

Bespoke Inns 2020

Dish Specification

BERNAISE SAUCE (SAUCES)

Dish ID

1211971

Ingredients

20 g Recipe 1713466 bernaise reduction

120 ml Product 196232 Hollandaise Sauce

Number of Products: 6

Critical Control Points (CCP)

Ensure you strictly follow the procedures and abide by all the controls detailed in the Food Safety Management System (FSMS) at all times. Only cook and prepare dishes that you have been signed off on your personal Recipe Training Card.

You must only use the ingredients listed on this recipe card and never substitute without head office approval. The ingredients listed have been specifically chosen and match the dietary and allergen information detailed on the menu. The ingestion of allergens can have devastating consequences for some consumers and you could be personally liable if recipes are not followed.

Allergen Disclaimer:

Please refer to the company allergy information folder when presenting information to customers
Allergines stated on this recipe card cannot be guaranteed

Last Updated:

Most recent item change: 24/01/2026 15:53:57 (196232)

Most recent item added: 24/01/2026 15:52:08 (196232)

Dish details last updated: 22/02/2026 21:09:43

BERNAISE REDUCTION

SUB RECIPE FOR: BERNAISE SAUCE (SAUCES)

Recipe ID	1713466
Recipe Amount	250 g
Production Amount	250 g

Ingredients

300 g	Product	2067591	Shallots Banana : XL : Long : UK
30 g	Product	407660	Garlic : Peeled
250 ml	Product	195739	White Wine Vinegar
250 ml	Product	979813	White Cooking Wine
20 g	Product	201138	Tarragon

Number of Products: 5

Method

finely dice shallot and garlic.

add to pan with wine and vinegar.

reduce until syrupy.

remove from heat and add chopped tarragon.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 05/01/2026 12:56:05 (201138)

PEPPERCORN SAUCE (SAUCES)

Dish ID

1211970

Ingredients

140 ml Recipe 1714430 peppercorn sauce

Number of Products: 18

Critical Control Points (CCP)

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Allergen Disclaimer:

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Last Updated:

Most recent item added: 24/01/2026 15:51:05 (1714430)

Dish details last updated: 23/02/2026 09:55:28

PEPPERCORN SAUCE

SUB RECIPE FOR: PEPPERCORN SAUCE (SAUCES)

Recipe ID	1714430
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

60 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
400 g	Product	221806	Onions : Cooking
100 g	Product	407660	Garlic : Peeled
1 each	Product	617308	Thyme
200 g	Product	205842	Mushrooms : Button
200 ml	Product	2177850	Cooking Brandy : 30%
4 ltr	Recipe	1713402	gravy stock
2 ltr	Product	1654407	Knorr Gravy Granules : Meat : Gluten Free
100 g	Product	305470	Black Peppercorns : Whole
1 ltr	Product	3268824	Double Cream

Number of Products: 18

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item added: 06/01/2026 10:39:32 (3268824)