

Bespoke Inns Dish Specification

BONELESS BUFFALO WINGS



Dish ID	1277265

Ingredients

1 ptns	Recipe	1822254	buffalo wings
40 ml	Recipe	1752213	jalapeno ranch dressing
40 ml	Recipe	1752171	sriracha buffalo glaze
10 g	Recipe	560514	Chopped spring onions

Number of Products: 14

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 12/05/2026 13:33:20 (560514)
Dish details last updated: 14/05/2026 12:09:50

CHOPPED SPRING ONIONS

SUB RECIPE FOR: BONELESS BUFFALO WINGS

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)

SRIRACHA BUFFALO GLAZE

SUB RECIPE FOR: BONELESS BUFFALO WINGS

Recipe ID	1752171
Recipe Amount	1625 ml
Production Amount	1625 ml

Ingredients

800 ml	Product	3004242	Chilli Sauce : Extra Hot : Sriracha
425 g	Product	436753	Clear Honey
90 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
90 ml	Product	195739	White Wine Vinegar
15 g	Product	2162815	Rajah Garlic Powder
250 g	Product	2191203	Butter Unsalted : Cuisine

Number of Products: 6

Method

- dice butter and melt in pan.
- add remaining ingredients and bring to a simmer.
- simmer for 2 mins whisking continuously until emulsified.
- remove from heat and leave to cool.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/02/2026 19:25:19 (2191203)

JALAPENO RANCH DRESSING

SUB RECIPE FOR: BONELESS BUFFALO WINGS

Recipe ID	1752213
Recipe Amount	1.5 ltr
Production Amount	1.5 ltr

Ingredients

100 g	Recipe	1752214	drained jalapenos
50 g	Product	201099	Coriander
3 g	Product	2297665	: Onion Powder
3 g	Product	367755	Garlic Powder
1.4 kg	Product	2389496	Sour Cream : Set
2 each	Product	198019	Lime

Number of Products: 6

Method

place jalapenos, coriander , onion powder (1 tsp), garlic powder (1 tsp) and 400g of the sour cream in the blender and blend until smooth.

pour out into bowl and fold in the remaining sour cream.

add the juice of the 2 limes and season with salt.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 17/02/2026 21:17:57 (198019)

DRAINED JALAPENOS

SUB RECIPE FOR: JALAPENO RANCH DRESSING

Recipe ID	1752214
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

2.8 kg	Product	2080978	Green : Jalapeno : Sliced : Nachos
Number of Products: 1			

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Last Updated:

Most recent item change: 17/02/2026 21:14:48 (2080978)

Most recent item added: 17/02/2026 21:14:31 (2080978)

CAMEMBERT SHARER

Dish ID1210088

Ingredients			
250 g	Product	200132	President Camembert
4 oz	Recipe	1713454	red onion chutney
2 portion	Recipe	1703611	flatbreads
5 ml	Product	1857627	Truffle Oil White
10 g	Product	222917	Squeezy : Honey
Number of Products: 15			

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Last Updated:
Most recent item change: 21/01/2026 12:38:41 (222917)
Most recent item added: 21/01/2026 12:38:23 (222917)
Dish details last updated: 14/05/2026 14:25:38

FLATBREADS

SUB RECIPE FOR: CAMEMBERT SHARER

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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Allergen Disclaimer:

Last Updated:

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

RED ONION CHUTNEY

SUB RECIPE FOR: CAMEMBERT SHARER

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)

CHAR SUI PORK BITES



Dish ID 1276994

Ingredients

160 g	Recipe	1703494	cooked pork belly
10 g	Recipe	1694369	chopped spring onions
2 g	Recipe	1694376	toasted sesame seeds
1 g	Product	435734	Coriander : Micro
60 ml	Recipe	1816672	char sui glaze

Number of Products: 17

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Last Updated:

Most recent item change: 12/05/2026 10:03:22 (1816672)

Most recent item added: 12/05/2026 10:02:56 (1816672)

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

CHAR SUI GLAZE

SUB RECIPE FOR: CHAR SUI PORK BITES

Recipe ID	1816672
Recipe Amount	700 ml
Production Amount	700 ml

Ingredients			
200 g	Product	6581284	Honey : Wild Flower
150 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
160 g	Product	3906611	Lee Kum Kee Hoisin Sauce
40 ml	Product	274959	Rice Vinegar
50 g	Product	2103791	Soft Sugar : Dark Brown : Pollybag
50 g	Product	5524462	Panda Oyster Sauce : Gluten Free
15 g	Product	4715105	Schwartz Chinese Five Spice
8 g	Product	7250178	Ground White Pepper
20 g	Product	1379840	Table Salt
40 ml	Product	213018	Toasted Sesame Oil
40 ml	Product	213018	Toasted Sesame Oil
2 ml	Product	3142856	Preema Natural : Red : Food Colouring
Number of Products: 12			

Method
place all ingredients into pan and gently simmer until dissolved and glaze consistency.

