

Bespoke Inns Dish Specification

BEEF AND ALE PIE



Dish ID	1210120

Ingredients

1 each	Product	2593911	Beef & Ale : Pies : 14hr
70 g	Recipe	1713420	red cabbage
270 g	Recipe	1713377	mash
140 ml	Recipe	1713415	gravy
Number of Products: 23			

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: 22/01/2026 18:01:14 (1713415)
Most recent item added: 22/01/2026 18:00:50 (1713415)
Dish details last updated: 09/05/2026 14:53:32

MASH

SUB RECIPE FOR: BEEF AND ALE PIE

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)