

Bespoke Inns 2020

Dish Specification

BEEF AND ALE PIE (CLASSICS)



Dish ID 1210120

Ingredients

1 each	Product	2593911	Beef & Ale : Pies : 14hr
70 g	Recipe	1713420	red cabbage
270 g	Recipe	1713377	mash
140 ml	Recipe	1713415	gravy

Number of Products: 23

Critical Control Points (CCP)

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Allergen Disclaimer:

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Last Updated:

Most recent item change: 22/01/2026 18:01:14 (1713415)

Most recent item added: 22/01/2026 18:00:50 (1713415)

Dish details last updated: 22/02/2026 21:10:04

MASH

SUB RECIPE FOR: BEEF AND ALE PIE (CLASSICS)

Recipe ID	1713377
Recipe Amount	6000 g
Production Amount	6000 g

Ingredients

5 kg	Product	198797	Mashed Potato
500 g	Product	2766972	Unsalted Butter
1125 ml	Product	198337	Milk Semi Skimmed

Number of Products: 3

Method

add mash pellets to gastro tray and cover with a lid.

place in steamer for 20 mins or until pellets are hot.

once hot add pellets to pan and start to work in milk and cold diced butter.

continue until smooth and milk and butter incorporated.

season with salt to taste.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 05/01/2026 11:25:59 (198337)

CAESER SALAD LARGE (BOWLS)



Dish ID

1211895

Ingredients

60 g	Recipe	1729002	prepped gem lettuce
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
50 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
20 g	Recipe	1729004	streaky bacon
50 ml	Recipe	1713430	ceaser dressing
30 g	Recipe	1713448	crutons

Number of Products: 12

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Last Updated:

Most recent item change: 24/01/2026 11:05:15 (1713448)

Most recent item added: 24/01/2026 11:04:37 (1713448)

Dish details last updated: 23/02/2026 12:47:09

CEASER DRESSING

SUB RECIPE FOR: CAESER SALAD LARGE (BOWLS)

Recipe ID	1713430
Recipe Amount	2.2 ltr
Production Amount	2.2 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
20 g	Product	407660	Garlic : Peeled
150 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	206385	Parsley : Curly
10 g	Product	6810335	Dijon Mustard
30 g	Product	2161466	Capers

Number of Products: 6

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Allergen Disclaimer:

Last Updated:

Most recent item change: 24/01/2026 11:03:02 (6810335)

Most recent item added: 05/01/2026 12:24:40 (2161466)

STREAKY BACON

SUB RECIPE FOR: CAESER SALAD LARGE (BOWLS)

Recipe ID	1729004
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

2 kg Product 2665094 Bacon Streaky : Rindless : 2.27kg

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item added: 24/01/2026 10:59:16 (2665094)

CAESER SALAD LARGE ADD CHICKEN (BOWLS)



Dish ID

1230253

Ingredients

60 g	Recipe	1729002	prepped gem lettuce
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
50 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
20 g	Recipe	1729004	streaky bacon
50 ml	Recipe	1713430	ceaser dressing
30 g	Recipe	1713448	crutons
1 ptns	Recipe	1729153	chicken burger portion

Number of Products: 13

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Last Updated:

Most recent item added: 23/02/2026 12:42:27 (1729153)

Dish details last updated: 23/02/2026 12:43:48

CAESER SALAD LARGE ADD HALLOUMI (BOWLS)



Dish ID

1230262

Ingredients

60 g	Recipe	1729002	prepped gem lettuce
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
50 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
20 g	Recipe	1729004	streaky bacon
50 ml	Recipe	1713430	ceaser dressing
30 g	Recipe	1713448	crutons
125 g	Product	211854	Halloumi

Number of Products: 13

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Last Updated:

Most recent item added: 23/02/2026 12:45:10 (211854)

Dish details last updated: 23/02/2026 12:45:50

FISH AND CHIPS (CLASSICS)



Dish ID

1210119

Ingredients

255 g	Product	6869428	Haddock : 230-280g (8-10oz) : Fillet
30 g	Recipe	1727798	fish batter
4 fluid oz	Recipe	1691925	Tartar sauce
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
4 oz	Product	199233	Mushy Peas
0.25 each	Product	2810688	Eureka : Lemon : (ESP)

Number of Products: 11

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Last Updated:

