

Bespoke Inns Dish Specification

CHEESE PLATE (BOOT)

Dish ID1281110

Ingredients			
25 g	Product	671815	Tunworth : Soft Cheese
35 g	Product	3050441	Black Bomber : Mature : Black Wax
30 g	Product	1856658	Colston Bassett : Stilton : Blue : Quarter
60 g	Product	308742	Grapes : Flame
45 g	Product	2151893	ONION MARMALADE CHUTNEY MR.PITCHFORK : .
45 g	Product	2449450	Fudges Savoury : Crackers : Biscuit Mix
2 oz	Recipe	1823492	whipped butter (boot)
Number of Products: 8			

Critical Control Points (CCP)

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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: 18/05/2026 21:12:37 (1823492)

Most recent item added: 18/05/2026 21:12:17 (1823492)

Dish details last updated: 15/10/2026 13:06:44

WHIPPED BUTTER (BOOT)

SUB RECIPE FOR: CHEESE PLATE (BOOT)

Recipe ID	1823492
Recipe Amount	1450 g
Production Amount	1450 g

Ingredients

1000 g	Product	2191203	Butter Unsalted : Cuisine
75 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 2			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/05/2026 14:38:06 (8718407)
Most recent item added: 13/05/2026 14:37:55 (8718407)

DARK CHOCOLATE AND COFFEE CHEESECAKE (MELBOURNE)



Dish ID 1353051

Ingredients

1 ptns	Recipe	1930888	Dark chocolate and coffee cheesecake
10 ml	Recipe	1932994	coffee syrup (melbourne)
10 g	Recipe	1932919	cherry gel (melbourne)
5 g	Recipe	1845648	chocolate soil
1 g	Product	719522	Micro : Red vein sorrell
60 ml	Product	6822785	YORVALE Cappuccino : Dairy Ice Cream
1 ptns	Recipe	1933090	Hazelnut tuile (melbourne)

Number of Products: 29

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Last Updated:

Most recent item change: 15/10/2026 13:04:39 (6822785)

Most recent item added: 15/10/2026 13:10:14 (1933090)

Dish details last updated: 15/10/2026 13:24:08

HAZELNUT TUILE (MELBOURNE)

SUB RECIPE FOR: DARK CHOCOLATE AND COFFEE CHEESECAKE (MELBOURNE)

Recipe ID	1933090
Recipe Amount	30 ptns
Production Amount	30 ptns

Ingredients

50 g	Product	1112888	Milk Powder : Skimmed
300 g	Product	2833229	Caster Sugar : Catering
250 g	Product	2191203	Butter Unsalted : Cuisine
100 g	Product	2191218	Bel.Confiserie : Glucose : Small
100 ml	Product	198337	Milk Semi Skimmed
50 g	Product	209412	Hazelnuts : Blanched & Roasted

Number of Products: 6

Method

mix soft butter , sugar and milk powder to a thick paste.

warm milk and mix with glucose until combined.

mix both together and chill in the fridge.

spread the paste thinly and sprinkle over chopped hazelnuts.

bake at 160 for 7 mins (fan speed 3).

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Allergen Disclaimer:

Last Updated:

Most recent item added: 15/10/2026 13:07:46 (209412)

CHOCOLATE SOIL

SUB RECIPE FOR: DARK CHOCOLATE AND COFFEE CHEESECAKE (MELBOURNE)

Recipe ID	1845648
Recipe Amount	100 g
Production Amount	100 g

Ingredients

50 ml	Recipe	528666	Tap water
200 g	Product	2833229	Caster Sugar : Catering
100 g	Product	2313534	Callebaut Callets : Dark Chocolate : 53.8%

Number of Products: 2

Method

- add sugar and water to pan and boil until 130 degrees.
- stir in chocolate and keep mixing until it turns into a crumb.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 11/06/2026 15:34:50 (2313534)

CHERRY GEL (MELBOURNE)

SUB RECIPE FOR: DARK CHOCOLATE AND COFFEE CHEESECAKE (MELBOURNE)

Recipe ID	1932919
Recipe Amount	600 g
Production Amount	600 g

Ingredients

1 kg	Product	538427	Cherries : Morello
100 g	Product	2833229	Caster Sugar : Catering
50 ml	Product	11514646	Chambord Liqueur 16.5%
2 g	Product	2227616	Xanthan Gum : Gluten Free

Number of Products: 4

Method

- add fruit and sugar to pan and cook down to compote.
- add liquor and blend with xanthum.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 15/10/2026 11:44:34 (2227616)

COFFEE SYRUP (MELBOURNE)

SUB RECIPE FOR: DARK CHOCOLATE AND COFFEE CHEESECAKE (MELBOURNE)

