

Bespoke Inns Dish Specification

CRISPY CHICKEN THIGH (MELBOURNE)

Dish ID1353039

Ingredients			
1 ptns	Recipe	1929902	Chicken thigh brined and marinated (90 min cure)
10 ml	Recipe	1820320	pickled walnut (boot)
60 ml	Recipe	1929934	Parmesan and truffle cream
5 g	Recipe	1929862	crispy salami lardons
2 g	Recipe	1929929	kale crisps (boot)
2 g	Product	1432995	Lyburn's Winchester : Extra Mature
1 g	Product	2078483	Chives
Number of Products: 23			

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 added: 13/10/2026 12:59:36 (2078483)

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

KALE CRISPS (BOOT)

SUB RECIPE FOR: CRISPY CHICKEN THIGH (MELBOURNE)

Recipe ID	1929929
Recipe Amount	50 g
Production Amount	50 g

Ingredients

200 g	Product	4701806	Kale
Number of Products: 1			

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Allergen Disclaimer:

Last Updated:
Most recent item change: 13/10/2026 10:52:59 (4701806)
Most recent item added: 13/10/2026 10:52:53 (4701806)

CRISPY SALAMI LARDONS

SUB RECIPE FOR: CRISPY CHICKEN THIGH (MELBOURNE)

Recipe ID	1929862
Recipe Amount	375 g
Production Amount	375 g

Ingredients

500 g	Product	11462849	FENNEL SALAMI (AVG WEIGHT 1.7KG)
200 g	Product	2191203	Butter Unsalted : Cuisine
Number of Products: 2			

Method

- add salami lardons to hot pan and start to render.
- once starting to colour add butter and cook until foaming.
- turn heat down and let the salami cook in the foaming butter until crispy.
- strain off fat and leave lardons on a jay cloth to cool down.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 09:29:05 (2191203)

Most recent item added: 13/10/2026 09:28:14 (2191203)

PARMESAN AND TRUFFLE CREAM

SUB RECIPE FOR: CRISPY CHICKEN THIGH (MELBOURNE)

Recipe ID	1929934
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

200 g	Product	2067591	Shallots Banana : XL : Long : UK
30 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
80 g	Product	2191203	Butter Unsalted : Cuisine
20 g	Product	2095670	Essential Cuisine Chicken Stock : Powder
350 ml	Product	7644442	Vidriada Airen
1.5 ltr	Product	3268824	Double Cream
180 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
20 ml	Product	1857627	Truffle Oil White
5 g	Product	390510	Brown & Polson Cornflour

Number of Products: 10

Method

sweat shallot , garlic and thyme in the butter until soft but not colored.

add white wine and reduce by 2/3rds.

add cream and chicken powder and reduce again by 1/3rd , mix cornflour with a splash of water and add to pan.

whisk in parmesan and stir until melted.

blend until smooth and pass off.

season to taste with salt and add truffle oil.

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Last Updated:

Most recent item added: 13/10/2026 11:23:20 (390510)

PICKLED WALNUT (BOOT)

SUB RECIPE FOR: CRISPY CHICKEN THIGH (MELBOURNE)

Recipe ID	1820320
Recipe Amount	1.4 ltr
Production Amount	1.4 ltr

Ingredients

1560 g	Product	900186	Opies Pickled Walnuts
0.5 g	Product	2227615	Xanthan Gum : (80 Mesh) Food Grade
Number of Products: 2			

Method

- drain walnuts and reserve pickle liquor.
- add 1.2kg of drained walnut to the blender with 200ml of the reserved pickle.
- add a pinch of xanthum and blend until smooth.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 09/05/2026 13:56:41 (2227615)

CHICKEN THIGH BRINED AND MARINATED (90 MIN CURE)

SUB RECIPE FOR: CRISPY CHICKEN THIGH (MELBOURNE)

Recipe ID	1929902
Recipe Amount	16 ptns
Production Amount	16 ptns

Ingredients

2 ltr	Recipe	528666	Tap water
200 g	Product	1379840	Table Salt
5 g	Product	833734	Thyme
25 g	Product	407660	Garlic : Peeled
2 each	Product	198016	Lemon
4 kg	Product	206033	Chicken : Thighs : MBG: 6177 : Boneless & Skinless
1 kg	Product	2272165	Optifresh : Buttermilk

Number of Products: 6

Method

add water , salt , garlic and thyme to pan and heat until salt has fully dissolved.

remove from heat and add sliced lemons.

leave to cool before pouring over 4kg of prepped chicken thighs.

leave to brine for 90 mins before rinsing well and vac packing in butter milk.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 10:30:28 (2272165)

Most recent item added: 13/10/2026 10:30:16 (2272165)

