

Bespoke Inns Dish Specification

BRAISED BEEF CROQUETTE (MELBOURNE)



Dish ID	1353035

Ingredients

70 g	Recipe	1927857	beef shin and gorgonzola croquette
1 ptns	Recipe	1929067	panne mix
15 g	Recipe	1929044	cauliflower and gorgonzola puree
15 g	Recipe	1929019	shallot jam
2 g	Recipe	1845502	pickled shallot rings
10 ml	Recipe	1826188	base stock for jus (boot)
2 g	Product	8015519	Crispy Onions
1 g	Product	1637191	Nasturtium : Leaves

Number of Products: 58

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 12/10/2026 11:31:36 (1637191)
Dish details last updated: 15/10/2026 14:11:47

BASE STOCK FOR JUS (BOOT)

SUB RECIPE FOR: BRAISED BEEF CROQUETTE (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)

PICKLED SHALLOT RINGS

SUB RECIPE FOR: BRAISED BEEF CROQUETTE (MELBOURNE)

Recipe ID	1845502
Recipe Amount	350 g
Production Amount	350 g

Ingredients

100 ml	Recipe	1729173	pickling vinegar
450 g	Product	2067591	Shallots Banana : XL : Long : UK
Number of Products: 3			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 11/06/2026 13:35:54 (2067591)
Most recent item added: 11/06/2026 13:35:48 (2067591)

PICKLING VINEGAR

SUB RECIPE FOR: PICKLED SHALLOT RINGS

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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Allergen Disclaimer:

Last Updated:

Most recent item change: 24/01/2026 15:34:12 (200592)
Most recent item added: 24/01/2026 15:33:58 (200592)

SHALLOT JAM

SUB RECIPE FOR: BRAISED BEEF CROQUETTE (MELBOURNE)

Recipe ID	1929019
Recipe Amount	600 g
Production Amount	600 g

Ingredients

1 kg	Product	2067591	Shallots Banana : XL : Long : UK
20 g	Product	407660	Garlic : Peeled
150 g	Product	1145862	Muscovado : Dark : Billingtons Sugar
250 ml	Product	195739	White Wine Vinegar
25 ml	Product	209792	Gran Gusto Sherry Vinegar
50 g	Product	2191203	Butter Unsalted : Cuisine
5 g	Product	833734	Thyme

Number of Products: 7

Method

finely slice shallots and grate garlic.

add to pan with picked thyme and butter and start to sweat until softened and starting to colour.

add brown sugar and white wine vinegar and cook down until liquid is reduced and a jam like consistency is achieved.

finish with the sherry vinegar.

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Allergen Disclaimer:

Last Updated:

Most recent item added: 12/10/2026 11:03:11 (833734)

CAULIFLOWER AND GORGONZOLA PUREE

SUB RECIPE FOR: BRAISED BEEF CROQUETTE (MELBOURNE)

Recipe ID	1929044
Recipe Amount	900 g
Production Amount	900 g

Ingredients

1 kg	Product	9131521	Caterforce Cauliflower
160 g	Product	2191203	Butter Unsalted : Cuisine
20 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
450 ml	Product	198337	Milk Semi Skimmed
200 ml	Product	3268824	Double Cream
100 g	Product	1875369	Gorgonzola : Quarters

Number of Products: 6

Method

- add cauli florets to tray with the butter and oil and roast at 180c, keep mixing around until cauli is nicely browned.
- empty tray in to pan and add milk and cream.
- bring to boil and simmer for 5 mins then turn heat down.
- add gorgonzola and stir until melted.
- add to blender and puree until smooth.
- pass off and season to taste with salt.

