

Bespoke Inns Dish Specification

FISH AND CHIPS



Dish ID	1210119

Ingredients

30 g	Recipe	1727798	fish batter
4 fluid oz	Recipe	1691925	Tartar sauce
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
4 oz	Product	199233	Mushy Peas
0.25 each	Product	2810688	Eureka : Lemon : (ESP)
215 g	Product	6126415	Hake : 200 - 230g : Fillet : Skinless: Boneless

Number of Products: 11

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 07/05/2026 09:46:53 (6126415)

Most recent item added: 07/05/2026 09:46:29 (6126415)

Dish details last updated: 14/05/2026 14:25:05

TARTAR SAUCE

SUB RECIPE FOR: FISH AND CHIPS

Recipe ID	1691925
Recipe Amount	2.3 ltr
Production Amount	2.3 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
400 g	Product	2035296	Dill Style : Gherkins : (Pickled)
350 g	Product	5750915	Delicias Capers : Fine
30 g	Product	201105	Dill
2 each	Product	5403091	Prima : Lemon : Small : (ESP)

Number of Products: 5

Method

Add chopped gherkins , capers , dill and lemon juice to blender and blend.

add to mayo and mix well.

season with salt.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 05/01/2026 12:28:04 (5403091)

Most recent item added: 05/01/2026 11:12:20 (5403091)

FISH BATTER

SUB RECIPE FOR: FISH AND CHIPS

Recipe ID	1727798
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

650 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
800 ml	Product	5403061	HADRIANS Sparkling : Mineral Water
Number of Products: 2			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 22/01/2026 17:42:42 (5403061)
Most recent item added: 22/01/2026 17:42:27 (5403061)

HERB GNOCCHI



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

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Last Updated:

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

Dish details last updated: 14/05/2026 14:25:19

HERB SAUCE

SUB RECIPE FOR: HERB GNOCCHI

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

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)

HONEY GLAZED PORK



Dish ID 1277283

Ingredients

283 g	Product	706993	Pork : Loin Steak : 10oz
200 g	Recipe	1713377	mash
5 ml	Recipe	1818830	honey and mustard glaze
30 ml	Recipe	1819561	cider cream sauce
20 g	Recipe	1819579	pickled apple
5 g	Product	1455342	Sage
5 g	Product	8015519	Crispy Onions

Number of Products: 29

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Last Updated:

Most recent item change: 12/05/2026 13:51:09 (8015519)

Most recent item added: 12/05/2026 13:50:54 (8015519)

Dish details last updated: 14/05/2026 12:54:27

PICKLED APPLE

SUB RECIPE FOR: HONEY GLAZED PORK

Recipe ID	1819579
Recipe Amount	500 g
Production Amount	500 g

Ingredients			
4 each	Product	197916	Apple : Granny Smith
300 ml	Product	2176160	Cider Vinegar : CK
100 ml	Product	4706506	Best One Apple Juice
200 g	Product	442597	Granulated Sugar
5 g	Product	833734	Thyme
2 g	Product	1357454	Sosa Ascorbic Acid
Number of Products: 6			

Method	
place all pickle ingredients in a pan and heat until sugar is dissolved then leave to cool.	
peel, core and half the apples then cut each half into 4 segments.	
place segments in jar/ vac pac and pour over pickle , seal and leave until needed.	

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Allergen Disclaimer:

Last Updated:
Most recent item added: 08/05/2026 12:04:37 (1357454)

CIDER CREAM SAUCE

SUB RECIPE FOR: HONEY GLAZED PORK

Recipe ID	1819561
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

400 g	Product	2067591	Shallots Banana : XL : Long : UK
350 g	Product	764719	Lardons : Pancetta : Smoked
350 g	Product	764719	Lardons : Pancetta : Smoked
40 g	Product	407660	Garlic : Peeled
30 g	Product	833734	Thyme
20 g	Product	817908	Rosemary
1 g	Product	201091	Bay Leaf : .
1 ltr	Product	4855878	Aspall Cyder : 4.5%
20 g	Product	2095670	Essential Cuisine Chicken Stock : Powder
2 ltr	Product	3268824	Double Cream
10 g	Product	403178	Cornflour
30 ml	Recipe	528666	Tap water

Number of Products: 11

Method

add pancetta to pan and start to render until turning golden brown.
add shallot, garlic, thyme , rosemary and bay leaf and sweat for 5 mins.
add cider and reduce by 2/3rds.
add cream and chicken powder and reduce by half.
mix cornflour and water and add to sauce.
simmer for 5 mins then pass off.
season to taste with salt.

