

Bespoke Inns 2020

Dish Specification

FLATBREAD (SNACK) (WHIPPED FETA, CHIMICHURRI)



Dish ID 1229866

Ingredients

1 portion	Recipe	1703611	flatbreads
4 oz	Recipe	1752209	whipped feta
3 fluid oz	Recipe	1752182	chimichurri dressing

Number of Products: 13

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 22/02/2026 19:25:46 (1752182)

Most recent item added: 22/02/2026 19:25:31 (1752182)

Dish details last updated: 23/02/2026 12:13:42

CHIMICHURRI DRESSING

SUB RECIPE FOR: FLATBREAD (SNACK) (WHIPPED FETA, CHIMICHURRI)

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)

WHIPPED FETA

SUB RECIPE FOR: FLATBREAD (SNACK) (WHIPPED FETA, CHIMICHURRI)

Recipe ID	1752209
Recipe Amount	920 g
Production Amount	920 g

Ingredients

320 g	Product	540502	Feta Greek Cheese
600 g	Product	2389496	Sour Cream : Set

Number of Products: 2

Method

place 200g of the sour cream and all the crumbled feta in the blender and blend until smooth.
scrape out the blender into a bowl and then fold in the remaining 400g of sour cream.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 20:59:55 (2389496)

FLATBREADS

SUB RECIPE FOR: FLATBREAD (SNACK) (WHIPPED FETA, CHIMICHURRI)

Recipe ID	1703611
Recipe Amount	16 portion
Production Amount	16 portion

Ingredients

1.1 kg	Product	2460828	Moul Bie Bread Flour : OR
200 g	Recipe	1703606	sourdough starter
27 g	Product	194493	Table Salt
4 g	Product	1084776	Caster Sugar
650 ml	Recipe	528666	Tap water
15 g	Product	2067350	Yeast : Fresh

Number of Products: 5

Method

- . add all ingredients APART FROM 100g water and 100g breadflour to mixer and mix on speed 2 for 10 mins.
- . portion into 110g balls and place on a floured tray (8 balls per tray).
- .clingfilm tray and leave to proof in fridge.
- . mix the remaining 100g of flour and water together to form a paste.
- . mix paste back into the sourdough starter.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 10/12/2025 12:06:06 (2460828)

Most recent item added: 10/12/2025 12:03:31 (2067350)

MAC AND CHEESE (SNACK) (JALAPENO , PARMESAN))



Dish ID 1229867

Ingredients

120 g	Product	3095670	Mac & Cheese Bites : 30g
5 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
20 ml	Recipe	1752213	jalapeno ranch dressing
10 g	Recipe	1752214	drained jalapenos
5 g	Product	8015519	Crispy Onions

Number of Products: 10

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Last Updated:

Most recent item change: 22/02/2026 19:30:01 (8015519)
Most recent item added: 22/02/2026 19:29:03 (8015519)
Dish details last updated: 23/02/2026 12:15:51

DRAINED JALAPENOS

SUB RECIPE FOR: MAC AND CHEESE (SNACK) (JALAPENO , PARMESAN))

Recipe ID	1752214
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

2.8 kg Product 2080978 Green : Jalapeno : Sliced : Nachos

Number of Products: 1

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Allergen Disclaimer:

Last Updated:

Most recent item change: 17/02/2026 21:14:48 (2080978)

Most recent item added: 17/02/2026 21:14:31 (2080978)

JALAPENO RANCH DRESSING

SUB RECIPE FOR: MAC AND CHEESE (SNACK) (JALAPENO , PARMESAN))

Recipe ID	1752213
Recipe Amount	1.5 ltr
Production Amount	1.5 ltr

Ingredients

100 g	Recipe	1752214	drained jalapenos
50 g	Product	201099	Coriander
3 g	Product	2297665	: Onion Powder
3 g	Product	367755	Garlic Powder
1.4 kg	Product	2389496	Sour Cream : Set
2 each	Product	198019	Lime

Number of Products: 6

Method

place jalapenos, coriander , onion powder (1 tsp), garlic powder (1 tsp) and 400g of the sour cream in the blender and blend until smooth.

pour out into bowl and fold in the remaining sour cream.

add the juice of the 2 limes and season with salt.