Recipe ID	1932994
Recipe Amount	300 ml
Production Amount	300 ml

Ingredients

340 ml	Recipe	1932999	espresso
200 g	Product	2833229	Caster Sugar : Catering
80 g	Product	765505	Maple Syrup : Squeezy
80 ml	Product	2168127	Chef's Kitchen Balsamic : Glaze

Number of Products: 3

Method

add all ingredients and reduce until syrupy.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 15/10/2026 12:17:50 (2168127)

ESPRESSO

SUB RECIPE FOR: COFFEE SYRUP (MELBOURNE)

Recipe ID	1932999
Recipe Amount	1 ltr
Production Amount	1 ltr

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Allergen Disclaimer:

Last Updated:

DARK CHOCOLATE AND COFFEE CHEESECAKE

SUB RECIPE FOR: DARK CHOCOLATE AND COFFEE CHEESECAKE (MELBOURNE)

Recipe ID	1930888
Recipe Amount	12 ptns
Production Amount	12 ptns

Ingredients			
250 g	Product	509292	McVities Digestive Biscuits
50 g	Product	2191203	Butter Unsalted : Cuisine
50 g	Product	209412	Hazelnuts : Blanched & Roasted
2 g	Product	1379840	Table Salt
750 g	Product	200000	Cream Cheese : Full Fat : .
250 g	Product	2200010	Callebaut Callets : Dark : Bitter Chocolate 70.4%
200 ml	Product	3268824	Double Cream
130 g	Product	2833229	Caster Sugar : Catering
3 each	Product	209897	Eggs Shell : Medium
40 g	Product	9205793	Eurovo Egg Yolk : Plus
5 g	Product	5467627	Vanilla : Paste
2 g	Product	1379840	Table Salt
70 ml	Recipe	1932999	espresso
Number of Products: 12			

Method
blitz biscuits , hazelnuts and 100g of melted butter , press into cheesecake base and bake at 180 for 6 to 8 mins.
for the filling melt the dark chocolate.
warm cream and espresso together.
beat cream cheese and sugar until smooth.
add 3 whole eggs and 2 egg yolks gradually.
add melted chocolate followed by cream and coffee mix.
add vanilla and salt and pour into mould.
bake at 140c until just set.
chill completely before portioning.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 15/10/2026 12:52:20 (1932999)

LEMON POSSET (MELBOURNE)



Dish ID	1353049

Ingredients

120 ml	Recipe	1760331	lemon posset (boot)
10 g	Recipe	1932922	Blackberry gel (melbourne)
1 ptns	Recipe	1933042	honey and thyme madelines (melbourne)
15 g	Recipe	1932985	Ginger crumble topping
5 g	Product	4760331	Blackberries : Mexico
1 g	Product	719522	Micro : Red vein sorrell

Number of Products: 23

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Last Updated:

Most recent item change: 15/10/2026 13:13:29 (1760331)
Most recent item added: 15/10/2026 13:14:58 (719522)
Dish details last updated: 15/10/2026 13:23:33

GINGER CRUMBLE TOPPING

SUB RECIPE FOR: LEMON POSSET (MELBOURNE)

Recipe ID	1932985
Recipe Amount	1500 g
Production Amount	1500 g

Ingredients

850 g	Product	491034	Plain Flour : Gluten Free
500 g	Product	2191203	Butter Unsalted : Cuisine
230 g	Product	2833229	Caster Sugar : Catering
5 g	Product	275100	Ginger : ground
10 g	Product	2115077	Opies Ginger : Stem : In Jar
Number of Products: 5			

Method

- rub butter, flour, ginger and sugar together until well mixed and forming clumps.
- spread on to lined baking tray and cook at 170 for 15 to 20 mins or until golden.
- give a good mix 2 or 3 times during cooking.
- leave to cool.

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Last Updated:

Most recent item change: 15/10/2026 12:13:26 (2115077)
Most recent item added: 15/10/2026 12:13:12 (2115077)

HONEY AND THYME MADELINES (MELBOURNE)

SUB RECIPE FOR: LEMON POSSET (MELBOURNE)

Recipe ID	1933042
Recipe Amount	16 ptns
Production Amount	16 ptns

Ingredients

100 g	Product	2191203	Butter Unsalted : Cuisine
1 each	Product	5403091	Prima : Lemon : Small : (ESP)
10 g	Product	201112	Lemon Thyme
100 g	Product	2164709	Whitworths Icing Sugar
5 g	Product	192267	Baking Powder
100 g	Product	209489	Plain Flour
3 each	Product	209897	Eggs Shell : Medium
1 g	Product	1379840	Table Salt

Number of Products: 8

Method

- melt butter with lemon zest and lemon thyme and leave to infuse for 20 mins.
- mix all dry ingredients together then whisk in the eggs.
- fold in the infused butter until fully incorporated.
- cling film and leave to rest in the fridge.
- spread mix in to moulds and bake at 180c for 10 mins.

