

Bespoke Inns 2020

Dish Specification

JAPANESE PRAWNS (SMALL PLATES)



Dish ID 1210101

Ingredients

125 g	Product	8921332	Prawns : Panko Coating : 21/25
0.5 each	Product	198019	Lime
2 g	Product	435734	Coriander : Micro
4 oz	Recipe	1724949	katsu dipping sauce

Number of Products: 6

Critical Control Points (CCP)

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Allergen Disclaimer:

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Last Updated:

Most recent item change: 21/01/2026 12:51:57 (1724949)

Most recent item added: 21/01/2026 12:51:45 (1724949)

Dish details last updated: 22/02/2026 20:04:20

KATSU DIPPING SAUCE

SUB RECIPE FOR: JAPANESE PRAWNS (SMALL PLATES)

Recipe ID	1724949
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

570 g	Product	5548226	Mayflower Curry Sauce Powder
10 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
10 ml	Product	4416748	Lime Juice : 100% Natural
2.3 ltr	Recipe	528666	Tap water

Number of Products: 3

Method

bring water to boil and whisk in powder.

simmer for 5 mins.

season with soy and lime juice.

pass and chill.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 20/01/2026 10:17:20 (528666)

MISO SOY PORK BITES



Dish ID

1229874

Ingredients

160 g	Recipe	1703494	cooked pork belly
80 g	Recipe	1754071	miso honey glaze
10 g	Recipe	1694369	chopped spring onions
2 g	Recipe	1694376	toasted sesame seeds
1 g	Product	435734	Coriander : Micro

Number of Products: 10

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Last Updated:

Most recent item change: 22/02/2026 20:09:22 (435734)

Most recent item added: 22/02/2026 20:04:20 (435734)

Dish details last updated: 23/02/2026 13:35:26

MISO HONEY GLAZE

SUB RECIPE FOR: MISO SOY PORK BITES

Recipe ID	1754071
Recipe Amount	4500 g
Production Amount	4500 g

Ingredients

2.5 kg	Product	6581284	Honey : Wild Flower
1 kg	Product	2116645	Miso Soya Bean Paste
1 ltr	Product	5300865	Tamari Soy Sauce : Gluten Free
40 g	Product	407660	Garlic : Peeled
100 g	Product	1796262	Ginger Root : Fresh

Number of Products: 5

Method

place all ingredients in blender and blend until smooth.

pass through chinois and bottle up ready for service.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 19/02/2026 20:24:43 (1796262)

COOKED PORK BELLY

SUB RECIPE FOR: MISO SOY PORK BITES

Recipe ID	1703494
Recipe Amount	4000 g
Production Amount	4000 g

Ingredients

5 kg Product 707001 Belly : Whole : Trimmed : Butchered

Number of Products: 1

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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)

ORZO CARBONARA



Dish ID 1229876

Ingredients

90 g	Recipe	1752216	cooked orzo pasta
60 g	Recipe	1752215	garlic chicken thigh
25 g	Recipe	1752208	crispy pancetta lardons
40 ml	Recipe	1752205	carbonara sauce
15 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
5 g	Product	8015519	Crispy Onions
1 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 17

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Last Updated:

Most recent item added: 22/02/2026 20:13:44 (2026218)

Dish details last updated: 23/02/2026 13:36:30

CARBONARA SAUCE

SUB RECIPE FOR: ORZO CARBONARA

Recipe ID	1752205
Recipe Amount	1200 ml
Production Amount	1200 ml

Ingredients

400 g	Product	3063860	COCOVITE Egg Yolk
800 ml	Product	3268824	Double Cream

Number of Products: 2

Method

add egg yolk and cream to a jug and mix well.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 20:34:01 (3268824)

CRISPY PANCETTA LARDONS

SUB RECIPE FOR: ORZO CARBONARA

Recipe ID	1752208
Recipe Amount	375 g
Production Amount	375 g

Ingredients

500 g Product 764719 Lardons : Pancetta : Smoked

200 g Product 2191203 Butter Unsalted : Cuisine

Number of Products: 2

Method

add pancetta lardons to hot pan and start to render.

once starting to colour add butter and cook until foaming.

turn heat down and let the pancetta cook in the foaming butter until crispy.

strain off fat and leave lardons on a jay cloth to cool down.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 20:53:45 (2191203)

GARLIC CHICKEN THIGH

SUB RECIPE FOR: ORZO CARBONARA

Recipe ID	1752215
Recipe Amount	800 g
Production Amount	800 g

Ingredients

1 kg	Product	1982291	Chicken Thighs : Boneless & Skinless
80 g	Product	2067591	Shallots Banana : XL : Long : UK
35 g	Product	407660	Garlic : Peeled
20 g	Product	833734	Thyme
100 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
10 g	Product	367755	Garlic Powder
10 g	Product	2297665	: Onion Powder
10 g	Product	839907	Paprika
5 g	Product	2095670	Essential Cuisine Chicken Stock : Powder