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Last Updated:

Most recent item added: 08/05/2026 11:54:38 (528666)

HONEY AND MUSTARD GLAZE

SUB RECIPE FOR: HONEY GLAZED PORK

Recipe ID	1818830
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

2 ltr	Product	4855878	Aspall Cyder : 4.5%
2 kg	Product	6581284	Honey : Wild Flower
10 g	Product	817908	Rosemary
25 g	Product	407660	Garlic : Peeled
20 ml	Product	351343	Dijon Mustard
20 g	Product	10709076	Caterfood Wholegrain Mustard

Number of Products: 6

Method

place cider, honey , rosemary and garlic in pan and reduce by 2/3rds.

remove garlic and rosemary and whisk in mustards.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 08/05/2026 11:39:53 (10709076)

MASH

SUB RECIPE FOR: HONEY GLAZED PORK

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)

ORZO CARBONARA (CLASSICS)



Dish ID	1277309

Ingredients

80 g	Recipe	1752208	crispy pancetta lardons
250 g	Recipe	1752216	cooked orzo pasta
120 ml	Recipe	1752205	carbonara sauce
10 g	Recipe	1726114	sourdough croutes
15 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
5 g	Product	817912	Parsley : Flat Leaf
2 g	Product	719522	Micro : Red vein sorrell

Number of Products: 9

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Last Updated:

Most recent item change: 12/05/2026 14:10:20 (719522)
Most recent item added: 12/05/2026 14:09:55 (719522)
Dish details last updated: 14/05/2026 14:24:52

SOURDOUGH CROUTES

SUB RECIPE FOR: ORZO CARBONARA (CLASSICS)

Recipe ID	1726114
Recipe Amount	600 g
Production Amount	600 g

Ingredients

650 g	Product	7871376	Delifrance Sourdough Bloomer : Fully Baked
Number of Products: 1			

Method

thinly slice sourdough.

season with oil slat and pepper and bake it oven until golden and crisp.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 21/01/2026 12:59:59 (7871376)

CARBONARA SAUCE

SUB RECIPE FOR: ORZO CARBONARA (CLASSICS)

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

COOKED ORZO PASTA

SUB RECIPE FOR: ORZO CARBONARA (CLASSICS)

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)

CRISPY PANCETTA LARDONS

SUB RECIPE FOR: ORZO CARBONARA (CLASSICS)

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

PAN FRIED SALMON (THAI GREEN)



Dish ID 1277341

Ingredients

1 portion	Recipe	1703116	salmon portion
75 ml	Recipe	1818533	thai green curry sauce
130 g	Recipe	1727785	jasmine rice
30 g	Recipe	1818393	thai salad mix
5 g	Recipe	1822337	pickled chilli
5 g	Recipe	560514	Chopped spring onions
5 g	Product	4717200	Angel Hair Noodles : Vermicelli : Glass
1 g	Product	435734	Coriander : Micro

Number of Products: 30

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Last Updated:

Most recent item added: 12/05/2026 14:32:08 (435734)

Dish details last updated: 15/05/2026 09:13:57

CHOPPED SPRING ONIONS

SUB RECIPE FOR: PAN FRIED SALMON (THAI GREEN)

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)

PICKLED CHILLI

SUB RECIPE FOR: PAN FRIED SALMON (THAI GREEN)

Recipe ID	1822337
Recipe Amount	350 g
Production Amount	350 g

Ingredients

100 ml	Recipe	1729173	pickling vinegar
12 each	Product	1582982	Chillies : Red
Number of Products: 3			

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Last Updated:

Most recent item change: 12/05/2026 14:16:33 (1582982)
Most recent item added: 12/05/2026 14:16:23 (1582982)

PICKLING VINEGAR

SUB RECIPE FOR: PICKLED CHILLI

Recipe ID	1729173
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

600 ml	Product	195739	White Wine Vinegar
400 g	Product	200592	Caster Sugar
Number of Products: 2			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 24/01/2026 15:34:12 (200592)
Most recent item added: 24/01/2026 15:33:58 (200592)

THAI SALAD MIX

SUB RECIPE FOR: PAN FRIED SALMON (THAI GREEN)

Recipe ID	1818393
Recipe Amount	2.5 kg
Production Amount	2.5 kg

Ingredients			
2 each	Product	200961	Lettuce : Chinese Leaf
500 g	Product	2819499	Red Cabbage
0.5 kg	Product	3464625	Carrots : English : New Season
2 each	Product	353281	Peppers : Red
100 g	Product	201099	Coriander
2 bunch	Product	671821	Spring Onions
Number of Products: 6			

Method	
finely shred both cabbages and peel and grate carrots.	
finely slice red peppers and chop coriander and spring onions.	
mix well and tub up ready for service.	