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Last Updated:
Most recent item added: 12/10/2026 11:09:48 (1875369)

PANNE MIX

SUB RECIPE FOR: BRAISED BEEF CROQUETTE (MELBOURNE)

Recipe ID	1929067
Recipe Amount	10 ptns
Production Amount	10 ptns

Ingredients			
300 ml	Product	4820193	Semi skimmed milk
4 each	Product	4882832	Eggs
150 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
150 g	Product	352815	Panko Japanese Breadcrumbs
Number of Products: 4			

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Allergen Disclaimer:

Last Updated:
Most recent item change: 12/10/2026 11:25:19 (352815)
Most recent item added: 12/10/2026 11:22:20 (352815)

BEEF SHIN AND GORGONZOLA CROQUETTE

SUB RECIPE FOR: BRAISED BEEF CROQUETTE (MELBOURNE)

Recipe ID	1927857
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

1 kg	Recipe	1755868	braised beef shin
100 ml	Recipe	1826188	base stock for jus (boot)
200 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
300 g	Product	1875369	Gorgonzola : Quarters
4 each	Product	3407989	Eggs : Large
10 g	Product	833734	Thyme
60 g	Product	834877	Doves Farm Self Raising Flour : Gluten Free

Number of Products: 25

Method

- add chopped thyme, beef shin and gorgonzola to tub and mix well.
- warm jus and add to beef shin, mix again.
- in a seperate tub whisk eggs and flour until combined , add in grated cheddar and mix well.
- mix everything together and ball into 70g balls.
- panne and press into mould to shape.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 13/10/2026 22:13:59 (1875369)

Most recent item added: 09/10/2026 13:11:11 (834877)

BRAISED BEEF SHIN

SUB RECIPE FOR: BEEF SHIN AND GORGONZOLA CROQUETTE

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)

FRIED CALAMARI (MELBOURNE)



Dish ID	1353026

Ingredients

1 ptns	Recipe	1845324	calamari portion (7 pieces)
15 ml	Recipe	1916457	nduja mayo
1 g	Product	1495233	Micro Cress : Parsley

Number of Products: 10

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Last Updated:

Most recent item added: 12/10/2026 09:59:40 (1495233)
Dish details last updated: 15/10/2026 13:11:52

NDUJA MAYO

SUB RECIPE FOR: FRIED CALAMARI (MELBOURNE)

Recipe ID	1916457
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

5 each	Product	209897	Eggs Shell : Medium
25 g	Product	6810335	Dijon Mustard
150 ml	Recipe	1932891	confit garlic oil
1 recipe	Recipe	1932893	8 confit garlic cloves
100 g	Recipe	1932896	nduja fat
315 ml	Product	194054	Vegetable Oil
60 ml	Product	4416748	Lime Juice : 100% Natural
55 ml	Product	2176160	Cider Vinegar : CK
14 g	Product	2219987	Maldon Sea Salt : Smoked
8 g	Product	7250178	Ground White Pepper
10 ml	Product	10545112	Lea & Perrins Worcester Sauce (2) 2L

Number of Products: 8

Method

add all ingredients to jug and stick blend until fully emulsified.

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Last Updated:
Most recent item added: 15/10/2026 11:29:45 (10545112)

NDUJA FAT

SUB RECIPE FOR: NDUJA MAYO

Recipe ID	1932896
Recipe Amount	1 kg
Production Amount	1 kg

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Allergen Disclaimer:

Last Updated:

8 CONFIT GARLIC CLOVES

SUB RECIPE FOR: NDUJA MAYO

Recipe ID	1932893
Recipe Amount	1 recipe
Production Amount	1 recipe

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Allergen Disclaimer:

Last Updated:

CONFIT GARLIC OIL

SUB RECIPE FOR: NDUJA MAYO

Recipe ID	1932891
Recipe Amount	1 ltr
Production Amount	1 ltr

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Last Updated:

CALAMARI PORTION (7 PIECES)

SUB RECIPE FOR: FRIED CALAMARI (MELBOURNE)

Recipe ID	1845324
Recipe Amount	7 ptns
Production Amount	7 ptns

Ingredients

1 kg	Product	1554287	Squid : Salt & Pepper : Pacific West
Number of Products: 1			

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Last Updated:
Most recent item change: 11/06/2026 10:10:39 (1554287)
Most recent item added: 11/06/2026 10:10:24 (1554287)

MARINATED MOZZARELLA (MELBOURNE)



Dish ID 1353033

Ingredients

1 each	Product	1524751	Mozzarella Ball : Cows Milk
15 g	Product	274690	Nut Free Green Pesto
40 g	Recipe	1928972	red pepper and chilli jam
2 g	Recipe	1845502	pickled shallot rings
2 ml	Recipe	1824616	herb oil
1 g	Product	8015519	Crispy Onions
1 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 19

