

Bespoke Inns 2020

Dish Specification

CHEESE PLATE (DESSERT)

Dish ID

1210156

Ingredients

50 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
50 g	Product	4998254	Brie : Wheel : Large : 60%
50 g	Product	2150040	BLUE STILTON QUARTER (HALF MOON)-WD : .
50 g	Product	433613	Jacob's Biscuits for Cheese
25 g	Product	4766146	Anchor Butter Unsalted
50 g	Product	308742	Grapes : Flame
40 g	Recipe	1713454	red onion chutney

Number of Products: 13

Critical Control Points (CCP)

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Allergen Disclaimer:

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Last Updated:

Most recent item added: 24/01/2026 14:04:35 (1713454)

Dish details last updated: 23/02/2026 13:46:45

RED ONION CHUTNEY

SUB RECIPE FOR: CHEESE PLATE (DESSERT)

Recipe ID	1713454
Recipe Amount	1200 g
Production Amount	1200 g

Ingredients

2 kg	Product	1322333	Onions : Red : new season
50 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
50 g	Product	222125	Butter : Salted
1 g	Product	201091	Bay Leaf : .
300 g	Product	947250	Muscovado : Sugar : Light
200 ml	Product	2087059	Red Wine Vinegar
200 ml	Product	195732	Balsamic Vinegar

Number of Products: 7

Method

. add oil and butter to pan and melt . add sliced onions and sweat until softened . add remaining ingredients and gently simmer for 90 mins stirring regularly until sticky and glazed.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 05/01/2026 12:47:32 (195732)

Most recent item added: 05/01/2026 12:44:53 (195732)

ICE CREAM SELECTION (DESSERT)

Dish ID

1210155

Ingredients

60 ml	Product	524506	Yorvale : Vanilla : Dairy Ice Cream
60 ml	Product	525108	Yorvale : Double Chocolate Chip : Ice Cream
60 ml	Product	1632278	Yorvale : Strawberry Sensation : Dairy Ice Cream
30 g	Recipe	635772	Mixed berry compote
15 g	Recipe	635747	House fudge

Number of Products: 8

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Last Updated:

Most recent item added: 24/01/2026 14:00:15 (635747)

Dish details last updated: 23/02/2026 13:47:11

HOUSE FUDGE

SUB RECIPE FOR: ICE CREAM SELECTION (DESSERT)

Recipe ID	635747
Recipe Amount	2.1 kg
Production Amount	2.1 kg

Ingredients

1 kg	Product	1084776	Caster Sugar
1 ltr	Product	3268824	Double Cream
300 g	Product	1882384	Callets : White Chocolate

Number of Products: 3

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Last Updated:

Most recent item change: 24/01/2026 13:46:02 (1882384)

Most recent item added: 18/03/2021 09:39:15 (1882384)

MIXED BERRY COMPOTE

SUB RECIPE FOR: ICE CREAM SELECTION (DESSERT)

Recipe ID	635772
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1 kg	Product	960139	Mixed Berries
100 g	Product	1084776	Caster Sugar

Number of Products: 2

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Allergen Disclaimer:

Last Updated:

Most recent item added: 18/03/2021 10:18:41 (1084776)

PISTACHIO AND RASPBERRY TART (DESSERTS)

Dish ID

1230045

Ingredients

1 each	Product	2152834	QUICHE TARTELET CASE 8.5CM : .
20 g	Product	352522	Margetts Raspberry Jam
15 g	Product	2567496	Boiron Raspberry : Squeezy Coulis
10 g	Product	4991919	Raspberries : Mexico
60 ml	Product	4972664	Petrams Pistachio
50 g	Recipe	1752227	pistachio frangipane mix

Number of Products: 11

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Last Updated:

Most recent item change: 23/02/2026 11:15:41 (1752227)

Most recent item added: 23/02/2026 11:15:29 (1752227)

Dish details last updated: 23/02/2026 13:45:54

PISTACHIO FRANGIPANE MIX

SUB RECIPE FOR: PISTACHIO AND RASPBERRY TART (DESSERTS)

Recipe ID	1752227
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

300 g	Product	2191203	Butter Unsalted : Cuisine
300 g	Product	2833229	Caster Sugar : Catering
8 each	Product	5704540	Eggs : Imported : Medium
150 g	Product	191992	Pistachio Paste
300 g	Product	2164136	Almonds : Blanched : Ground
60 g	Product	209489	Plain Flour

Number of Products: 6

Method

add softened butter and sugar to mixer and whisk until creamed together.

slowly beat in eggs 1 at a time.

add pistachio paste.

add flour and ground almonds.

mix on medium speed for 5 mins then place in piping bags.