FISH AND CHIPS (BOOT)



Dish ID	1280849

Ingredients

30 g	Recipe	1727798	fish batter
4 fluid oz	Recipe	1691925	Tartar sauce
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
0.25 each	Product	2810688	Eureka : Lemon : (ESP)
255 g	Product	6869428	Haddock : 230-280g (8-10oz) : Fillet
3 oz	Product	2514788	Petit Pois : Peas (Bag)

Number of Products: 11

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Last Updated:

Most recent item change: 18/05/2026 13:48:38 (2514788)

Most recent item added: 18/05/2026 13:48:10 (2514788)

Dish details last updated: 15/10/2026 12:35:23

TARTAR SAUCE

SUB RECIPE FOR: FISH AND CHIPS (BOOT)

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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Allergen Disclaimer:

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 AND CHIPS (BOOT)

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)

PROSCIUTTO BAKED COD (MELBOURNE)



Dish ID	1353047

Ingredients

120 g	Recipe	1929854	prosciutto wrapped cod
70 ml	Recipe	1929869	pancetta sauce (boot)
30 g	Recipe	1929873	polenta brandade (melbourne)
5 g	Recipe	1929120	pickled fennel / fennel stalks
2 g	Recipe	1929884	smoked almonds (boot)
1 g	Product	1637191	Nasturtium : Leaves

Number of Products: 26

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Last Updated:

Most recent item added: 13/10/2026 12:49:47 (1637191)
Dish details last updated: 15/10/2026 14:11:47

SMOKED ALMONDS (BOOT)

SUB RECIPE FOR: PROSCIUTTO BAKED COD (MELBOURNE)

Recipe ID	1929884
Recipe Amount	200 g
Production Amount	200 g

Ingredients

200 g	Product	314776	Imperial Almonds : Blanched, Whole
50 g	Product	2195175	Oak Smoking Chips
Number of Products: 2			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 10:15:57 (2195175)
Most recent item added: 13/10/2026 10:01:30 (2195175)

PICKLED FENNEL / FENNEL STALKS

SUB RECIPE FOR: PROSCIUTTO BAKED COD (MELBOURNE)

Recipe ID	1929120
Recipe Amount	200 g
Production Amount	200 g

Ingredients

1 each	Product	719723	Fennel : Bronze
100 ml	Recipe	1729173	pickling vinegar
Number of Products: 3			

Method

remove fennel stalks and slice to half a cm thickness then vac with pickling liquor.

thinly slice fennel bulb on mandoline and vac with pickling liquor.

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Last Updated:

Most recent item change: 12/10/2026 11:53:20 (1729173)

Most recent item added: 12/10/2026 11:53:10 (1729173)

PICKLING VINEGAR

SUB RECIPE FOR: PICKLED FENNEL / FENNEL STALKS

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)

POLENTA BRANDADE (MELBOURNE)

SUB RECIPE FOR: PROSCIUTTO BAKED COD (MELBOURNE)

Recipe ID	1929873
Recipe Amount	2.5 kg
Production Amount	2.5 kg

Ingredients

1800 g	Product	1222391	Truefood Chicken Stock : Brown
320 g	Product	2313562	Mer.Gourmet : Polenta : (one Minute)
220 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
220 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 each	Product	198016	Lemon
30 g	Product	817912	Parsley : Flat Leaf
400 g	Recipe	1929878	cod trim (boot)

Number of Products: 6

Method

- add chicken stock to pan and bring to the boil.
- whisk in polenta and slowly cook until thickened and starting to cleanly come away from the side of the pan.
- whisk in cheeses and grate in lemon zest.
- season to taste with salt and pepper.
- remove from heat and stir through diced fish trim and parsley.
- roll into logs in clingfilm and leave to set in fridge.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 09:52:08 (817912)
Most recent item added: 13/10/2026 09:53:49 (1929878)

COD TRIM (BOOT)

SUB RECIPE FOR: POLENTA BRANDADE (MELBOURNE)

Recipe ID	1929878
Recipe Amount	400 g
Production Amount	400 g

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Last Updated:

PANCETTA SAUCE (BOOT)

SUB RECIPE FOR: PROSCIUTTO BAKED COD (MELBOURNE)

Recipe ID	1929869
Recipe Amount	1.75 ltr
Production Amount	1.75 ltr

Ingredients

500 g	Product	764719	Lardons : Pancetta : Smoked
100 g	Product	2191203	Butter Unsalted : Cuisine
700 g	Product	206417	Onions : Spanish
40 g	Product	407660	Garlic : Peeled
20 g	Product	833734	Thyme
500 g	Product	217465	Leeks
375 ml	Product	7644442	Vidriada Airen
2 kg	Product	1222391	Truefood Chicken Stock : Brown
1 ltr	Product	3268824	Double Cream

Number of Products: 9

Method

- add lardons to pan and start to render.
- add butter and cook until foaming and pancetta is coloured and starting to crisp.
- add onion , garlic, thyme and leeks and sweat until soft.
- add wine and reduce by 2/3rds.
- add stock and reduce by half.
- add cream and reduce by half again.
- once you have good flavour use the corn flour to thicken the sauce.
- strain off and chill down.