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Last Updated:

Most recent item change: 12/10/2026 10:24:40 (1524751)

Most recent item added: 12/10/2026 10:43:49 (2026218)

Dish details last updated: 15/10/2026 13:06:26

HERB OIL

SUB RECIPE FOR: MARINATED MOZZARELLA (MELBOURNE)

Recipe ID	1824616
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients			
100 g	Product	817912	Parsley : Flat Leaf
50 g	Product	201105	Dill
50 g	Product	2078483	Chives
1.2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 4			

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Last Updated:
Most recent item change: 14/05/2026 14:25:46 (8718407)
Most recent item added: 14/05/2026 14:25:38 (8718407)

RED PEPPER AND CHILLI JAM

SUB RECIPE FOR: MARINATED MOZZARELLA (MELBOURNE)

Recipe ID	1928972
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients

700 g	Product	2275249	Tomatoes : Beef : Morocco
1.3 kg	Product	4514449	Red Peppers : Whole : Fire Roasted
100 g	Product	2067591	Shallots Banana : XL : Long : UK
4 each	Product	1582982	Chillies : Red
650 ml	Product	195739	White Wine Vinegar
250 g	Product	2833229	Caster Sugar : Catering
250 g	Product	2103791	Soft Sugar : Dark Brown : Pollybag
1 g	Product	4760238	Chilli Flakes

Number of Products: 8

Method

dice up tomato and roasted peppers and add to pan.

finely slice shallots , deseed and finely chop chillis and add both to pan.

add vinegar ,sugars and a pinch of chilli flakes.

bring to the boil then gently simmer until liquid is reduced and a jam like consistency is achieved.

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Last Updated:

Most recent item change: 12/10/2026 10:38:17 (2275249)

Most recent item added: 12/10/2026 10:37:24 (4760238)

MARINATED OLIVES (MELBOURNE)

Dish ID1354116

Ingredients

110 gRecipe1823385olives (boot)

Number of Products: 4

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Last Updated:

Most recent item added: 12/10/2026 10:01:53 (1823385)
Dish details last updated: 15/10/2026 12:43:29

OLIVES (BOOT)

SUB RECIPE FOR: MARINATED OLIVES (MELBOURNE)

Recipe ID	1823385
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients			
2.5 kg	Product	9270177	Gordal Olives : Spicy : Pitted
30 g	Product	201112	Lemon Thyme
2 each	Product	5403091	Prima : Lemon : Small : (ESP)
1 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 4			

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Last Updated:
Most recent item change: 13/05/2026 14:43:44 (8718407)
Most recent item added: 13/05/2026 13:48:23 (8718407)

NDUJA MUSSELS (MELBOURNE)

A top-down photograph of a white ceramic plate filled with cooked mussels in a dark, rich sauce. The mussels are arranged in a circular pattern. To the right of the plate, there are two slices of ciabatta bread, one of which is topped with a green herb sauce. In the background, a small white bowl sits on a wooden cutting board. The entire scene is set against a metallic, brushed steel background.

Dish ID1353032

Ingredients			
300 g	Product	202059	Mussels : Whole
30 ml	Product	7644442	Vidriada Airen
0.25 each	Product	1435732	Lemon : New Season
2 g	Product	817912	Parsley : Flat Leaf
0.5 portion	Recipe	1913945	ciabatta portion
100 ml	Recipe	1927404	Nduja sauce for mussels
Number of Products: 14			

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Last Updated:

Most recent item added: 12/10/2026 10:11:18 (1927404)

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

NDUJA SAUCE FOR MUSSELS

SUB RECIPE FOR: NDUJA MUSSELS (MELBOURNE)

Recipe ID	1927404
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

300 g	Product	2067591	Shallots Banana : XL : Long : UK
30 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
1 each	Product	1582982	Chillies : Red
90 g	Product	2191203	Butter Unsalted : Cuisine
250 g	Product	3384831	Nduja
40 g	Product	2116800	Parkdale Tomato Puree
200 ml	Product	7644442	Vidriada Airen
1.5 ltr	Product	3268824	Double Cream