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Last Updated:

Most recent item added: 17/02/2026 22:30:22 (209489)

RHUBARB AND CUSTARD PANNACOTTA (DESSERT)



Dish ID 1210151

Ingredients

160 ml	Recipe	1725176	custard pannacotta
50 g	Recipe	1725238	rhubarb compote
25 g	Product	5536365	Jordans Granola : Simply Crunchy

Number of Products: 10

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Last Updated:

Most recent item added: 24/01/2026 12:32:58 (5536365)

Dish details last updated: 23/02/2026 13:44:32

RHUBARB COMPOTE

SUB RECIPE FOR: RHUBARB AND CUSTARD PANNACOTTA (DESSERT)

Recipe ID	1725238
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

2 kg	Product	307281	Rhubarb
550 g	Product	200592	Caster Sugar
150 ml	Product	2203023	Grenadine Syrup

Number of Products: 3

Method

add all ingredients to pan and simmer until thickened.

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Last Updated:

Most recent item added: 20/01/2026 13:24:26 (2203023)

CUSTARD PANNACOTTA

SUB RECIPE FOR: RHUBARB AND CUSTARD PANNACOTTA (DESSERT)

Recipe ID	1725176
Recipe Amount	1700 ml
Production Amount	1700 ml

Ingredients

1 ltr	Product	198338	Milk : Skimmed
600 ml	Product	198284	Cream : Cream : Double
10 g	Product	5467627	Vanilla : Paste
150 g	Product	2833229	Caster Sugar : Catering
40 g	Product	1553553	Birds : Custard Powder
18 g	Product	2347781	Gelatine : Bronze leaf

Number of Products: 6

Method

add cream sugar vanilla and 800ml of the milk to a saucepan and bring to a simmer.

in a separate bowl whisk the 200ml of milk with the custard powder.

add this to the hot cream mix whisking all the time.

simmer for 5 mins.

whisk in gelatine leaves and leave to cool slightly.

set in glasses (160g a portion).

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Last Updated:

Most recent item added: 20/01/2026 13:17:26 (2347781)

STICKY TOFFEE PUDDING (DESSERT)

Dish ID

1210153

Ingredients

1 portion	Recipe	1724180	sticky toffee pudding
90 ml	Recipe	1715288	salted caramel sauce
60 ml	Product	524506	Yorvale : Vanilla : Dairy Ice Cream

Number of Products: 10

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Last Updated:

Most recent item change: 24/01/2026 13:23:29 (524506)

Most recent item added: 24/01/2026 13:16:55 (524506)

Dish details last updated: 23/02/2026 13:46:06

SALTED CARAMEL SAUCE

SUB RECIPE FOR: STICKY TOFFEE PUDDING (DESSERT)

Recipe ID	1715288
Recipe Amount	2.5 ltr
Production Amount	2.5 ltr

Ingredients

2 kg	Product	2833229	Caster Sugar : Catering
500 g	Product	2766972	Unsalted Butter
2 ltr	Product	3268824	Double Cream

Number of Products: 3

Method

add sugar to wide based pan and cook until golden brown.

whisk in diced butter a bit at a time.

slowly whisk in cream until all incorporated.

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Last Updated:

Most recent item added: 07/01/2026 10:04:33 (3268824)

STICKY TOFFEE PUDDING

SUB RECIPE FOR: STICKY TOFFEE PUDDING (DESSERT)

Recipe ID	1724180
Recipe Amount	72 portion
Production Amount	72 portion

Ingredients

2040 g	Product	2103791	Soft Sugar : Dark Brown : Pollybag
2040 g	Product	1601094	Heygates Plain Flour
2040 g	Product	707641	Dates : Chopped
2000 g	Product	1544996	Butter Unsalted
40 g	Product	4773755	Doves Farm Bicarbonate of Soda : Gluten Free
24 each	Product	209897	Eggs Shell : Medium

Number of Products: 6

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Last Updated:

Most recent item added: 19/01/2026 12:59:09 (209897)