

Bespoke Inns Dish Specification

CHEDDAR AND PICKLE SANDWICH

Dish ID

1258440

Critical Control Points (CCP)

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Last Updated:

Dish details last updated: 14/04/2026 10:21:30

CHICKEN AND BACON CAESAR SANDWICH



Dish ID	1230008

Ingredients

1 ptns	Recipe	1752202	sandwich bread portion
100 g	Recipe	1752215	garlic chicken thigh
20 g	Recipe	1729004	streaky bacon
10 g	Recipe	1729002	prepped gem lettuce
30 ml	Recipe	1713430	ceaser dressing
20 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
5 g	Product	3255243	Sunflower Spread : Vegan
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
4 oz	Recipe	528663	Coleslaw 1.2kg
1 portion	Recipe	1729125	silver pot of fries

Number of Products: 25

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Last Updated:

Most recent item change: 23/02/2026 11:00:49 (1729125)

Most recent item added: 23/02/2026 11:00:00 (1729125)

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

COLESLAW 1.2KG

SUB RECIPE FOR: CHICKEN AND BACON CAESAR SANDWICH

Recipe ID	528663
Recipe Amount	1.2 kg
Production Amount	1.2 kg

Ingredients

1 kg	Product	4002059	Coleslaw : prep
2 g	Product	436767	Poppy Seeds : Info: Blue
200 ml	Product	2666909	Vegan : Mayonnaise

Number of Products: 3

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Allergen Disclaimer:

Last Updated:

Most recent item change: 24/01/2026 15:06:15 (2666909)

Most recent item added: 25/02/2021 11:58:47 (2666909)

CEASER DRESSING

SUB RECIPE FOR: CHICKEN AND BACON CAESAR SANDWICH

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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Allergen Disclaimer:

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: CHICKEN AND BACON CAESAR SANDWICH

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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Allergen Disclaimer:

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

GARLIC CHICKEN THIGH

SUB RECIPE FOR: CHICKEN AND BACON CAESAR SANDWICH

Recipe ID	1752215
Recipe Amount	800 g
Production Amount	800 g

Ingredients

1 kg	Product	1982291	Chicken Thighs : Boneless & Skinless
80 g	Product	2067591	Shallots Banana : XL : Long : UK
35 g	Product	407660	Garlic : Peeled
20 g	Product	833734	Thyme
100 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
10 g	Product	367755	Garlic Powder
10 g	Product	2297665	: Onion Powder
10 g	Product	839907	Paprika
5 g	Product	2095670	Essential Cuisine Chicken Stock : Powder

Number of Products: 9

Method

- add all ingredients apart from chicken to blender and blend.
- pour over chicken thighs and marinate.
- place in half gastro and cover with foil.
- bake at 180c for 15 mins then remove foil and bake for a further 8 mins.
- cool down before portioning.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/02/2026 21:28:12 (2095670)

SANDWICH BREAD PORTION

SUB RECIPE FOR: CHICKEN AND BACON CAESAR SANDWICH

Recipe ID	1752202
Recipe Amount	5 ptns
Production Amount	5 ptns

Ingredients

1 each	Product	10383747	Steamer : Loaf : White : Thick : Cut
Number of Products: 1			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 17/02/2026 20:15:35 (10383747)
Most recent item added: 17/02/2026 20:15:21 (10383747)

FISH FINGER SANDWICH



Dish ID 1230022

Ingredients

1 ptns	Recipe	1752202	sandwich bread portion
10 g	Recipe	1729002	prepped gem lettuce
5 g	Product	3255243	Sunflower Spread : Vegan
4 oz	Recipe	528663	Coleslaw 1.2kg
1 portion	Recipe	1729125	silver pot of fries
20 g	Recipe	1727798	fish batter
40 ml	Recipe	1691925	Tartar sauce
75 g	Product	4945082	Haddock : 170-230g : Fillet

Number of Products: 15

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Last Updated:

Most recent item added: 23/02/2026 11:04:02 (4945082)

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

TARTAR SAUCE

SUB RECIPE FOR: FISH FINGER SANDWICH

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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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 FINGER SANDWICH

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)

SPICED FALAFEL FLATBREAD

Dish ID1278013

Ingredients

1 portion	Recipe	1703611	flatbreads
10 g	Recipe	560514	Chopped spring onions
3 oz	Recipe	528663	Coleslaw 1.2kg
1 portion	Recipe	1729125	silver pot of fries
3 oz	Recipe	1713308	sun dried tomato hummus
125 g	Product	4699531	Goodlife Falafel : Vegan
20 g	Product	194718	Sundried Tomatoes : in oil
10 g	Recipe	628751	pickled red onion
2 g	Product	224170	Cress : Basil : Micro

Number of Products: 20

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Last Updated:

Most recent item added: 13/05/2026 12:59:11 (224170)
Dish details last updated: 14/05/2026 13:06:00

PICKLED RED ONION

SUB RECIPE FOR: SPICED FALAFEL FLATBREAD

Recipe ID	628751
Recipe Amount	100 g
Production Amount	100 g

Ingredients

100 g	Product	3440873	Onions : Red : New season
150 ml	Product	195739	White Wine Vinegar
100 g	Product	200592	Caster Sugar