Number of Products: 9

Method

slice shallots and add to pan with chopped garlic, chilli and thyme.
add butter and sweat down until softened.
add nduja and cook out for 5 mins, add tomato puree and cook for 2 mins.
add white wine and reduce by 2/3rds.
add cream and bring to boil.
reduce by 1/3rd then remove from heat and blend until smooth.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 15/10/2026 10:49:10 (1582982)

Most recent item added: 15/10/2026 10:48:48 (1582982)

CIABATTA PORTION

SUB RECIPE FOR: NDUJA MUSSELS (MELBOURNE)

Recipe ID	1913945
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

1 each	Product	5403568	Ciabatta Roll : Oblong
Number of Products: 1			

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Allergen Disclaimer:

Last Updated:

Most recent item added: 19/09/2026 14:22:44 (5403568)

ORANGE AND FENNEL CURED SALMON (MELBOURNE)



Dish ID	1353037

Ingredients

70 g	Recipe	1820340	salmon citrus cured (boot)
15 ml	Recipe	1929095	citrus dressing
5 g	Recipe	1929120	pickled fennel / fennel stalks
2 ml	Recipe	1824616	herb oil
2 g	Product	630116	Lilliput Capers : Mini
2 g	Product	201105	Dill

Number of Products: 26

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 12/10/2026 11:57:27 (1820340)
Most recent item added: 12/10/2026 11:56:59 (201105)
Dish details last updated: 15/10/2026 13:06:26

PICKLED FENNEL / FENNEL STALKS

SUB RECIPE FOR: ORANGE AND FENNEL CURED SALMON (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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Allergen Disclaimer:

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

CITRUS DRESSING

SUB RECIPE FOR: ORANGE AND FENNEL CURED SALMON (MELBOURNE)

Recipe ID	1929095
Recipe Amount	350 ml
Production Amount	350 ml

Ingredients

150 ml	Product	4760372	Bestone Orange Juice
2 each	Product	2145185	Lime : Juicing
2 each	Product	198016	Lemon
3 each	Product	2188272	Valencia Lates : Oranges : Medium : ESP
25 g	Product	680566	Essential Cuisine Lobster Glace
150 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
1 g	Product	2227615	Xanthan Gum : (80 Mesh) Food Grade

Number of Products: 7

Method

- juice the lemons , limes and oranges into blender.
- add the carton orange juice, lobster glace and the oil.
- add xanthum gum and blend on high until emulsified.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 12/10/2026 11:41:15 (2227615)

SALMON CITRUS CURED (BOOT)

SUB RECIPE FOR: ORANGE AND FENNEL CURED SALMON (MELBOURNE)

Recipe ID	1820340
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1.3 kg	Recipe	1760048	side of salmon
5 g	Product	1268737	Fennel Seeds
20 g	Product	201105	Dill
120 g	Product	2833229	Caster Sugar : Catering
120 g	Product	1379840	Table Salt
2 each	Product	2188272	Valencia Lates : Oranges : Medium : ESP
2 each	Product	2810688	Eureka : Lemon : (ESP)
2 each	Product	198019	Lime
5 g	Product	305470	Black Peppercorns : Whole
20 ml	Product	4808556	Gordons

Number of Products: 10

Method

mix cure ingredients.
skin salmon and trim off as much blood line as possible.
line a gastro with cling film and pour in some of the cure.
place salmon fillet on top and cover with more cure.
wrap up in clingfilm and leave for 12 hours, turning half way through.
next morning wash off cure and wrap salmon in jay cloths to dry.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 09/05/2026 14:26:28 (1379840)

Most recent item added: 09/05/2026 14:29:27 (4808556)

SIDE OF SALMON

SUB RECIPE FOR: SALMON CITRUS CURED (BOOT)

Recipe ID	1760048
Recipe Amount	1.3 kg
Production Amount	1.3 kg

Ingredients

1.6 kg	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)
Number of Products: 1			

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Allergen Disclaimer:

Last Updated:

Most recent item change: 26/02/2026 12:03:14 (1532754)

Most recent item added: 26/02/2026 12:02:48 (1532754)

SALAMI AND PROSCIUTTO HAM (MELBOURNE)