Most recent item change: 22/01/2026 18:05:03 (2810688)

Most recent item added: 22/01/2026 18:04:27 (2810688)

Dish details last updated: 19/02/2026 20:16:44

TARTAR SAUCE

SUB RECIPE FOR: FISH AND CHIPS (CLASSICS)

Recipe ID	1691925
Recipe Amount	2.3 ltr
Production Amount	2.3 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
400 g	Product	2035296	Dill Style : Gherkins : (Pickled)
350 g	Product	5750915	Delicias Capers : Fine
30 g	Product	201105	Dill
2 each	Product	5403091	Prima : Lemon : Small : (ESP)

Number of Products: 5

Method

Add chopped gherkins , capers , dill and lemon juice to blender and blend.

add to mayo and mix well.

season with salt.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 05/01/2026 12:28:04 (5403091)

Most recent item added: 05/01/2026 11:12:20 (5403091)

FISH BATTER

SUB RECIPE FOR: FISH AND CHIPS (CLASSICS)

Recipe ID	1727798
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

650 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
800 ml	Product	5403061	HADRIANS Sparkling : Mineral Water

Number of Products: 2

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Allergen Disclaimer:

Last Updated:

Most recent item change: 22/01/2026 17:42:42 (5403061)

Most recent item added: 22/01/2026 17:42:27 (5403061)

NDUJA / PORK BELLY TAGLIATELLE (CLASSICS)



Dish ID 1229880

Ingredients

100 ml	Recipe	1716476	nduja sauce
200 g	Recipe	1729033	cooked tagliatelle
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	1457091	Rocket : Large
1 g	Product	3889500	Parsley : Dried
120 g	Recipe	1703494	cooked pork belly

Number of Products: 14

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Last Updated:

Most recent item change: 22/02/2026 20:34:34 (1703494)

Most recent item added: 22/02/2026 20:32:50 (1703494)

Dish details last updated: 23/02/2026 13:27:00

COOKED PORK BELLY

SUB RECIPE FOR: NDUJA / PORK BELLY TAGLIATELLE (CLASSICS)

Recipe ID	1703494
Recipe Amount	4000 g
Production Amount	4000 g

Ingredients

5 kg Product 707001 Belly : Whole : Trimmed : Butchered

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 10/12/2025 09:35:38 (707001)

Most recent item added: 10/12/2025 09:34:09 (707001)

NDUJA SAUCE

SUB RECIPE FOR: NDUJA / PORK BELLY TAGLIATELLE (CLASSICS)

Recipe ID	1716476
Recipe Amount	6 ltr
Production Amount	6 ltr

Ingredients

1 kg	Product	221806	Onions : Cooking
80 g	Product	2174423	Fresh Delight : Garlic : Peeled
500 g	Product	3384831	Nduja
170 g	Product	223855	Tomato Paste
90 g	Product	2525238	Tomato : Semi Dried : in Oil
2.5 kg	Product	2072113	Chopped Tomatoes
40 g	Product	508495	Essential Cuisine Essential : Chicken Stock
2 ltr	Recipe	528666	Tap water
1 ltr	Product	3268824	Double Cream
20 g	Product	403178	Cornflour

Number of Products: 9

Method

add nduja to pan with splash of oil.

. cook for 2 mins then add onions and garlic.

. sweat down for 5 mins.

add tomato puree and sundried tomatoes and cook for a further 5 mins.

add chopped tomatoes , stock and cream.

simmer for 30 mins then add cornflour.

. cook for further 10 mins.

. blend and pass.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 08/01/2026 14:02:24 (508495)

Most recent item added: 08/01/2026 14:04:15 (403178)

SMOKED SALMON TART / POTATO SALAD (CLASSICS)



Dish ID	1229881
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Ingredients

1 recipe	Recipe	1724902	salmon tart
1 portion	Recipe	1713394	rocket and parmesan salad (steak garnish)
160 g	Recipe	1752158	potato salad

Number of Products: 23

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Last Updated:
Most recent item change: 22/02/2026 20:38:03 (1752158)
Most recent item added: 22/02/2026 20:37:19 (1752158)

Dish details last updated: 23/02/2026 13:28:12

POTATO SALAD

SUB RECIPE FOR: SMOKED SALMON TART / POTATO SALAD (CLASSICS)