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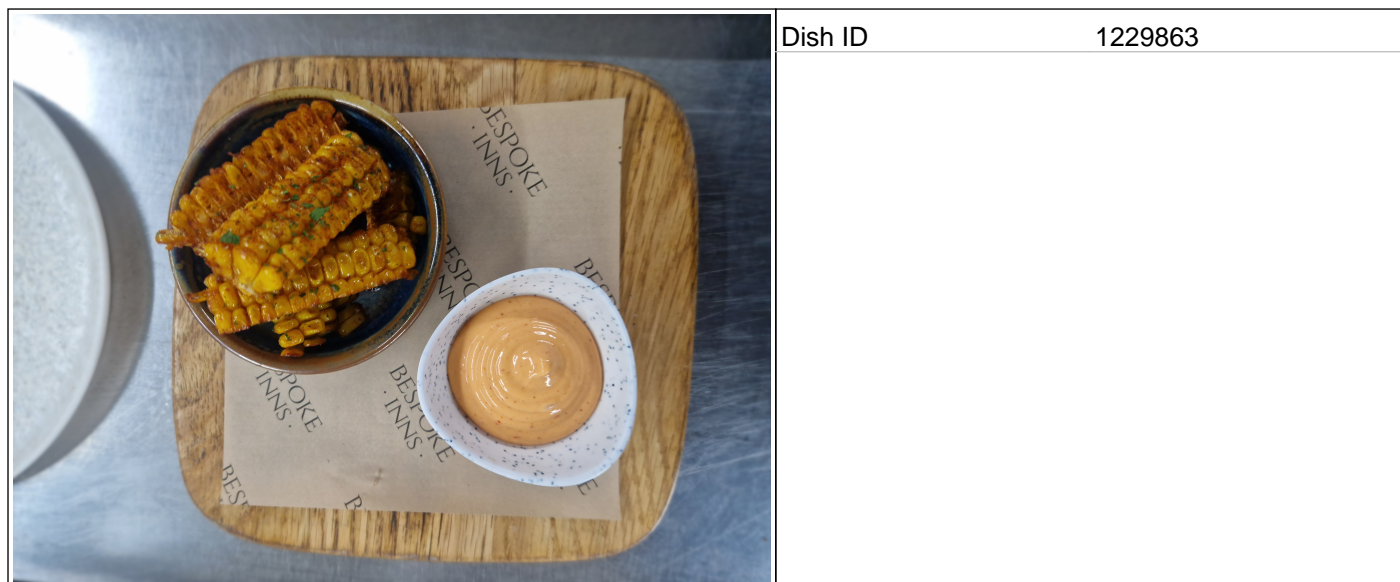
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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 21:17:57 (198019)

BBQ CORN RIBS



Dish ID 1229863

Ingredients

0.25 each Product 5314025 Corn on the Cob : Cooked

10 g Recipe 1752218 bbq spice mix

3 fluid oz Recipe 1752168 sriracha mayo

Number of Products: 13

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Last Updated:

Most recent item change: 22/02/2026 19:22:55 (1752168)

Most recent item added: 22/02/2026 19:12:39 (1752168)

Dish details last updated: 23/02/2026 12:14:55

SRIRACHA MAYO

SUB RECIPE FOR: BBQ CORN RIBS

Recipe ID	1752168
Recipe Amount	650 ml
Production Amount	650 ml

Ingredients

500 ml	Product	3790601	Mayonnaise : Vegan
100 ml	Product	3004242	Chilli Sauce : Extra Hot : Sriracha
50 g	Product	3414169	Chipotle Ketchup

