

<b>Dish Name</b>		<b>01 Broccoli Cheese</b>														
<b>Ingredients</b>	<b>Full Production 500</b>	<b>Half Production 250</b>	<b>Other</b>													
Broccoli	67000g	33500g		<p><b>Production 500 x200g portions</b> <b>Number of trays.</b> 58x5(55tray) box weight 1000g 60X2(46tray) box weight 400g Gastro 6x15</p> <p><b>Production 250 x200g portions</b> <b>Number of trays.</b> 29x5(55tray) box weight 1000g 30X2(46tray) box weight 400g Gastro 3x15</p> <p><b>Method</b></p> <ol style="list-style-type: none"> <li>1. Make sauce by combining flour and margarine and cook out, without colouring.</li> <li>2. Make milk with powder and water.</li> <li>3. Add to flour and margarine in stages, stirring continuously.</li> <li>4. Cook sauce out.</li> <li>5. Steam broccoli, when cooked decant into trays as above following chart guide</li> </ol> <p>Pour sauce over broccoli and sprinkle cheese on top and place onto racks and transfer into blast chiller/freezer.</p> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table border="0"> <tr> <td><b>Step</b></td> <td><b>Critical Control Point</b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes</b></td> </tr> <tr> <td></td> <td><b>To -18°C within 240 minutes</b></td> </tr> </table>	<b>Step</b>	<b>Critical Control Point</b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>		<b>To -18°C within 240 minutes</b>
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<b>Cheese Sauce</b>																
Margarine	4540g	2270g														
Flour	4540g	2270g														
Milk Powder	9000g	4500g														
Water	50000mls	25000mls														
Mature Cheese (grated)	6250g	3125g														
Mature Cheese (grated for topping)	3000g	1500g														
Salt	100g	50g														
Pepper	50g	25g														

<b>Dish Name</b>	<b>02 Bean Goulash</b>														
<b>Ingredients</b>	<b>Full Production 300</b>	<b>Half Production 150</b>	<b>Other</b>	<b>Production 300 x200g portions Number of trays.</b>	<b>Production 150 x200g portions Number of trays.</b>										
Rapeseed oil	90mls	45mls		<p>20x6(55tray) box weight 1200g 60X2(46tray) box weight 400g Gastro 4x15</p> <p><b>Method</b></p> <ol style="list-style-type: none"> <li>Heat the oil and sweat the onions and garlic until softened Add the chilli powder, celery, carrots and peppers, sweat for a further 2 minutes. Stir in the paprika and continue to cook for a further minute. Add the chopped tomatoes and vegetable stock and bring to the boil. Simmer for 15 minutes.</li> <li>Add the beans, chickpeas, stir and return to the boil. Thicken the corn flour and water.</li> <li>Stir in the herbs</li> <li>When cooked decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table border="0"> <tr> <td><b>Step</b></td> <td><b>Critical Control Point</b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes To -18°C within 240 minutes</b></td> </tr> </table>	<b>Step</b>	<b>Critical Control Point</b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>	<p>10x6(55tray) box weight 1200g 30X2(46tray) box weight 400g Gastro 2x15</p>
<b>Step</b>	<b>Critical Control Point</b>														
<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>														
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>														
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>														
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>														
Diced Onions	80000g	4000g													
Garlic Puree	250g	125g													
Chilli Powder	20g	10g													
Celery diced	6000g	3000g													
Small Diced Carrot	6000g	3000g													
Paprika(dried)	420g	210g													
Tomatoes	10500g	5250g													
Vegetable Bouillon	160g	80g													
Water	20500mls	10250mls													
Kidney Beans(tin)	3000g	1500g													
Butter beans(tin)	3000g	1500g													
Haricot Beans(tin)	3000g	1500g													
Chick Peas(tin)	2000g	1000g													
Mixed Peppers(frozen)	4200g	2100g													
Rosemary(dried)	60g	30g													
Parsley(dried)	60g	30g													
Cornflower	1460g	730g													
Water	1200mls	600mls													

<b>Dish Name</b>		<b>03 Cauliflower &amp; Broccoli Bake</b>			
<b>Ingredients</b>	<b>Full Production 500</b>	<b>Half Production 250</b>	<b>Other</b>	<b>Production 500 x200g portions Number of trays. 23x5(55tray) box weight 1000g 31X2(46tray) box weight 400g</b>	<b>Production 250 x200g portions Number of trays. ??x5(55tray) box weight 1000g ??X2(46tray) box weight 400g</b>
Cauliflower (frozen)	24000g	12000g			
Broccoli (frozen)	24000g	12000g			
Cheese Mature (grated) Top	3126g	1563g			
<b>Cheese Sauce</b>					
Margarine	4540g	2270g			
Flour	4540g	2270g			
Milk Powder	7870g	3905g			
Cheese	6250g	3125g			
Water	40000mls	20000mls			

**Method**

1. Make sauce by combining flour and margarine and cook out, without colouring.
2. Make milk with powder and water.
3. Add to flour and margarine in stages, stirring continuously.
4. Steam cauliflower, when cooked decant into trays as above following chart guide
5. Pour sauce over broccoli and sprinkle cheese on top and place onto racks and transfer into blast chiller/freezer weigh into trays.

