

Bespoke Inns Dish Specification

SMOKED BACON CEASER



Dish ID	1211895

Ingredients			
60 g	Recipe	1729002	prepped gem lettuce
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
50 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
20 g	Recipe	1729004	streaky bacon
50 ml	Recipe	1713430	ceaser dressing
30 g	Recipe	1713448	crutons
Number of Products: 12			
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.

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Allergen Disclaimer:

Please refer to the company allergy information folder when presenting information to customers
Allergens stated on this recipe card cannot be guaranteed

Last Updated:

Most recent item change: 24/01/2026 11:05:15 (1713448)

Most recent item added: 24/01/2026 11:04:37 (1713448)

Dish details last updated: 14/05/2026 10:26:00

CEASER DRESSING

SUB RECIPE FOR: SMOKED BACON CEASER

Recipe ID	1713430
Recipe Amount	2.2 ltr
Production Amount	2.2 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
20 g	Product	407660	Garlic : Peeled
150 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	206385	Parsley : Curly
10 g	Product	6810335	Dijon Mustard
30 g	Product	2161466	Capers

Number of Products: 6

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Last Updated:

Most recent item change: 24/01/2026 11:03:02 (6810335)

Most recent item added: 05/01/2026 12:24:40 (2161466)

STREAKY BACON

SUB RECIPE FOR: SMOKED BACON CEASER

Recipe ID	1729004
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

2 kg	Product	2665094	Bacon Streaky : Rindless : 2.27kg
Number of Products: 1			

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Last Updated:
Most recent item added: 24/01/2026 10:59:16 (2665094)

THAI SATAY SALAD



Dish ID 1277315

Ingredients

180 g	Recipe	1818393	thai salad mix
70 ml	Recipe	1818373	satay sauce
10 g	Product	2188416	Radish : pre packed cones
4 g	Recipe	1694376	toasted sesame seeds
5 g	Recipe	1822337	pickled chilli
1 g	Product	435734	Coriander : Micro
10 g	Product	4717200	Angel Hair Noodles : Vermicelli : Glass

Number of Products: 23

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Last Updated:

Most recent item added: 12/05/2026 14:18:59 (4717200)

Dish details last updated: 14/05/2026 10:25:05

PICKLED CHILLI

SUB RECIPE FOR: THAI SATAY SALAD

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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Allergen Disclaimer:

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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Last Updated:

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

SATAY SAUCE

SUB RECIPE FOR: THAI SATAY SALAD

Recipe ID	1818373
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

120 g	Product	2067591	Shallots Banana : XL : Long : UK
30 g	Product	407660	Garlic : Peeled
50 g	Product	201099	Coriander
40 g	Product	2530090	My Chef : Thai Red Curry Paste : Hot
340 g	Product	4022718	Sunpat Peanut Butter : Smooth
800 ml	Product	861026	Milk : Coconut
200 ml	Recipe	528666	Tap water
22 g	Product	6572652	Vegetable : Stock powder
10 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
1 each	Product	198019	Lime

Number of Products: 9

Method

. sweat sliced shallot , garlic and coriander.

add thai paste and cook for 2 mins.

add peanut butter and cook 2 mins.

add coconut milk and veg powder and simmer for 5 mins.

add water and blend until smooth.

pass off and season with tamari and lime juice.

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Last Updated:

Most recent item added: 07/05/2026 10:59:48 (198019)

THAI SALAD MIX

SUB RECIPE FOR: THAI SATAY SALAD

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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Last Updated:

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