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Last Updated:

Most recent item added: 13/10/2026 09:42:32 (3268824)

PROSCIUTTO WRAPPED COD

SUB RECIPE FOR: PROSCIUTTO BAKED COD (MELBOURNE)

Recipe ID	1929854
Recipe Amount	3 kg
Production Amount	3 kg

Ingredients

4 kg	Product	250316	Cod : 1-2kg (2-4lb) : Fillet : Scaled & Boned
400 g	Product	1865323	Prosciutto Di Parma : Sliced
200 g	Product	209656	Sea Salt : Coarse
1 each	Product	5403091	Prima : Lemon : Small : (ESP)
5 g	Product	6222435	Meat Glue : Transglutaminase
Number of Products: 5			

Method

trim up cod fillets and remove skin , save any trim for other uses.

place cod fillets in a tray and sprinkle the sea salt over both sides of the flesh , grate over the lemon zest.

leave cods to salt for 40 mins.

rinse cod well in cold water, wrap in jay cloths and leave for 20 mins.

lay clingfilm on your bench and lay out 5 pieces of prosciutto side by side.

dust with meat glue and place your cod loin on top.

dust lightly again with meat glue and roll up in the prosciutto.

wrap the whole thing tightly in clingfilm and leave to set for a few hours before portioning to 120g portions.

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Last Updated:

Most recent item added: 13/10/2026 09:19:25 (6222435)

ROAST PUMPKIN GNOCCHI (MELBOURNE)



Dish ID	1353043

Ingredients

230 g	Product	6660563	Gnocchi de potato
5 g	Recipe	1713351	garlic butter
100 ml	Recipe	1930020	pumpkin veloute (boot)
2 g	Recipe	1930039	toasted pumpkin seeds (boot)
2 g	Product	1432995	Lyburn's Winchester : Extra Mature
2 g	Product	1455342	Sage
2 g	Product	8015519	Crispy Onions
5 g	Product	1875369	Gorgonzola : Quarters

Number of Products: 27

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Last Updated:

Most recent item added: 13/10/2026 12:26:10 (1875369)
Dish details last updated: 15/10/2026 13:07:24

TOASTED PUMPKIN SEEDS (BOOT)

SUB RECIPE FOR: ROAST PUMPKIN GNOCCHI (MELBOURNE)

Recipe ID	1930039
Recipe Amount	100 g
Production Amount	100 g

Ingredients			
100 g	Product	2168191	Whitworths Pumpkin Seeds
20 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
20 g	Recipe	1713351	garlic butter
2 g	Product	2219987	Maldon Sea Salt : Smoked
Number of Products: 7			

Method	
add oil to frying pan and heat up.	
add pumpkin seeds and fry for 1 min then add butter.	
foam butter and cook until seeds start popping.	
season with the salt and drain on to jay cloths.	

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Allergen Disclaimer:

Last Updated:
Most recent item added: 13/10/2026 12:07:42 (2219987)

GARLIC BUTTER

SUB RECIPE FOR: TOASTED PUMPKIN SEEDS (BOOT)

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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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)

PUMPKIN VELOUTE (BOOT)

SUB RECIPE FOR: ROAST PUMPKIN GNOCCHI (MELBOURNE)

Recipe ID	1930020
Recipe Amount	3 ltr
Production Amount	3 ltr

Ingredients

1 each	Product	2170518	Pumpkin : Delica
20 g	Recipe	1713351	garlic butter
10 g	Product	833734	Thyme
30 g	Product	407660	Garlic : Peeled
5 g	Product	817908	Rosemary
1.5 ltr	Product	198337	Milk Semi Skimmed
25 g	Product	6572652	Vegetable : Stock powder
20 g	Product	6581284	Honey : Wild Flower

Number of Products: 11

Method

- half the pumpkin and remove the seeds , keep skin on and place 2kg of pumpkin in a tray and rub with garlic butter, oil and salt.
- foil over and roast at 180 for 20 mins , then remove foil and roast for a further 5 mins or until softened.
- add sliced onions , garlic and herbs to a pan and sweat until soft.
- scoop roasted pumpkin flesh in to the pan and continue cooking.
- add milk and veg powder and bring to the boil.
- simmer for 10 mins then add honey.
- remove from heat and blend until smooth.
- pass off and season to taste with salt.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 11:49:32 (6581284)