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Allergen Disclaimer:

Last Updated:

Most recent item change: 07/05/2026 11:17:43 (671821)
Most recent item added: 07/05/2026 11:17:19 (671821)

JASMINE RICE

SUB RECIPE FOR: PAN FRIED SALMON (THAI GREEN)

Recipe ID	1727785
Recipe Amount	900 g
Production Amount	900 g

Ingredients

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

Number of Products: 2

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Last Updated:

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

THAI GREEN CURRY SAUCE

SUB RECIPE FOR: PAN FRIED SALMON (THAI GREEN)

Recipe ID	1818533
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

700 g	Product	2412289	Onions : 60/80mm : Netherland : Cooking
70 g	Product	407660	Garlic : Peeled
30 g	Product	1796262	Ginger Root : Fresh
75 g	Product	1635766	Lemon Grass
1 each	Product	1582979	Chillies : Green
0.05 each	Product	2018634	Lime Leaves
15 g	Product	4715241	Jeeny's Shrimp Paste : Belachan
150 g	Product	1484449	Mae Ploy : Thai Green Curry Paste
45 g	Product	210332	Palm Sugar
80 g	Product	2191203	Butter Unsalted : Cuisine
80 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
45 g	Product	2095670	Essential Cuisine Chicken Stock : Powder
2 ltr	Recipe	528666	Tap water
1.6 ltr	Product	861026	Milk : Coconut
100 g	Product	201099	Coriander
1 g	Product	4401286	PREEMA Green : Powder

Number of Products: 15

Method

sweat onion , garlic ginger , lemon grass and chili until soft.
add thai paste and shrimp paste and cook for 2mins.
add palm sugar and lime leaves.
add butter until melted then stir in gf flour.
mix water and chicken stock powder.
slowly add chicken stock to pan stirring continuously, follow with the coconut milk.
simmer for 15 mins then add the coriander.
remove from heat and blend with a tiny pinch of colouring in each jug.
pass off and chill ready for service.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 07/05/2026 14:00:51 (4401286)

SALMON PORTION

SUB RECIPE FOR: PAN FRIED SALMON (THAI GREEN)

Recipe ID	1703116
Recipe Amount	8 portion
Production Amount	8 portion

Ingredients

1.5 kg	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)
Number of Products: 1			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 09/12/2025 12:51:15 (1532754)

Most recent item added: 09/12/2025 12:43:06 (1532754)

SMOKED SALMON TART (POTATO SALAD)



Dish ID

1229881

Ingredients

1 recipe	Recipe	1724902	salmon tart
1 portion	Recipe	1713394	rocket and parmesan salad (steak garnish)
160 g	Recipe	1752158	potato salad

Number of Products: 23

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Allergines stated on this recipe card cannot be guaranteed

Last Updated:

Most recent item change: 22/02/2026 20:38:03 (1752158)

Most recent item added: 22/02/2026 20:37:19 (1752158)

Dish details last updated: 14/05/2026 14:25:05

POTATO SALAD

SUB RECIPE FOR: SMOKED SALMON TART (POTATO SALAD)

Recipe ID	1752158
Recipe Amount	3300 g
Production Amount	3300 g

Ingredients			
700 ml	Product	195467	Mayonnaise
60 ml	Product	351343	Dijon Mustard
30 g	Product	201105	Dill
60 g	Product	630116	Lilliput Capers : Mini
60 g	Product	2035296	Dill Style : Gherkins : (Pickled)
2 kg	Recipe	1752154	roasted new potatoes
80 g	Recipe	560514	Chopped spring onions
60 ml	Recipe	528666	Tap water
Number of Products: 7			

Method
add mayo , water and mustard to bowl and mix well.
add in the finely chopped gherkin , baby capers , spring onions and dill and mix again.
cut roasted new potatoes in to 1/6 or 1/4 depending on size and fold through mayo mix.
season with salt and pepper.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 19:07:27 (528666)

ROASTED NEW POTATOES

SUB RECIPE FOR: POTATO SALAD

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.