Number of Products: 9

Method

add all ingredients apart from chicken to blender and blend.

pour over chicken thighs and marinate.

place in half gastro and cover with foil.

bake at 180c for 15 mins then remove foil and bake for a further 8 mins.

cool down before portioning.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 21:28:12 (2095670)

COOKED ORZO PASTA

SUB RECIPE FOR: ORZO CARBONARA

Recipe ID	1752216
Recipe Amount	1.2 kg
Production Amount	1.2 kg

Ingredients

500 g Product 2313545 Orzo Pasta : (Small Rice Shaped)

Number of Products: 1

Method

bring a pan of water to the boil , season with a tbsp of chicken stock powder.

add risoni and boil for 5 mins the drain and cool.

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Last Updated:

Most recent item added: 17/02/2026 21:33:16 (2313545)

SALMON RILLETTES



Dish ID 1211114

Ingredients

1 portion	Recipe	1713342	sourdough portion
130 g	Recipe	1724916	salmon rillettes
5 g	Product	2188416	Radish : pre packed cones
2 g	Product	201105	Dill
1 g	Product	719522	Micro : Red vein sorrell

Number of Products: 11

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Last Updated:

Most recent item change: 22/01/2026 17:23:35 (1724916)

Most recent item added: 22/01/2026 17:23:09 (719522)

Dish details last updated: 23/02/2026 13:35:09

SALMON RILLETTES

SUB RECIPE FOR: SALMON RILLETTES

Recipe ID	1724916
Recipe Amount	1600 g
Production Amount	1600 g

Ingredients

200 g	Product	210010	Soft Cream Cheese : Full Fat
200 g	Product	1703669	Salmon : 500g : Smoked : Trimmings
500 g	Product	198268	Creme Fraiche
700 g	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)
100 g	Product	630116	Lilliput Capers : Mini
2 each	Product	198016	Lemon
20 g	Product	201105	Dill

Number of Products: 7

Method

add cream cheese and smoked salmon to blender and blend until incorporated.

place in mixing bowl and add rest of ingredients gently and fold together until well mixed.

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Last Updated:

Most recent item added: 20/01/2026 09:59:20 (201105)

TERIYAKI MUSHROOM BOWL (SMALL PLATE)



Dish ID 1210114

Ingredients

60 g	Recipe	1727811	mushroom mix (teriyaki mushroom bowl)
10 g	Recipe	1724832	mushroom batter
20 ml	Recipe	1724226	mushroom glaze (teriyaki sauce)
50 g	Recipe	1727792	asian pickles
70 g	Recipe	1727785	jasmine rice
5 g	Product	1977987	Chillies : Red : New Season
10 g	Product	2188416	Radish : pre packed cones
1 g	Product	435734	Coriander : Micro
5 g	Recipe	560514	Chopped spring onions

Number of Products: 22

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Last Updated:

Most recent item added: 22/01/2026 17:52:13 (560514)

Dish details last updated: 23/02/2026 13:36:04

CHOPPED SPRING ONIONS

SUB RECIPE FOR: TERIYAKI MUSHROOM BOWL (SMALL PLATE)

Recipe ID	560514
Recipe Amount	80 g
Production Amount	80 g

Ingredients

1 each Product 4820190 Spring onion

Number of Products: 1

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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)

JASMINE RICE

SUB RECIPE FOR: TERIYAKI MUSHROOM BOWL (SMALL PLATE)

Recipe ID	1727785
Recipe Amount	900 g
Production Amount	900 g

Ingredients

360 g	Product	2161944	Jasmine Rice : Perfumed
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5 g	Product	6572652	Vegetable : Stock powder
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600 ml	Recipe	528666	Tap water
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Number of Products: 2

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Allergen Disclaimer:

Last Updated:

Most recent item added: 22/01/2026 17:26:46 (528666)

ASIAN PICKLES

SUB RECIPE FOR: TERIYAKI MUSHROOM BOWL (SMALL PLATE)

Recipe ID	1727792
Recipe Amount	900 g
Production Amount	900 g

Ingredients

500 g	Recipe	1727789	pickled red cabbage
200 g	Product	465054	Carrots : Large
100 g	Recipe	560514	Chopped spring onions
40 g	Product	201099	Coriander

Number of Products: 6

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Last Updated:

Most recent item change: 22/01/2026 17:34:11 (201099)

Most recent item added: 22/01/2026 17:33:45 (201099)

PICKLED RED CABBAGE

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	1727789
Recipe Amount	1000 g
Production Amount	1000 g

Ingredients

1.3 kg	Product	206407	Cabbage : Red
600 ml	Product	195739	White Wine Vinegar
450 g	Product	200592	Caster Sugar

Number of Products: 3

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Last Updated:

