

Bespoke Inns Dish Specification

CHEESE PLATE

Dish ID1210156

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: 14/05/2026 14:25:38

RED ONION CHUTNEY

SUB RECIPE FOR: CHEESE PLATE

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

Dish ID1210155

Ingredients			
60 ml	Product	524506	Yorvale : Vanilla : Dairy 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
60 ml	Product	10332864	YORVALE DOUBLE CHOCOLATE CHIP ICE CREAM

Number of Products: 8

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Last Updated:

Most recent item change: 15/05/2026 09:16:38 (10332864)
Most recent item added: 15/05/2026 09:16:30 (10332864)
Dish details last updated: 15/05/2026 09:16:38

HOUSE FUDGE

SUB RECIPE FOR: ICE CREAM SELECTION

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

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

PEACH AND ALMOND FRANGIPANE TART



Dish ID	1277646

Ingredients

1 each	Product	2152834	QUICHE TARTELET CASE 8.5CM : .
30 g	Recipe	1824291	peach compote
20 g	Recipe	1824315	peach puree
30 g	Recipe	1824300	Frangipane mix (plain)
30 g	Product	4856710	Fontinella Peach Halves : in syrup
20 g	Recipe	1824333	granola topping
60 ml	Product	2153812	YOGHURT ICE CREAM PETRAMS : .
5 g	Product	6581284	Honey : Wild Flower

Number of Products: 17

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Last Updated:

Most recent item change: 14/05/2026 12:21:28 (4856710)

Most recent item added: 14/05/2026 12:54:27 (6581284)

Dish details last updated: 14/05/2026 14:07:19

GRANOLA TOPPING

SUB RECIPE FOR: PEACH AND ALMOND FRANGIPANE TART

Recipe ID	1824333
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1 Box	Product	5723837	Granola
Number of Products: 1			

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Last Updated:
Most recent item change: 14/05/2026 12:22:55 (5723837)
Most recent item added: 14/05/2026 12:22:44 (5723837)

FRANGIPANE MIX (PLAIN)

SUB RECIPE FOR: PEACH AND ALMOND FRANGIPANE TART

Recipe ID	1824300
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

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

Number of Products: 5

Method

- cream together butter and sugar until pale.
- slowly add eggs and keep mixing.
- add flour and almonds and mix until fully incorporated.

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Last Updated:
Most recent item added: 14/05/2026 12:12:37 (209489)

PEACH PUREE

SUB RECIPE FOR: PEACH AND ALMOND FRANGIPANE TART

Recipe ID	1824315
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1 kg	Product	2162864	Boiron Blood Peach Puree
100 g	Product	2833229	Caster Sugar : Catering
10 g	Product	456567	Agar Agar
400 ml	Recipe	528666	Tap water

Number of Products: 3

Method

- put all ingredients in a pan and bring to the boil.
- simmer for 1 minit.
- pass into tub and leave to set.
- once set cut up and blend into smooth gel.

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Last Updated:
Most recent item added: 14/05/2026 12:16:14 (528666)

PEACH COMPOTE

SUB RECIPE FOR: PEACH AND ALMOND FRANGIPANE TART

Recipe ID	1824291
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients			
2.65 kg	Product	4856710	Fontinella Peach Halves : in syrup
200 g	Product	2833229	Caster Sugar : Catering
1 each	Product	5403091	Prima : Lemon : Small : (ESP)
10 g	Product	5467627	Vanilla : Paste
Number of Products: 4			

Method	
drain and chop peaches.	
add all ingredients to pan and simmer until soft.	
leave to chill.	

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Last Updated:
Most recent item added: 14/05/2026 12:07:05 (5467627)

STICKY TOFFEE PUDDING

Dish ID1210153

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: 14/05/2026 13:15:27

SALTED CARAMEL SAUCE

SUB RECIPE FOR: STICKY TOFFEE PUDDING

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

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)

WHITE CHOCOLATE PANNACOTTA



Dish ID 1277271

Ingredients

160 ml	Recipe	1819606	white chocolate pannacotta
50 g	Product	198175	Strawberries
15 g	Product	2065271	Boiron Squeezy : Strawberry : Coulis
25 g	Recipe	1820303	biscuit crumble topping
1 g	Product	719522	Micro : Red vein sorrell
1 g	Product	719522	Micro : Red vein sorrell

Number of Products: 13

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Last Updated:

Most recent item added: 12/05/2026 13:37:00 (719522)

Dish details last updated: 14/05/2026 12:57:38

BISCUIT CRUMBLE TOPPING

SUB RECIPE FOR: WHITE CHOCOLATE PANNACOTTA

Recipe ID	1820303
Recipe Amount	350 g
Production Amount	350 g

Ingredients

250 g	Product	509292	McVities Digestive Biscuits
100 g	Product	2191203	Butter Unsalted : Cuisine
25 g	Product	5508771	Mornflake Jumbo Oats

Number of Products: 3

Method

- smash up biscuits to fine pieces.
- melt butter and add to biscuit with the oats.
- mix well and spread out on tray, bake at 160 for 10 - 15 mins.

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Last Updated:
Most recent item added: 09/05/2026 13:34:10 (5508771)

WHITE CHOCOLATE PANNACOTTA

SUB RECIPE FOR: WHITE CHOCOLATE PANNACOTTA

Recipe ID	1819606
Recipe Amount	3.5 ltr
Production Amount	3.5 ltr

Ingredients

700 ml	Product	198337	Milk Semi Skimmed
2.4 ltr	Product	3268824	Double Cream
300 g	Product	1084776	Caster Sugar
20 g	Product	5467627	Vanilla : Paste
40 g	Product	192292	Leaf Gelatine : Bronze
400 g	Product	4332202	Casa Luker Nevado : White Chocolate : 34.5%

Number of Products: 6

Method

place milk, cream, sugar and vanilla in pan and gently heat until sugar is dissolved.

soak the 12 gelatine leaves in cold water until soft then squeeze out any excess water.

add to cream mix with white chocolate and mix until dissolved.

pass thru chinois and leave to cool to room temp.

set in glasses at 150g a portion.

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Last Updated:

Most recent item added: 08/05/2026 12:34:57 (4332202)