Most recent item added: 13/10/2026 11:49:01 (6581284)

SLOW COOKED PORCHETTA (MELBOURNE)



Dish ID 1353041

Ingredients

220 g	Recipe	1930075	porchetta (melbourne)
50 ml	Recipe	1826188	base stock for jus (boot)
10 g	Recipe	1929862	crispy salami lardons
10 g	Recipe	1929864	rendered smoked pork mince
15 g	Recipe	1713326	herb dressing
5 g	Product	8015519	Crispy Onions
1 g	Product	1637191	Nasturtium : Leaves

Number of Products: 37

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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 added: 13/10/2026 12:54:26 (1637191)

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

HERB DRESSING

SUB RECIPE FOR: SLOW COOKED PORCHETTA (MELBOURNE)

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.

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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)

RENDERED SMOKED PORK MINCE

SUB RECIPE FOR: SLOW COOKED PORCHETTA (MELBOURNE)

Recipe ID	1929864
Recipe Amount	375 g
Production Amount	375 g

Ingredients

500 g	Product	1564362	Bacon : Smoked : Minced
200 g	Product	2191203	Butter Unsalted : Cuisine
Number of Products: 2			

Method

- add smoked mince to hot pan and start to render.
- once starting to colour add butter and cook until foaming.
- turn heat down and let the mince cook in the foaming butter until crispy.
- strain off fat and leave mince on a jay cloth to cool down.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 09:30:35 (1564362)

Most recent item added: 13/10/2026 09:29:20 (2191203)

BASE STOCK FOR JUS (BOOT)

SUB RECIPE FOR: SLOW COOKED PORCHETTA (MELBOURNE)

Recipe ID	1826188
Recipe Amount	3 ltr
Production Amount	3 ltr

Ingredients			
10 kg	Product	373897	Veal Marrow : Bones
4 kg	Product	622037	Trotters
0.5 kg	Product	274036	Leeks
0.2 kg	Product	2473870	Carrots : New Zealand : 10 kg
0.5 kg	Product	221806	Onions : Cooking
0.5 kg	Product	221806	Onions : Cooking
400 g	Product	2116800	Parkdale Tomato Puree
10 g	Product	305470	Black Peppercorns : Whole
5 g	Product	367301	Star Anise
100 g	Product	833734	Thyme
1500 ml	Product	5660920	Vidriada Tempranillo
15 ltr	Recipe	528666	Tap water
Number of Products: 11			

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/05/2026 12:53:39 (528666)
Most recent item added: 16/05/2026 12:53:28 (528666)

PORCHETTA (MELBOURNE)

SUB RECIPE FOR: SLOW COOKED PORCHETTA (MELBOURNE)

Recipe ID	1930075
Recipe Amount	4 kg
Production Amount	4 kg

Ingredients

5 kg	Product	1070492	Pork Belly : Butchered
1 ltr	Recipe	1927962	Pork belly brine (boot)
50 g	Product	6810335	Dijon Mustard
50 g	Recipe	1713326	herb dressing

Number of Products: 14

Method

trim up pork belly and remove and specs of bone.
place into cold brine, cover and leave to brine overnight.
wash off next day and pat dry with jay cloths.
score the underside of the pork in a criss cross and brush on the dijon mustard.
rub on the herb dressing and roll up tightly in clingfilm.
steam overnight at 82c.
in the morning remove the pork from the clingfilm while still warm and get rid of any fat / juices.
re roll tightly and leave to set in the fridge.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 13/10/2026 12:31:42 (1713326)

PORK BELLY BRINE (BOOT)

SUB RECIPE FOR: PORCHETTA (MELBOURNE)

Recipe ID	1927962
Recipe Amount	3.5 ltr
Production Amount	3.5 ltr

Ingredients

200 g	Product	1379840	Table Salt
200 g	Product	2103791	Soft Sugar : Dark Brown : Pollybag
150 ml	Product	195739	White Wine Vinegar
10 g	Product	833734	Thyme
10 g	Product	817908	Rosemary
100 g	Product	407660	Garlic : Peeled
3.3 ltr	Recipe	528666	Tap water

Number of Products: 6

Method

- add all ingredients to pan and warm until salts and sugars have dissolved.
- leave to infuse and cool down.
- place prepped pork belly in deep gastro and pour over cold brine.
- cover and leave overnight (12 hours).
- wash well in cold water and pat dry ready for rolling.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 09/10/2026 13:43:54 (528666)