Most recent item change: 22/01/2026 17:30:55 (200592)

Most recent item added: 22/01/2026 17:30:40 (200592)

MUSHROOM GLAZE (TERIYAKI SAUCE)

SUB RECIPE FOR: TERIYAKI MUSHROOM BOWL (SMALL PLATE)

Recipe ID	1724226
Recipe Amount	1500 ml
Production Amount	1500 ml

Ingredients

500 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
500 g	Product	1566099	Pure : Maple Syrup
500 ml	Recipe	528666	Tap water
200 ml	Product	3004242	Chilli Sauce : Extra Hot : Sriracha
40 g	Product	407660	Garlic : Peeled
40 g	Product	1796262	Ginger Root : Fresh
80 g	Recipe	1694369	chopped spring onions
10 g	Product	390510	Brown & Polson Cornflour

Number of Products: 7

Method

add all ingredients apart from corn flour to a pan and bring to boil.

turn off heat and leave to infuse for 15 mins.

mix cornflour with a splash of water.

bring sauce back up to simmer and whisk in corn flour a bit at a time until glaze like consistency.

pass off and chill.

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Last Updated:

Most recent item added: 19/01/2026 13:24:27 (390510)

MUSHROOM BATTER

SUB RECIPE FOR: TERIYAKI MUSHROOM BOWL (SMALL PLATE)

Recipe ID	1724832
Recipe Amount	420 g
Production Amount	420 g

Ingredients

100 g	Product	390510	Brown & Polson Cornflour
100 g	Product	2256936	Doves Rice Flour : Gluten Free

Number of Products: 2

Method

mix dry ingredients well and whisk in 220ml of soda water.

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Last Updated:

Most recent item change: 20/01/2026 09:04:37 (2256936)

Most recent item added: 20/01/2026 09:02:48 (2256936)

TOMATO AND ROASTED PEPPER SOUP (SMALL PLATES)



Dish ID 1229878

Ingredients

55 g	Product	2100917	SB : Tin Loaf : White : Mini
250 ml	Recipe	1752222	tomato and red pepper soup
50 g	Recipe	1752212	cheddar rarebit
15 g	Product	274690	Nut Free Green Pesto
1 g	Product	3889500	Parsley : Dried

Number of Products: 18

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Last Updated:

Most recent item change: 22/02/2026 20:21:05 (3889500)
Most recent item added: 22/02/2026 20:20:14 (3889500)
Dish details last updated: 23/02/2026 13:34:44

CHEDDAR RAREBIT

SUB RECIPE FOR: TOMATO AND ROASTED PEPPER SOUP (SMALL PLATES)

Recipe ID	1752212
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

100 g	Product	2766972	Unsalted Butter
100 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
1 ltr	Product	198337	Milk Semi Skimmed
1 kg	Product	1875262	Butlers Secret : Extra Mature : White Cheddar

Number of Products: 4

Method

add butter to pan and melt.

whisk in flour and cook out for 5 mins.

slowly start whisking in milk until all incorporated.

add brie and gently cook until melted.

add truffle oil and blend until smooth.

place in piping bags and leave to set in fridge.

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Last Updated:

Most recent item change: 17/02/2026 21:08:23 (1875262)

Most recent item added: 17/02/2026 21:06:16 (198337)

TOMATO AND RED PEPPER SOUP

SUB RECIPE FOR: TOMATO AND ROASTED PEPPER SOUP (SMALL PLATES)

Recipe ID	1752222
Recipe Amount	8 ltr
Production Amount	8 ltr

Ingredients

3 kg	Product	2960026	Roasted Red Peppers : (1.8kg drained)
2 kg	Product	2170547	Tomatoes : Belgium : B's
2.55 kg	Product	2072113	Chopped Tomatoes
500 g	Product	223855	Tomato Paste
60 g	Product	407660	Garlic : Peeled
1 kg	Product	221806	Onions : Cooking
50 g	Product	2170988	Turkish : Oregano : Dried
100 g	Product	6572652	Vegetable : Stock powder
200 g	Product	201085	Basil
2 ltr	Recipe	528666	Tap water
150 ml	Product	2087059	Red Wine Vinegar
100 g	Product	2197419	Soft Sugar : Light Brown

Number of Products: 11

Method

quarter tomatoes and roast in oven for 20 mins.
add onions, garlic and oregano to a pan and start to sweat down until softened.
add tomato puree and cook for 5 mins.
add roasted tomatoes , tinned peppers and tinned tomatoes.
add water and the 100g of veg powder bring to the boil and simmer for 40 mins.
add vinegar, sugar and fresh basil.
leave to sit for 10 mins before blending smooth.
season with salt and pepper.

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Last Updated:

Most recent item change: 19/02/2026 20:14:50 (2197419)

Most recent item added: 17/02/2026 22:20:33 (2197419)