

# Bespoke Inns 2020

## Dish Specification

# HERB GNOCCHI ADD CHICKEN ( LARGE PLATES )

Dish ID

1212168

## Ingredients

200 g	Product	6660563	Gnocchi de potato
50 g	Product	226242	Peas
70 g	Recipe	1724886	veg mix for salmon tarts
110 ml	Recipe	1725115	herb sauce
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	2026218	Pea Shoots : with Tendrils
1 g	Product	719522	Micro : Red vein sorrell
1 ptns	Recipe	1729153	chicken burger portion

Number of Products: 25

## Critical Control Points (CCP)

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### Allergen Disclaimer:

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### Last Updated:

Most recent item added: 25/01/2026 11:34:59 (1729153)

Dish details last updated: 23/02/2026 12:50:31

# HERB SAUCE

SUB RECIPE FOR: HERB GNOCCHI ADD CHICKEN ( LARGE PLATES )

Recipe ID	1725115
Recipe Amount	3 ltr
Production Amount	3 ltr

## Ingredients

400 g	Product	2412289	Onions : 60/80mm : Netherland : Cooking
50 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
200 g	Product	3255243	Sunflower Spread : Vegan
200 g	Product	466737	Leeks
40 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
1 ltr	Product	2025424	Soya Milk
1 ltr	Product	5150949	Flora Cream Double : Vegan : Plant Based
75 g	Product	6572652	Vegetable : Stock powder
100 g	Product	206385	Parsley : Curly
50 g	Product	201095	Chervil
50 g	Product	2078483	Chives
150 g	Product	1334286	Baby Spinach : pre-packed

Number of Products: 13

## Method

sweat onion garlic and thyme in the vegan butter until softened.

add leeks and cook until soft.

whisk in gluten free flour and cook for 2 mins.

mix soya milk and veg powder and slowly start adding to the pan.

once all incorporated start adding in the vegan cream.

add parsley , chervil , chive to pan and cook for 1 min.

in 3 batches add the sauce to the blender with a 1/3rd of the raw spinach.

blend well until smooth and a nice green colour.

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**Allergen Disclaimer:**

**Last Updated:**

Most recent item added: 20/01/2026 12:16:20 (1334286)

# VEG MIX FOR SALMON TARTS

SUB RECIPE FOR: HERB GNOCCHI ADD CHICKEN ( LARGE PLATES )

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)

# HERB GNOCCHI ADD HALLOUMI ( LARGE PLATES )

Dish ID

1212170

## Ingredients

200 g	Product	6660563	Gnocchi de potato
50 g	Product	226242	Peas
70 g	Recipe	1724886	veg mix for salmon tarts
110 ml	Recipe	1725115	herb sauce
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	2026218	Pea Shoots : with Tendrils
1 g	Product	719522	Micro : Red vein sorrell
125 g	Product	2496358	Halloumi : Delta

Number of Products: 25

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### Last Updated:

Most recent item change: 25/01/2026 11:37:20 (2496358)

Most recent item added: 25/01/2026 11:37:09 (2496358)

Dish details last updated: 23/02/2026 10:59:13

# BRAISED LAMB SHOULDER / PEAS , FETA ( LARGE PLATES )

Dish ID

1229886

## Ingredients

140 g	Recipe	1755912	braised lamb shoulder
1 ptns	Recipe	1752207	New potato and feta croquette
15 g	Product	721723	Peas : Sugar Snap : Loose
0.015 kg	Product	361084	Petit Pois
20 g	Product	540502	Feta Greek Cheese
20 ml	Recipe	1752182	chimichurri dressing
60 ml	Recipe	1713415	gravy
2 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 37

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### Last Updated:

Most recent item change: 23/02/2026 12:19:49 (2026218)

Most recent item added: 22/02/2026 21:22:57 (2026218)

Dish details last updated: 23/02/2026 12:48:03

# CHIMICHURRI DRESSING

SUB RECIPE FOR: BRAISED LAMB SHOULDER / PEAS , FETA ( LARGE PLATES )

Recipe ID	1752182
Recipe Amount	650 ml
Production Amount	650 ml

## Ingredients

35 g	Product	407660	Garlic : Peeled
2 each	Product	1582982	Chillies : Red
3 g	Product	2170988	Turkish : Oregano : Dried
80 ml	Product	2087059	Red Wine Vinegar
300 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
100 g	Product	817912	Parsley : Flat Leaf

Number of Products: 6

## Method

chop garlic and chilli and add to blender with oregano ( 2 tsp), spring onions and red wine vinegar. blend on low until broken down.

pick the stalks from the parsley and add to blender. use the stick to push down and blend.

add the oil and give 1 more quick blend until everything is incorporated.

pour in to tub and season with salt to taste.