Dish ID	1353027

Ingredients

30 g	Product	2114734	Salami Milano : Sliced
40 g	Product	1865323	Prosciutto Di Parma : Sliced
40 g	Recipe	1916459	Whipped ricotta
0.5 portion	Recipe	1913945	ciabatta portion

Number of Products: 6

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 12/10/2026 10:05:11 (1865323)
Most recent item added: 12/10/2026 10:06:13 (1913945)
Dish details last updated: 15/10/2026 13:12:51

WHIPPED RICOTTA

SUB RECIPE FOR: SALAMI AND PROSCIUTTO HAM (MELBOURNE)

Recipe ID	1916459
Recipe Amount	500 g
Production Amount	500 g

Ingredients

500 g	Product	890499	Ghidetti : Ricotta
10 ml	Recipe	1932891	confit garlic oil
10 ml	Recipe	1916474	confit garlic puree
1 each	Product	5403091	Prima : Lemon : Small : (ESP)
40 ml	Product	3268824	Double Cream

Number of Products: 3

Method

add all ingredients to mixer and whip until smooth.

season with salt and white pepper.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 15/10/2026 11:34:01 (3268824)

Most recent item added: 15/10/2026 11:33:46 (3268824)

CONFIT GARLIC PUREE

SUB RECIPE FOR: WHIPPED RICOTTA

Recipe ID	1916474
Recipe Amount	1 ltr
Production Amount	1 ltr

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

TRUFFLE MUSHROOM ARANCINI (MELBOURNE)



Dish ID

1344528

Ingredients

90 g	Recipe	1916689	truffle mushroom arrancini
10 g	Recipe	1703510	garlic aioli
5 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
1 g	Product	2078483	Chives

Number of Products: 20

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:15:37 (2078483)

Dish details last updated: 15/10/2026 12:43:29

GARLIC AIOLI

SUB RECIPE FOR: TRUFFLE MUSHROOM ARANCINI (MELBOURNE)

Recipe ID	1703510
Recipe Amount	1600 g
Production Amount	1600 g

Ingredients

500 g	Product	1277028	Peeled
100 g	Product	3063860	COCOVITE Egg Yolk
25 ml	Product	8766373	Caterfood White Wine Vinegar
25 g	Product	6810335	Dijon Mustard
1 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
50 ml	Recipe	528666	Tap water

Number of Products: 5

Method

- . add garlic and oil to pan and confit on low heat until soft but not coloured.
- . leave to cool then blend together.
- . add all other ingredients to blender and start mixing.
- . slowly start to add oil until all emulsified.
- . pass off and season with salt to taste.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 10/12/2025 09:58:44 (528666)
Most recent item added: 10/12/2025 09:58:09 (528666)

TRUFFLE MUSHROOM ARRANCINI

SUB RECIPE FOR: TRUFFLE MUSHROOM ARANCINI (MELBOURNE)

Recipe ID	1916689
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients			
200 g	Product	206417	Onions : Spanish
20 g	Product	407660	Garlic : Peeled
20 g	Product	201112	Lemon Thyme
40 g	Recipe	1713351	garlic butter
250 g	Product	1687189	Arborio Rice : Risotto
100 ml	Product	7644442	Vidriada Airen
20 g	Product	6572652	Vegetable : Stock powder
750 ml	Recipe	528666	Tap water
300 g	Product	2414820	Mushrooms : Exotic : Mix
100 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 ml	Product	1857627	Truffle Oil White

Number of Products: 13

Method
finely chop onion, garlic and thyme and add to pan with garlic butter.
sweat for 5 mins until soft but not coloured, then add rice.
cook for 2 mins then add chopped mushrooms and cook down.
add white wine and reduce by 2/3rds.
mix water and stock powder together and slowly start adding to pan until all is used.
once rice is cooked remove from heat and stir in parmesan, chopped tarragon and truffle oil.
season with salt and pepper and leave to cool.
once chilled ball into 30g balls ready to panne.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 23/09/2026 14:09:08 (2414820)

Most recent item added: 23/09/2026 14:08:48 (1857627)

GARLIC BUTTER

SUB RECIPE FOR: TRUFFLE MUSHROOM ARRANCINI

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.

Critical Control Points (CCP)

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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.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

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

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