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Last Updated:
Most recent item added: 05/05/2026 13:52:35 (3142856)

COOKED PORK BELLY

SUB RECIPE FOR: CHAR SUI PORK BITES

Recipe ID	1703494
Recipe Amount	4000 g
Production Amount	4000 g

Ingredients

5 kg	Product	707001	Belly : Whole : Trimmed : Butchered
Number of Products: 1			

Method

- keep belly pork in vac pac that the butcher sends in.
- place straight in the steamer at 82 degrees and cook overnight for 10 hours.
- press in fridge to cool.
- once chilled trim the pork up and retain all the trim for the pasta dish.
- dice the rest up for pork bites starter.

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Last Updated:

Most recent item change: 10/12/2025 09:35:38 (707001)

Most recent item added: 10/12/2025 09:34:09 (707001)

GRILLED FLATBREAD (SUN DRIED TOMATO HUMMUS , BASIL PESTO)



Dish ID

1274466

Ingredients

1 portion	Recipe	1703611	flatbreads
4 oz	Recipe	1713308	sun dried tomato hummus
3 oz	Product	274690	Nut Free Green Pesto

Number of Products: 10

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Last Updated:

Most recent item change: 07/05/2026 09:39:28 (274690)

Most recent item added: 07/05/2026 09:37:39 (274690)

Dish details last updated: 14/05/2026 09:12:11

SUN DRIED TOMATO HUMMUS

SUB RECIPE FOR: GRILLED FLATBREAD (SUN DRIED TOMATO HUMMUS , BASIL PESTO)

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)

JAPANESE PANKO PRAWNS



Dish ID	1210101

Ingredients

125 g	Product	8921332	Prawns : Panko Coating : 21/25
0.5 each	Product	198019	Lime
2 g	Product	435734	Coriander : Micro
4 oz	Recipe	1724949	katsu dipping sauce
Number of Products: 6			

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Last Updated:

Most recent item change: 21/01/2026 12:51:57 (1724949)

Most recent item added: 21/01/2026 12:51:45 (1724949)

Dish details last updated: 12/05/2026 14:32:09

KATSU DIPPING SAUCE

SUB RECIPE FOR: JAPANESE PANKO PRAWNS

Recipe ID	1724949
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

570 g	Product	5548226	Mayflower Curry Sauce Powder
10 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
10 ml	Product	4416748	Lime Juice : 100% Natural
2.3 ltr	Recipe	528666	Tap water

Number of Products: 3

Method

- bring water to boil and whisk in powder.
- simmer for 5 mins.
- season with soy and lime juice.
- pass and chill.

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Last Updated:
Most recent item added: 20/01/2026 10:17:20 (528666)

MAC AND CHEESE BITES (JALAPENO , PARMESAN)

	Dish ID	1229867

Ingredients

120 g	Product	3095670	Mac & Cheese Bites : 30g
5 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
20 ml	Recipe	1752213	jalapeno ranch dressing
10 g	Recipe	1752214	drained jalapenos
5 g	Product	8015519	Crispy Onions

Number of Products: 10

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Last Updated:

Most recent item change: 22/02/2026 19:30:01 (8015519)
Most recent item added: 22/02/2026 19:29:03 (8015519)
Dish details last updated: 15/05/2026 09:23:03

MARINATED OLIVES



Dish ID	1210091

Ingredients

120 g	Recipe	1713359	olives
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Number of Products: 8

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Last Updated:

Most recent item change: 22/01/2026 16:43:08 (1713359)

Most recent item added: 22/01/2026 16:42:54 (1713359)

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

OLIVES

SUB RECIPE FOR: MARINATED OLIVES

Recipe ID	1713359
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients			
2.5 kg	Product	2574869	Chefs Brigade Green Pitted Olives : 340-370
2.5 kg	Product	2438938	Black Pitted Olives : 340-370
3 each	Product	5403091	Prima : Lemon : Small : (ESP)
50 g	Product	2174423	Fresh Delight : Garlic : Peeled
50 g	Product	833734	Thyme
50 g	Product	817908	Rosemary
1 each	Product	2059492	Basil : Green : Sweet
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 8			

Method
remove olives from brine and rinse.
slice lemon, garlic and chop herbs.
mix well and cover with the oil and leave to marinate.