Recipe ID	1752158
Recipe Amount	3300 g
Production Amount	3300 g

Ingredients

700 ml	Product	195467	Mayonnaise
60 ml	Product	351343	Dijon Mustard
30 g	Product	201105	Dill
60 g	Product	630116	Lilliput Capers : Mini
60 g	Product	2035296	Dill Style : Gherkins : (Pickled)
2 kg	Recipe	1752154	roasted new potatoes
80 g	Recipe	560514	Chopped spring onions
60 ml	Recipe	528666	Tap water

Number of Products: 7

Method

add mayo , water and mustard to bowl and mix well.

add in the finely chopped gherkin , baby capers , spring onions and dill and mix again.

cut roasted new potatoes in to 1/6 or 1/4 depending on size and fold through mayo mix.

season with salt and pepper.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 19:07:27 (528666)

CHOPPED SPRING ONIONS

SUB RECIPE FOR: POTATO SALAD

Recipe ID	560514
Recipe Amount	80 g
Production Amount	80 g

Ingredients

1 each Product 4820190 Spring onion

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 11/04/2021 14:49:57 (4820190)

Most recent item added: 02/07/2020 15:32:09 (4820190)

ROASTED NEW POTATOES

SUB RECIPE FOR: POTATO SALAD

Recipe ID	1752154
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients

2.5 kg Product 2152901 POT.WASH.MIDS 30-35MM LARGE JAZZY : .

Number of Products: 1

Method

toss potatoes in oil and season with salt and pepper.

roast in oven at 160c for 25 to 30 mins.

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Last Updated:

Most recent item added: 17/02/2026 18:59:19 (2152901)

ROCKET AND PARMESAN SALAD (STEAK GARNISH)

SUB RECIPE FOR: SMOKED SALMON TART / POTATO SALAD (CLASSICS)

Recipe ID	1713394
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

20 g	Product	1457091	Rocket : Large
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
5 ml	Product	1857627	Truffle Oil White
10 g	Product	2067591	Shallots Banana : XL : Long : UK

Number of Products: 4

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Allergen Disclaimer:

Last Updated:

Most recent item change: 05/01/2026 11:49:29 (2067591)

Most recent item added: 05/01/2026 11:48:53 (2067591)

SALMON TART

SUB RECIPE FOR: SMOKED SALMON TART / POTATO SALAD (CLASSICS)

Recipe ID	1724902
Recipe Amount	1 recipe
Production Amount	1 recipe

Ingredients

35 g	Recipe	1724886	veg mix for salmon tarts
50 ml	Recipe	1724894	quiche mix
40 g	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)
30 g	Product	1703669	Salmon : 500g : Smoked : Trimmings
25 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
1 g	Product	3889500	Parsley : Dried

Number of Products: 12

Method

add veg mix to base of tart case.

top with raw diced salmon and smoked salmon.

add cheddar on top and pour over quiche mix until tart is full.

dust with dried parsley.

bake at 170 for 15 to 20 mins or until just a slight wobble in middle.

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Last Updated:

Most recent item added: 20/01/2026 09:50:23 (3889500)

QUICHE MIX

SUB RECIPE FOR: SALMON TART

Recipe ID	1724894
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

600 ml	Product	3268824	Double Cream
8 each	Product	5704540	Eggs : Imported : Medium

Number of Products: 2

Method

whisk together until fully incorporated and season with black pepper.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 20/01/2026 09:45:08 (5704540)

Most recent item added: 20/01/2026 09:43:24 (5704540)

VEG MIX FOR SALMON TARTS

SUB RECIPE FOR: SALMON TART

Recipe ID	1724886
Recipe Amount	750 g
Production Amount	750 g

Ingredients

400 g	Product	2412289	Onions : 60/80mm : Netherland : Cooking
30 g	Product	407660	Garlic : Peeled
100 g	Product	2766972	Unsalted Butter
400 g	Product	466737	Leeks
5 g	Product	6572652	Vegetable : Stock powder
400 g	Product	1846670	Baby Spinach

Number of Products: 6

Method

add onion garlic and butter to pan and cook until soft but not coloured.

add leeks and veg powder and cook again until soft.

add spinach mix well and cook until wilted.

remove from heat and drain on steamer tray to remove excess liquid while cooling.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 20/01/2026 09:37:54 (1846670)