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### Allergen Disclaimer:

### Last Updated:

Most recent item added: 17/02/2026 19:40:08 (817912)

# NEW POTATO AND FETA CROQUETTE

SUB RECIPE FOR: BRAISED LAMB SHOULDER / PEAS , FETA ( LARGE PLATES )

Recipe ID	1752207
Recipe Amount	16 ptns
Production Amount	16 ptns

## Ingredients

1.2 kg	Recipe	1752154	roasted new potatoes
50 g	Recipe	1713319	confit garlic
100 g	Recipe	560514	Chopped spring onions
16 ptns	Recipe	636811	panne mix
250 g	Product	540502	Feta Greek Cheese

Number of Products: 9

## Method

add roasted new potatoes to bowl and gently crush with rolling pin.

add chopped confit garlic and spring onions and mix.

crumble in feta and season with salt and pepper.

mould in to 100g pucks and leave to set in fridge before panne.

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### Allergen Disclaimer:

### Last Updated:

Most recent item change: 17/02/2026 20:46:01 (636811)

Most recent item added: 17/02/2026 20:46:33 (540502)

# PANNE MIX

## SUB RECIPE FOR: NEW POTATO AND FETA CROQUETTE

Recipe ID	636811
Recipe Amount	10 ptns
Production Amount	10 ptns

### Ingredients

300 ml	Product	4820193	Semi skimmed milk
4 each	Product	4882832	Eggs
150 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
150 g	Product	2469604	Breadcrumbs : Gluten Free

Number of Products: 4

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#### Allergen Disclaimer:

#### Last Updated:

Most recent item change: 17/02/2026 20:41:57 (2469604)

Most recent item added: 21/03/2021 10:27:27 (2469604)

# CHOPPED SPRING ONIONS

## SUB RECIPE FOR: NEW POTATO AND FETA CROQUETTE

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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### Allergen Disclaimer:

### Last Updated:

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

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

# CONFIT GARLIC

## SUB RECIPE FOR: NEW POTATO AND FETA CROQUETTE

Recipe ID	1713319
Recipe Amount	3000 g
Production Amount	3000 g

### Ingredients

1 kg	Product	407660	Garlic : Peeled
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 2

### Method

add garlic and oil to half gastro.

cook at 150c for 45 mins or until softened but not coloured.

leave to cool in oil.

### Critical Control Points (CCP)

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#### Allergen Disclaimer:

#### Last Updated:

Most recent item change: 03/02/2026 12:14:26 (8718407)

Most recent item added: 05/01/2026 10:18:53 (8718407)

# ROASTED NEW POTATOES

## SUB RECIPE FOR: NEW POTATO AND FETA CROQUETTE

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.

### Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

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

# BRAISED LAMB SHOULDER

SUB RECIPE FOR: BRAISED LAMB SHOULDER / PEAS , FETA ( LARGE PLATES )

Recipe ID	1755912
Recipe Amount	4 kg
Production Amount	4 kg

## Ingredients

6 kg	Product	2643744	Lamb Shoulder : Boneless : Strung
500 g	Product	2412289	Onions : 60/80mm : Netherland : Cooking
500 g	Product	465054	Carrots : Large
80 g	Product	407660	Garlic : Peeled
20 g	Product	833734	Thyme
30 g	Product	817908	Rosemary
400 cl	Product	4768430	Winemakers : Shiraz
3.5 ltr	Recipe	528666	Tap water

Number of Products: 7

## Method

rub lamb shoulders in oil , salt and pepper and roast in oven at 180 for 15 mins ( do not untie the lamb ).

whilst roasting chop vegetables and place in gastro with herbs.

after 15 mins place lamb shoulders on top of mirepoix and cover with wine and water.

foil tightly and place in oven at 160 degrees for 4 hours or until tender.

once cooked remove from braising liquid and leave to cool slightly.

when cool enough to handle carefully cut the string away from the lamb.

place the whole piece of lamb on clingfilm and roll tightly , gently shaping in to a nice roll whilst doing so.

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### Allergen Disclaimer:

### Last Updated:

Most recent item added: 22/02/2026 21:12:07 (528666)

# GRAIN FED CHICKEN ( LARGE PLATES )



Dish ID 1210130

## Ingredients

1 each	Product	705615	Chicken Fillets : Skin On
180 g	Recipe	1713377	mash
40 g	Recipe	1728995	shredded savoy cabbage
80 ml	Recipe	1724975	mustard veloute
10 g	Product	8015519	Crispy Onions
2 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 20

## Critical Control Points (CCP)

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### Last Updated:

Most recent item added: 24/01/2026 10:42:20 (2026218)

Dish details last updated: 24/02/2026 09:21:19

# MUSTARD VELOUTE

SUB RECIPE FOR: GRAIN FED CHICKEN ( LARGE PLATES )

Recipe ID	1724975
Recipe Amount	4 ltr
Production Amount	4 ltr

## Ingredients

300 g	Product	764719	Lardons : Pancetta : Smoked
200 g	Product	2766972	Unsalted Butter
350 g	Product	2412289	Onions : 60/80mm : Netherland : Cooking
40 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
75 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
2 ltr	Product	198337	Milk Semi Skimmed
20 g	Product	4716033	Essential Cuisine Beef : Beef Stock Mix
700 ml	Product	3268824	Double Cream
100 g	Product	4207911	Essential Cuisine Chicken Jus
50 ml	Product	351343	Dijon Mustard
100 ml	Product	1694020	French : Wholegrain Mustard : Parfait Jar
5 g	Product	3889500	Parsley : Dried