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Allergen Disclaimer:

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

ROCKET AND PARMESAN SALAD (STEAK GARNISH)

SUB RECIPE FOR: SMOKED SALMON TART (POTATO SALAD)

Recipe ID	1713394
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

20 g	Product	1457091	Rocket : Large
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
5 ml	Product	1857627	Truffle Oil White
10 g	Product	2067591	Shallots Banana : XL : Long : UK

Number of Products: 4

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Allergen Disclaimer:

Last Updated:
Most recent item change: 05/01/2026 11:49:29 (2067591)
Most recent item added: 05/01/2026 11:48:53 (2067591)

SALMON TART

SUB RECIPE FOR: SMOKED SALMON TART (POTATO SALAD)

Recipe ID	1724902
Recipe Amount	1 recipe
Production Amount	1 recipe

Ingredients			
35 g	Recipe	1724886	veg mix for salmon tarts
50 ml	Recipe	1724894	quiche mix
40 g	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)
30 g	Product	1703669	Salmon : 500g : Smoked : Trimmings
25 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
1 g	Product	3889500	Parsley : Dried
Number of Products: 12			

Method	
add veg mix to base of tart case.	
top with raw diced salmon and smoked salmon.	
add cheddar on top and pour over quiche mix until tart is full.	
dust with dried parsley.	
bake at 170 for 15 to 20 mins or until just a slight wobble in middle.	

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Allergen Disclaimer:

Last Updated:

Most recent item added: 20/01/2026 09:50:23 (3889500)

QUICHE MIX

SUB RECIPE FOR: SALMON TART

Recipe ID	1724894
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

600 ml	Product	3268824	Double Cream
8 each	Product	5704540	Eggs : Imported : Medium
Number of Products: 2			

Method

whisk together until fully incorporated and season with black pepper.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 20/01/2026 09:45:08 (5704540)

Most recent item added: 20/01/2026 09:43:24 (5704540)

TUSCAN CHICKEN



Dish ID 1277274

Ingredients

1 each	Product	705615	Chicken Fillets : Skin On
160 g	Recipe	1727842	crushed potatoes
10 ml	Recipe	1818412	tuscan chicken marinate
70 ml	Recipe	1818447	tuscan sauce
30 g	Product	1846670	Baby Spinach
30 g	Product	194718	Sundried Tomatoes : in oil
10 g	Product	274690	Nut Free Green Pesto
2 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 29

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 12/05/2026 13:41:19 (2026218)

Dish details last updated: 14/05/2026 14:25:38

TUSCAN SAUCE

SUB RECIPE FOR: TUSCAN CHICKEN

Recipe ID	1818447
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

1 kg	Product	2412289	Onions : 60/80mm : Netherland : Cooking
80 g	Product	407660	Garlic : Peeled
400 g	Product	732180	Chorizo : Mini : Picante
200 g	Product	2525238	Tomato : Semi Dried : in Oil
170 g	Product	223855	Tomato Paste
2.5 kg	Product	2072113	Chopped Tomatoes
45 g	Product	2095670	Essential Cuisine Chicken Stock : Powder
2 ltr	Recipe	528666	Tap water
1 ltr	Product	3268824	Double Cream
30 g	Product	2875700	Cornflour : (Free Form)

Number of Products: 9

Method

add chorizo to pan with splash of oil.

cook for 2 mins then add sliced onion and garlic.

sweat for 5 to 10 mins until softened.

add tomato puree and sun dried tomatoes and cook for another 5 mins.

add chopped tomatoes , stock and cream and simmer on low for 30 mins.

add corn flour and simmer for a further 10 mins.

blend well and pass off.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 07/05/2026 12:04:05 (2875700)

TUSCAN CHICKEN MARINATE

SUB RECIPE FOR: TUSCAN CHICKEN

Recipe ID	1818412
Recipe Amount	250 ml
Production Amount	250 ml

Ingredients

10 g	Product	4760238	Chilli Flakes
20 g	Product	817908	Rosemary
10 g	Product	1268737	Fennel Seeds
10 g	Product	1379840	Table Salt
10 g	Product	305470	Black Peppercorns : Whole
5 g	Product	5072874	Oregano : Dried : Rubbed
20 g	Product	407660	Garlic : Peeled
1 each	Product	1407973	Lemon : Argentina
200 ml	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 9

Method

pick rosemary leaves from stalks and zest and juice lemon.

add to blender with other ingredients and blend.

rub over grain fed chicken breast and leave to marinate.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 07/05/2026 11:36:22 (8718407)

CRUSHED POTATOES

SUB RECIPE FOR: TUSCAN CHICKEN

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	10709076	Caterfood Wholegrain Mustard
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

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Allergen Disclaimer:

Last Updated:

Most recent item change: 22/02/2026 20:53:31 (10709076)

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