Number of Products: 3

Method

add all ingredients to mixing bowl and mix well.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 19:16:00 (3414169)

BBQ SPICE MIX

SUB RECIPE FOR: BBQ CORN RIBS

Recipe ID	1752218
Recipe Amount	800 g
Production Amount	800 g

Ingredients

400 g	Product	2197419	Soft Sugar : Light Brown
240 g	Product	213006	Paprika : Smoked
30 g	Product	367750	Chilli Powder
30 g	Product	367755	Garlic Powder
30 g	Product	2297665	: Onion Powder
30 g	Product	2630713	Black Pepper : Ground
30 g	Product	1379840	Table Salt
30 g	Product	223989	Cumin : ground
30 g	Product	2170988	Turkish : Oregano : Dried

Number of Products: 9

Method

blend all ingredients until all incorporated.

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Last Updated:

Most recent item added: 17/02/2026 21:54:41 (2170988)

CAMEMBERT SHARER

Dish ID

1210088

Ingredients

250 g	Product	200132	President Camembert
4 oz	Recipe	1713454	red onion chutney
2 portion	Recipe	1703611	flatbreads
5 ml	Product	1857627	Truffle Oil White
10 g	Product	222917	Squeezy : Honey

Number of Products: 15

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Last Updated:

Most recent item change: 21/01/2026 12:38:41 (222917)

Most recent item added: 21/01/2026 12:38:23 (222917)

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

RED ONION CHUTNEY

SUB RECIPE FOR: CAMEMBERT SHARER

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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Last Updated:

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

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

MINI CHORIZO (SNACK)



Dish ID 1210072

Ingredients

10 g	Product	222917	Squeezy : Honey
110 g	Recipe	1713302	cooked mini chorizo
5 g	Product	8015519	Crispy Onions
1 g	Product	3889500	Parsley : Dried

Number of Products: 8

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Last Updated:

Most recent item change: 22/01/2026 16:44:13 (3889500)
Most recent item added: 22/01/2026 16:41:07 (3889500)
Dish details last updated: 23/02/2026 10:43:06

COOKED MINI CHORIZO

SUB RECIPE FOR: MINI CHORIZO (SNACK)

Recipe ID	1713302
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

2 kg	Product	10471211	Chorizo : Raw : Mini
750 ml	Product	909442	Red : Cooking Wine : Premium
100 g	Product	407660	Garlic : Peeled
350 g	Product	222917	Squeezy : Honey
20 g	Product	833734	Thyme

Number of Products: 5

Method

Separate chorizo links and add to gastro tray.

add rest of ingredients and mix well.

cover with a lid and bake at 180 for 20 mins.

leave to cool in liquid before portioning.

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Last Updated:

Most recent item added: 05/01/2026 09:41:22 (833734)

OLIVES (SNACK)



Dish ID

1210091

Ingredients

120 g Recipe 1713359 olives

Number of Products: 8

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Last Updated:

Most recent item change: 22/01/2026 16:43:08 (1713359)

Most recent item added: 22/01/2026 16:42:54 (1713359)

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

OLIVES

SUB RECIPE FOR: OLIVES (SNACK)

Recipe ID	1713359
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients

2.5 kg	Product	2574869	Chefs Brigade Green Pitted Olives : 340-370
2.5 kg	Product	2438938	Black Pitted Olives : 340-370
3 each	Product	5403091	Prima : Lemon : Small : (ESP)
50 g	Product	2174423	Fresh Delight : Garlic : Peeled
50 g	Product	833734	Thyme
50 g	Product	817908	Rosemary
1 each	Product	2059492	Basil : Green : Sweet
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 8

Method

remove olives from brine and rinse.

slice lemon, garlic and chop herbs.

mix well and cover with the oil and leave to marinate.

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Last Updated:

Most recent item added: 05/01/2026 11:01:03 (8718407)