Number of Products: 3

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Last Updated:

Most recent item added: 24/01/2026 15:12:45 (200592)

SUN DRIED TOMATO HUMMUS

SUB RECIPE FOR: SPICED FALAFEL FLATBREAD

Recipe ID	1713308
Recipe Amount	1600 g
Production Amount	1600 g

Ingredients

35 g	Product	2174423	Fresh Delight : Garlic : Peeled
500 g	Product	194718	Sundried Tomatoes : in oil
10 g	Product	201085	Basil
1050 g	Product	1875538	Fontinella Chick Peas

Number of Products: 4

Method

- Add garlic, 400g sundried tomatoes and basil to blender and blend til smooth.
- Add 800g of chick peas and 250g of the chick pea water and blend again.
- slowly add in 100g of the sun dried tomato oil and mix well.

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Last Updated:

Most recent item added: 05/01/2026 09:52:24 (1875538)

CHOPPED SPRING ONIONS

SUB RECIPE FOR: SPICED FALAFEL FLATBREAD

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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Last Updated:

Most recent item change: 11/04/2021 14:49:57 (4820190)

Most recent item added: 02/07/2020 15:32:09 (4820190)

FLATBREADS

SUB RECIPE FOR: SPICED FALAFEL FLATBREAD

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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Last Updated:

Most recent item change: 10/12/2025 12:06:06 (2460828)
Most recent item added: 10/12/2025 12:03:31 (2067350)

TRUFFLED BEEF FLATBREAD



Dish ID 1229987

Ingredients

1 portion	Recipe	1703611	flatbreads
15 ml	Recipe	1752182	chimichurri dressing
3 oz	Recipe	528663	Coleslaw 1.2kg
1 portion	Recipe	1729125	silver pot of fries
100 g	Recipe	1755868	braised beef shin
25 g	Recipe	1754068	truffle mayo
40 g	Recipe	1752212	cheddar rarebit
10 g	Product	8015519	Crispy Onions
2 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 32

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Last Updated:

Most recent item change: 23/02/2026 10:42:00 (1729125)

Most recent item added: 23/02/2026 10:43:17 (2026218)

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

CHEDDAR RAREBIT

SUB RECIPE FOR: TRUFFLED BEEF FLATBREAD

Recipe ID	1752212
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

100 g	Product	2766972	Unsalted Butter
100 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
1 ltr	Product	198337	Milk Semi Skimmed
1 kg	Product	1875262	Butlers Secret : Extra Mature : White Cheddar

Number of Products: 4

Method

- add butter to pan and melt.
- whisk in flour and cook out for 5 mins.
- slowly start whisking in milk until all incorporated.
- add brie and gently cook until melted.
- add truffle oil and blend until smooth.
- place in piping bags and leave to set in fridge.

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Last Updated:

Most recent item change: 17/02/2026 21:08:23 (1875262)

Most recent item added: 17/02/2026 21:06:16 (198337)

TRUFFLE MAYO

SUB RECIPE FOR: TRUFFLED BEEF FLATBREAD

Recipe ID	1754068
Recipe Amount	410 g
Production Amount	410 g

Ingredients

400 ml	Product	195467	Mayonnaise
15 ml	Product	1857627	Truffle Oil White
Number of Products: 2			

Method

whisk together in mixing bowl , place in piping bag or squeezezy bottle ready for service.

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Last Updated:

Most recent item change: 19/02/2026 20:17:15 (1857627)

Most recent item added: 19/02/2026 20:17:00 (1857627)

BRAISED BEEF SHIN

SUB RECIPE FOR: TRUFFLED BEEF FLATBREAD

Recipe ID	1755868
Recipe Amount	3.8 kg
Production Amount	3.8 kg

Ingredients

5 kg	Product	2693422	Primal : Shin : Beef
1 kg	Product	2412289	Onions : 60/80mm : Netherland : Cooking
1 kg	Product	465054	Carrots : Large
100 g	Product	407660	Garlic : Peeled
30 g	Product	833734	Thyme
30 g	Product	817908	Rosemary
100 g	Product	223855	Tomato Paste
40 cl	Product	4768430	Winemakers : Shiraz
4 ltr	Recipe	528666	Tap water
80 g	Product	437395	Essential Cuisine Beef : Beef Stock Mix

Number of Products: 9

Method

rub shin with oil salt and pepper.
place on tary and roast at 200 degrees for 20 mins.
whilst roasting chop veg and herbs and add to gastro with tomato puree.
after 20 mins place shin on top of mirepoix and cover with the wine, water and stock powder.
wrap tightly with foil and place in oven at 160 degrees for 4 hours or until very tender.
remove meat from tray and leave to cool until ready to handle.
pass stock and reduce down until thickened.
pull the shin making sure to remove all bits of grissle and sinue.
add reduced stock back to meat , mix well and season to taste.

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Last Updated:

Most recent item added: 22/02/2026 18:39:02 (437395)

CHIMICHURRI DRESSING

SUB RECIPE FOR: TRUFFLED BEEF FLATBREAD

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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Last Updated:
Most recent item added: 17/02/2026 19:40:08 (817912)