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Last Updated:

Most recent item added: 05/01/2026 11:01:03 (8718407)

MINI CHORIZO



Dish ID

1210072

Ingredients

10 g	Product	222917	Squeezy : Honey
110 g	Recipe	1713302	cooked mini chorizo
5 g	Product	8015519	Crispy Onions
1 g	Product	3889500	Parsley : Dried

Number of Products: 8

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Last Updated:

Most recent item change: 22/01/2026 16:44:13 (3889500)

Most recent item added: 22/01/2026 16:41:07 (3889500)

Dish details last updated: 12/05/2026 13:50:54

COOKED MINI CHORIZO

SUB RECIPE FOR: MINI CHORIZO

Recipe ID	1713302
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

2 kg	Product	10471211	Chorizo : Raw : Mini
750 ml	Product	909442	Red : Cooking Wine : Premium
100 g	Product	407660	Garlic : Peeled
350 g	Product	222917	Squeezy : Honey
20 g	Product	833734	Thyme
Number of Products: 5			

Method

- Separate chorizo links and add to gastro tray.
- add rest of ingredients and mix well.
- cover with a lid and bake at 180 for 20 mins.
- leave to cool in liquid before portioning.

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Last Updated:
Most recent item added: 05/01/2026 09:41:22 (833734)

MUSHROOMS ON SOURDOUGH



Dish ID 1276984

Ingredients

1 portion	Recipe	1713342	sourdough portion
90 ml	Recipe	1716500	wild mushroom sauce
40 g	Recipe	1818401	cooked mushrooms
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
5 g	Product	8015519	Crispy Onions
1 g	Product	2026218	Pea Shoots : with Tendrils
1 g	Product	2026218	Pea Shoots : with Tendrils
10 g	Recipe	1713326	herb dressing
5 g	Recipe	1713351	garlic butter

Number of Products: 27

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Last Updated:

Most recent item added: 12/05/2026 09:43:45 (1713351)

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

GARLIC BUTTER

SUB RECIPE FOR: MUSHROOMS ON SOURDOUGH

Recipe ID	1713351
Recipe Amount	750 g
Production Amount	750 g

Ingredients

10 g	Product	3889500	Parsley : Dried
100 g	Recipe	1713319	confit garlic
750 g	Product	222126	Butter : Unsalted

Number of Products: 4

Method

- soften butter and add to blender.
- add confit garlic and dried parsley and blend til smooth.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 10:50:36 (222126)

CONFIT GARLIC

SUB RECIPE FOR: GARLIC BUTTER

Recipe ID	1713319
Recipe Amount	3000 g
Production Amount	3000 g

Ingredients

1 kg	Product	407660	Garlic : Peeled
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 2			

Method

add garlic and oil to half gastro.

cook at 150c for 45 mins or until softened but not coloured.

leave to cool in oil.

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Last Updated:

Most recent item change: 03/02/2026 12:14:26 (8718407)

Most recent item added: 05/01/2026 10:18:53 (8718407)

HERB DRESSING

SUB RECIPE FOR: MUSHROOMS ON SOURDOUGH

Recipe ID	1713326
Recipe Amount	700 g
Production Amount	700 g

Ingredients

200 g	Product	817912	Parsley : Flat Leaf
50 g	Recipe	1713319	confit garlic
15 ml	Product	195739	White Wine Vinegar
2 each	Product	5403091	Prima : Lemon : Small : (ESP)
450 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 6			

Method

- remove stalks from parsley and wash well.
- add parsley , confit garlic , juice of 2 lemons and white wine vinegar to blender and blend.
- slowly add oil until incorporated.
- season with salt.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 03/02/2026 12:23:47 (8718407)

Most recent item added: 05/01/2026 10:25:04 (8718407)

COOKED MUSHROOMS

SUB RECIPE FOR: MUSHROOMS ON SOURDOUGH

Recipe ID	1818401
Recipe Amount	500 g
Production Amount	500 g

Ingredients

1 kg	Product	218507	Mushrooms : Chestnut
Number of Products: 1			

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 07/05/2026 11:21:38 (218507)

WILD MUSHROOM SAUCE

SUB RECIPE FOR: MUSHROOMS ON SOURDOUGH

Recipe ID	1716500
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

700 g	Product	221806	Onions : Cooking
70 g	Product	407660	Garlic : Peeled
25 g	Product	833734	Thyme
2 kg	Product	900375	Mushrooms : Chestnut
1 kg	Product	2415059	Mushrooms : Exotic Mix : 500g puns
100 g	Product	1746215	Mixed
3 ltr	Product	3268824	Double Cream
80 g	Product	6572652	Vegetable : Stock powder
30 ml	Product	351343	Dijon Mustard
20 g	Product	3889500	Parsley : Dried
30 g	Product	403178	Cornflour

Number of Products: 11

Method

Add the onion and garlic and thyme and sweat to a medium heat pan and cook until softened.

Put in the mushrooms and dried mushroom and cook until half cooked.

Add the cream and bring to a simmer. and reduce by 2/3rds.

Finish with the mustard and season with salt and pepper.