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Last Updated:
Most recent item added: 15/10/2026 12:38:16 (1379840)

BLACKBERRY GEL (MELBOURNE)

SUB RECIPE FOR: LEMON POSSET (MELBOURNE)

Recipe ID	1932922
Recipe Amount	600 g
Production Amount	600 g

Ingredients

1 kg	Product	249630	Boiron Blackberry Puree
100 g	Product	2833229	Caster Sugar : Catering
50 ml	Product	387005	Briottet Creme de Mure
2 g	Product	2227616	Xanthan Gum : Gluten Free

Number of Products: 4

Method

- add fruit and sugar to pan and cook down to compote.
- add liquor and blend with xanthum.

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Last Updated:

Most recent item change: 15/10/2026 11:47:30 (2227616)

Most recent item added: 15/10/2026 11:45:39 (2227616)

LEMON POSSET (BOOT)

SUB RECIPE FOR: LEMON POSSET (MELBOURNE)

Recipe ID	1760331
Recipe Amount	2.2 ltr
Production Amount	2.2 ltr

Ingredients

1.7 ltr	Product	3268824	Double Cream
560 g	Product	442597	Granulated Sugar
12 each	Product	2810688	Eureka : Lemon : (ESP)
16.5 g	Product	5681770	Gelatine

Number of Products: 4

Method

add cream and sugar to pan and heat until sugar dissolved.

zest and juice lemons and add to pan.

leave to infuse for 30 mins.

whilst infusing soak 5 gelatin leaves in cold water to bloom.

add gelatin and whisk until dissolved.

pass off mix and leave to cool to room temp.

set in water glasses at 160g.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 26/02/2026 14:08:22 (5681770)

TREACLE SPONGE (MELBOURNE)

	Dish ID	1353054

Ingredients

1 each	Recipe	1908642	Treacle sponge
60 ml	Recipe	1932929	stem ginger anglaise (melbourne)
10 g	Recipe	1932985	Ginger crumble topping
5 ml	Recipe	1933061	honey lemon syrup (melbourne)

Number of Products: 21

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Last Updated:

Most recent item added: 15/10/2026 14:04:04 (1933061)
Dish details last updated: 15/10/2026 14:06:13

HONEY LEMON SYRUP (MELBOURNE)

SUB RECIPE FOR: TREACLE SPONGE (MELBOURNE)

Recipe ID	1933061
Recipe Amount	350 ml
Production Amount	350 ml

Ingredients

200 g	Product	6581284	Honey : Wild Flower
50 ml	Product	2063915	Lemon Juice (Frozen) 100% Natural
10 g	Product	201112	Lemon Thyme
100 ml	Recipe	528666	Tap water

Number of Products: 3

Method

bring all ingredients to boil , leave to cool then brush over madelines.

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Last Updated:

Most recent item added: 15/10/2026 12:44:15 (528666)

STEM GINGER ANGLAISE (MELBOURNE)

SUB RECIPE FOR: TREACLE SPONGE (MELBOURNE)

Recipe ID	1932929
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

500 ml	Product	3268824	Double Cream
500 ml	Product	198337	Milk Semi Skimmed
300 g	Product	2115077	Opies Ginger : Stem : In Jar
240 g	Product	9205793	Eurovo Egg Yolk : Plus
200 g	Product	2833229	Caster Sugar : Catering
5 g	Product	5467627	Vanilla : Paste

Number of Products: 6

Method

chop 200g of the stem ginger and add to milk , vanilla and cream , leave to infuse overnight.
bring to just under boiling and remove from heat.
whisk egg yolks and sugar together.
add a small amount of cream mix to yolks and mix well.
add rest of cream and return to pan on low heat.
gently cook out until mixture thickens to coat the back of a spoon.
add in 100g of stem ginger syrup and pass off.
cover and chill.

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Last Updated:

Most recent item change: 15/10/2026 12:14:47 (5467627)

Most recent item added: 15/10/2026 12:14:39 (5467627)

TREACLE SPONGE

SUB RECIPE FOR: TREACLE SPONGE (MELBOURNE)

Recipe ID	1908642
Recipe Amount	90 each
Production Amount	90 each

Ingredients

2268 g	Product	1694969	Tate & Lyle Golden Syrup
2268 g	Product	198214	Butter : Salted
2268 g	Product	1084776	Caster Sugar
45 each	Product	1217757	Eggs : Free Range : Medium
600 ml	Product	198337	Milk Semi Skimmed
2268 g	Product	702366	Heygates Self Raising Flour
30 g	Product	5467627	Vanilla : Paste

Number of Products: 7

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Allergen Disclaimer:

Last Updated:

Most recent item added: 12/09/2026 07:14:57 (5467627)