Number of Products: 13

## Method

add pancetta lardons to pan and start to colour.

add butter and cook until foaming.

continue to cook pancetta in foaming butter until crisped up.

add onion, garlic and thyme and cook until soft.

whisk in the flour and cook out for 3 mins.

slowly start adding milk and whisking until all incorporated.

add beef powder , cream and jus paste and simmer for 5 mins.

place sauce in blender and blend til smooth.

pour into tub and whisk in the dijon and the whole grain mustards.

finish with some dried parsley.

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**Allergen Disclaimer:**

**Last Updated:**

Most recent item change: 24/02/2026 09:21:18 (1694020)

Most recent item added: 20/01/2026 10:45:56 (3889500)

# MASH

## SUB RECIPE FOR: GRAIN FED CHICKEN ( LARGE PLATES )

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)

# HERB GNOCCHI ( LARGE PLATES )



Dish ID 1210132

## Ingredients

200 g	Product	6660563	Gnocchi de potato
50 g	Product	226242	Peas
70 g	Recipe	1724886	veg mix for salmon tarts
110 ml	Recipe	1725115	herb sauce
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	2026218	Pea Shoots : with Tendrils
1 g	Product	719522	Micro : Red vein sorrell

Number of Products: 24

## Critical Control Points (CCP)

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### Last Updated:

Most recent item added: 24/01/2026 11:28:21 (719522)

Dish details last updated: 23/02/2026 13:43:33

# SEA BASS / PRAWN BEURRE BLANC ( LARGE PLATES )



Dish ID 1210135

## Ingredients

1 each	Product	859375	Sea Bass : 140-160g (5-6oz) : Fillet : Scaled: Boned
140 g	Recipe	1727842	crushed potatoes
30 g	Product	273960	Broccoli : Tenderstem
100 ml	Recipe	1752219	beurre blanc sauce
20 g	Recipe	1755908	cooked king prawns
1 g	Product	3889500	Parsley : Dried

Number of Products: 18

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### Last Updated:

Most recent item change: 22/02/2026 20:52:25 (1752219)

Most recent item added: 22/02/2026 20:55:18 (3889500)

Dish details last updated: 23/02/2026 13:42:33

# COOKED KING PRAWNS

SUB RECIPE FOR: SEA BASS / PRAWN BEURRE BLANC ( LARGE PLATES )

Recipe ID	1755908
Recipe Amount	475 g
Production Amount	475 g

## Ingredients

700 g Product 6794014 Prawns - King : 26/30 : Raw, Peeled & Deveined : INDYS ARTIC  
Number of Products: 1

## Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

Most recent item change: 22/02/2026 20:47:56 (6794014)

Most recent item added: 22/02/2026 20:47:11 (6794014)

# BEURRE BLANC SAUCE

SUB RECIPE FOR: SEA BASS / PRAWN BEURRE BLANC ( LARGE PLATES )

Recipe ID	1752219
Recipe Amount	1.8 ltr
Production Amount	1.8 ltr

## Ingredients

250 g	Product	2067591	Shallots Banana : XL : Long : UK
50 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
300 ml	Product	4768429	Cellar Estates : White : Valencia, Spain
200 ml	Product	195739	White Wine Vinegar
1.2 ltr	Product	3268824	Double Cream
1 ltr	Product	196232	Hollandaise Sauce
1 each	Product	5403091	Prima : Lemon : Small : (ESP)

Number of Products: 8

## Method

add sliced shallots, garlic and thyme to sauce pan and sweat for 3 mins.

add white wine and white wine vinegar and reduce by 2/3rds.

add cream and bring to the boil.

simmer for 2 mins then whisk in hollandaise sauce.

bring back to the boil then remove from heat and season with lemon juice and salt.

strain through chinois and place in fridge to cool.

## Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

Most recent item added: 17/02/2026 22:01:16 (5403091)

# CRUSHED POTATOES

SUB RECIPE FOR: SEA BASS / PRAWN BEURRE BLANC ( LARGE PLATES )

Recipe ID	1727842
Recipe Amount	2000 g
Production Amount	2000 g

## Ingredients

2 kg	Product	2152903	POT.WASH.MIDS-30/40MM CHARLOTTE : .
10 g	Product	10581280	WHOLEGRAIN MUSTARD CF 1KG
60 g	Product	206385	Parsley : Curly
50 g	Product	2078483	Chives
250 g	Product	2067591	Shallots Banana : XL : Long : UK
25 g	Product	407660	Garlic : Peeled

Number of Products: 6

## Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

Most recent item change: 22/02/2026 20:53:31 (10581280)

Most recent item added: 22/01/2026 18:24:19 (407660)