Add the parsley and chive last thing and then chill.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 07/05/2026 10:23:51 (403178)

Most recent item added: 08/01/2026 14:19:01 (403178)

ROASTED TOMATO AND RED PEPPER SOUP



Dish ID	1229878

Ingredients

55 g	Product	2100917	SB : Tin Loaf : White : Mini
250 ml	Recipe	1752222	tomato and red pepper soup
50 g	Recipe	1752212	cheddar rarebit
15 g	Product	274690	Nut Free Green Pesto
1 g	Product	3889500	Parsley : Dried

Number of Products: 18

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Allergen Disclaimer:

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Allergines stated on this recipe card cannot be guaranteed

Last Updated:

Most recent item change: 22/02/2026 20:21:05 (3889500)
Most recent item added: 22/02/2026 20:20:14 (3889500)
Dish details last updated: 14/05/2026 14:00:07

CHEDDAR RAREBIT

SUB RECIPE FOR: ROASTED TOMATO AND RED PEPPER SOUP

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.	

Critical Control Points (CCP)	
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Allergen Disclaimer:

Last Updated:
Most recent item change: 17/02/2026 21:08:23 (1875262)
Most recent item added: 17/02/2026 21:06:16 (198337)

TOMATO AND RED PEPPER SOUP

SUB RECIPE FOR: ROASTED TOMATO AND RED PEPPER SOUP

Recipe ID	1752222
Recipe Amount	8 ltr
Production Amount	8 ltr

Ingredients

3 kg	Product	2960026	Roasted Red Peppers : (1.8kg drained)
2 kg	Product	2170547	Tomatoes : Belgium : B's
2.55 kg	Product	2072113	Chopped Tomatoes
500 g	Product	223855	Tomato Paste
60 g	Product	407660	Garlic : Peeled
1 kg	Product	221806	Onions : Cooking
50 g	Product	2170988	Turkish : Oregano : Dried
100 g	Product	6572652	Vegetable : Stock powder
200 g	Product	201085	Basil
2 ltr	Recipe	528666	Tap water
150 ml	Product	2087059	Red Wine Vinegar
100 g	Product	2197419	Soft Sugar : Light Brown

Number of Products: 11

Method

quarter tomatoes and roast in oven for 20 mins.

add onions, garlic and oregano to a pan and start to sweat down until softened.

add tomato puree and cook for 5 mins.

add roasted tomatoes , tinned peppers and tinned tomatoes.

add water and the 100g of veg powder bring to the boil and simmer for 40 mins.

add vinegar, sugar and fresh basil.

leave to sit for 10 mins before blending smooth.

season with salt and pepper.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 19/02/2026 20:14:50 (2197419)

Most recent item added: 17/02/2026 22:20:33 (2197419)

SMOKED MACKEREL NICOISE



Dish ID 1277013

Ingredients

40 g	Recipe	1729002	prepped gem lettuce
20 g	Product	1648379	Fine Beans
15 g	Recipe	1713359	olives
20 g	Product	212652	Sunblushed : in oil
55 g	Product	639570	Potatoes : Mids : New Season
1 ptns	Recipe	1820295	soft boiled eggs
20 g	Recipe	1713326	herb dressing
1 ptns	Recipe	1821968	prepped mackerel

Number of Products: 20

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 12/05/2026 13:23:05 (1821968)

Most recent item added: 12/05/2026 13:22:53 (1821968)

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

PREPPED MACKEREL

SUB RECIPE FOR: SMOKED MACKEREL NICOISE

Recipe ID	1821968
Recipe Amount	4 ptns
Production Amount	4 ptns

Ingredients

180 g	Product	390332	Mackerel : 160-200g (6-7oz) : Fillet : Smoked - Per Pair
Number of Products: 1			

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 12/05/2026 13:18:15 (390332)

Most recent item added: 12/05/2026 13:18:00 (390332)

SOFT BOILED EGGS

SUB RECIPE FOR: SMOKED MACKEREL NICOISE

Recipe ID	1820295
Recipe Amount	10 ptns
Production Amount	10 ptns

Ingredients

5 each	Product	2227623	Eggs : Medium
Number of Products: 1			

Method

- bring a pan of water to the boil.
- gently add eggs and boil for 6 mins.
- remove eggs and place straight in to ice water.
- once cool peel off shells and cut in half ready for service.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 09/05/2026 12:44:28 (2227623)

SPICED FALAFELS (SNACK)



Dish ID	1210080

Ingredients

100 g	Product	4699531	Goodlife Falafel : Vegan
4 oz	Recipe	1713308	sun dried tomato hummus
10 g	Recipe	1713326	herb dressing
20 g	Product	2525238	Tomato : Semi Dried : in Oil
5 g	Product	1322333	Onions : Red : new season
1 g	Product	435734	Coriander : Micro

Number of Products: 14

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 21/01/2026 12:28:37 (435734)

Most recent item added: 21/01/2026 12:27:53 (435734)

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