

Bespoke Inns Dish Specification

BONE MARROW GRAVY

Dish ID

1261802

Critical Control Points (CCP)

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Allergen Disclaimer:

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Last Updated:

Dish details last updated: 14/04/2026 16:53:21

BRAISED BEEF DAUPHINOISE (MELBOURNE)



Dish ID	1353055

Ingredients

160 g	Product	11545581	(MP) PEKA CHILLED DAUPHINOISE POTATO
30 g	Recipe	1911689	shallot chutney
30 g	Recipe	1755868	braised beef shin
10 ml	Recipe	1826188	base stock for jus (boot)
20 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
5 g	Product	10843791	CRISPY ONIONS GLUTEN FREE

Number of Products: 30

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Last Updated:

Most recent item added: 15/10/2026 14:16:23 (10843791)
Dish details last updated: 15/10/2026 14:16:23

BASE STOCK FOR JUS (BOOT)

SUB RECIPE FOR: BRAISED BEEF DAUPHINOISE (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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Last Updated:
Most recent item change: 16/05/2026 12:53:39 (528666)
Most recent item added: 16/05/2026 12:53:28 (528666)

BRAISED BEEF SHIN

SUB RECIPE FOR: BRAISED BEEF DAUPHINOISE (MELBOURNE)

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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Allergen Disclaimer:

Last Updated:

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

SHALLOT CHUTNEY

SUB RECIPE FOR: BRAISED BEEF DAUPHINOISE (MELBOURNE)

Recipe ID	1911689
Recipe Amount	800 g
Production Amount	800 g

Ingredients

1 kg	Product	2067591	Shallots Banana : XL : Long : UK
15 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
30 g	Product	437395	Essential Cuisine Beef : Beef Stock Mix
150 g	Product	2405832	Muscovado : Sugar : Dark
250 ml	Product	195739	White Wine Vinegar
20 g	Product	4207911	Essential Cuisine Chicken Jus

Number of Products: 7

Method

- slice shallots and place in pan with garlic and thyme.
- sweat until soft and starting to caremalise.
- add beef powder and cook for 2 mins.
- stir in jus paste then add sugar and vinegar.
- reduce all the way down until thickened and onions are nicely bound.

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Last Updated:
Most recent item added: 16/09/2026 15:11:35 (4207911)

CHUNKY CHIPS

Dish ID1211958

Ingredients

350 gProduct6571812Chunky Fries : Triple Cooked 19mm

Number of Products: 1

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Last Updated:

Most recent item change: 24/01/2026 15:42:22 (6571812)

Most recent item added: 24/01/2026 15:42:10 (6571812)

Dish details last updated: 18/05/2026 11:24:06

GARLIC GREENS (BOWLS)

	Dish ID	1211968

Ingredients

180 g	Recipe	1729200	greens
10 g	Recipe	1713351	garlic butter
Number of Products: 8			

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Last Updated:

Most recent item added: 24/01/2026 15:50:05 (1713351)
Dish details last updated: 15/10/2026 13:21:37

GARLIC BUTTER

SUB RECIPE FOR: GARLIC GREENS (BOWLS)

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)

GREENS

SUB RECIPE FOR: GARLIC GREENS (BOWLS)

Recipe ID	1729200
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients

1 kg	Product	2184636	Beans Mange Tout : Topped & Tailed : By Air
1 kg	Product	2344920	Peas : Sugar Snap : T/T By Air
1 kg	Product	1472189	Leeks
2 kg	Product	553944	Savoy Cabbage : Sliced

Number of Products: 4

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Last Updated:

Most recent item added: 24/01/2026 15:48:23 (553944)

PEPPERCORN SAUCE

Dish ID1211970

Ingredients

140 mlRecipe1714430peppercorn sauce

Number of Products: 18

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Last Updated:

Most recent item added: 24/01/2026 15:51:05 (1714430)
Dish details last updated: 15/10/2026 12:50:08

PEPPERCORN SAUCE

SUB RECIPE FOR: PEPPERCORN SAUCE

Recipe ID	1714430
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

60 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
400 g	Product	221806	Onions : Cooking
100 g	Product	407660	Garlic : Peeled
1 each	Product	617308	Thyme
200 g	Product	205842	Mushrooms : Button
200 ml	Product	2177850	Cooking Brandy : 30%
4 ltr	Recipe	1713402	gravy stock
2 ltr	Product	1654407	Knorr Gravy Granules : Meat : Gluten Free
100 g	Product	305470	Black Peppercorns : Whole
1 ltr	Product	3268824	Double Cream

Number of Products: 18

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Last Updated:
Most recent item added: 06/01/2026 10:39:32 (3268824)

ROASTED NEW POTATOES



Dish ID	1356343

Ingredients

200 g	Product	639570	Potatoes : Mids : New Season
20 g	Recipe	1713351	garlic butter
5 g	Recipe	1713326	herb dressing

Number of Products: 11

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Last Updated:

Most recent item added: 15/10/2026 13:19:12 (1713326)
Dish details last updated: 15/10/2026 13:21:04

HERB DRESSING

SUB RECIPE FOR: ROASTED NEW POTATOES

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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Last Updated:

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

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

SKINNY FRIES

Dish ID1211960

Ingredients

250 gProduct1553667Lamb Weston Stealth Fries : 3/8 9mm

Number of Products: 1

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Last Updated:

Most recent item change: 24/01/2026 15:45:16 (1553667)

Most recent item added: 24/01/2026 15:45:05 (1553667)

Dish details last updated: 18/05/2026 11:22:32