**Ensure all batch codes are recorded on temperature forms**

**Step**

**Cooking-Re-heating**

**Decanting**

**Blast chilling**

**Blast Freeze**

**Critical Control Point**

**Must reach a food core temperature of 82°C.**

**To be completed within 30 minutes after leaving cooking vessel.**

**To 3°C within 90 minutes.**

**To -5°C within 90 minutes**

**To -18°C within 240 minutes**

Dish Name		04 Cheese and Potato Pie													
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 500 x222g portions Number of trays.	Production 250 x222g portions Number of trays.										
√Tick Production Ingredient Weights	<b>750</b>	<b>375</b>		80x5(55tray) box weight 1110g 80X2(46tray) box weight 444g Gastro 8x24 portions	40x5(55tray) box weight 1110g 40X2(46tray) box weight 444g Gastro 4x24 portions										
Sliced Potatoes(fresh)	135000g	40500g		<b>Method</b> <ol style="list-style-type: none"> <li>1. Decant potatoes into sink and wash off thoroughly.</li> <li>2. Place potatoes in potato boiler, cover with water, and add salt.</li> <li>3. Bring to the boil. Once boiling, reduce temperature down and cook until soft.</li> <li>4. Place onion into oven and steam for 10-15 minutes.</li> <li>5. Drain potatoes using drainer guard.</li> <li>6. Mix potatoes, adding cooked onion and grated cheese.</li> <li>7. When mixed thoroughly and cheese has melted, decant into trays as above following chart guide.</li> <li>8. Ensure the mixture is spread evenly throughout tray and sprinkle with cheese on top.</li> <li>9. Place onto racks and transfer into blast chiller/freezer..</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table border="0"> <tr> <td><b>Step</b></td> <td><b>Critical Control Point</b></td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes To -18°C within 240 minutes</td> </tr> </table>	<b>Step</b>	<b>Critical Control Point</b>	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes	
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Cooking-Re-heating	Must reach a food core temperature of 82°C.														
Decanting	To be completed within 30 minutes after leaving cooking vessel.														
Blast chilling	To 3°C within 90 minutes.														
Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes														
Cheese (mature grated for potatoes)	26250g	8750g													
Diced Onions(fresh)	9000g	3000g													
Grated (mature cheese for topping)	9000g	3000g													



### Central Production Unit Recipe

Date of issue  
July 2023

Dish Name		05 Cheese and Tomato Omelette			
Ingredients	Full Production	Half Production	Other	Production 1060 x1number portions <b>Number of trays.</b>	Production 1060 x1number portions <b>Number of trays.</b>
Omelette	150	75		46x3 ( 3/4 tray) 3 number 1/2 Gastro 2x6	23x3( 3/4 tray) 3 number 1/2 Gastro 2x6
Bought in product					
				<b>Method</b>	
				<ol style="list-style-type: none"> <li>1. Purchased product.</li> <li>2. Place product into trays following above guide.</li> <li>3. Pack label and place into freezer.</li> </ol>	



**Central Production Unit  
Recipe**

**Date of issue  
July 2023**

<b>Dish Name</b>	<b>06 Nut Roast</b>			
<b>Ingredients</b>	<b>Full Production</b>	<b>Half Production</b>	<b>Other</b>	<b>Production 100x120g portions</b> <b>Number of trays.</b> 50X1(46tray) box weight 120g  <b>Method</b>  1. Purchased product. 2. Place product into trays following above guide. 3. Pack label and place into freezer.
Nut Roast	50			



**Central Production Unit  
Recipe**

**Date of issue  
June 2023**

<b>Dish Name</b>	<b>10 Quiche</b>				
<b>Ingredients</b>	<b>Full Production 130</b>	<b>Half Production 65</b>	<b>Other</b>	<b>Production 100 x120g portions</b> <b>Number of trays.</b>	<b>Production 100 x120g portions</b> <b>Number of trays.</b>
Quiche				8x5(55tray) box weight 480g	8x5(55tray) box weight 480g
				30X2(46tray) box weight 240g	30X2(46tray) box weight 240g
				Gastro 6x5	Gastro 3x5
				<b>Method</b>	
				1. Purchased product.	
				2. Place product into trays following above guide.	
				3. Pack label and place into freezer.	

<b>Dish Name</b>	<b>11 Vegetable Lasagne</b>				
<b>Ingredients</b>	<b>Full Production 500</b>	<b>Half Production 250</b>	<b>Other</b>	<b>Production 500 x290g portions Number of trays.</b>	<b>Production 500 x290g portions Number of trays.</b>
Onions Diced	12000g	6000g		46X6(55tray) box weight 1740g 64X2(46tray) box weight 580g Gastro 4x24 portions	23X6(55tray) box weight 1740g 32X2(46tray) box weight 580g Gastro 2x24 portions
Tomatoes (tin)	25000g	12500g			
Tomato Puree	1200g	600g		<b>Method</b> <ol style="list-style-type: none"> <li>Place chopped tomatoes ,onions, tomato puree, bouillon, ratatouille, carrots and water into cooking vessel and cook.</li> <li>Make cheese sauce.</li> <li>Decant vegetable mix into trays layering with pasta sheets (2 layers of each) following weight chart guide.</li> <li>Top with cheese sauce and sprinkle with grated cheese.</li> <li>Place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <p><b>Step</b> Cooking-Re-heating      <b>Critical Control Point</b> Decanting                      Must reach a food core temperature of 82°C.    To be completed within 30 minutes after leaving cooking vessel.</p> <p><b>Blast chilling</b>                      To 3°C within 90 minutes. <b>Blast Freeze</b>                      To -5°C within 90 minutes    To -18°C within 240 minutes</p>	
Oregano	210g	105g			
Garlic	210g	105g			
Pasta Sheets	8100g	4050g			
Vegetable Bouillon	990g	495g			
Water (for bouillon)	12000mls	6000mls			
Ratatouille (frozen)	21000g	10500g			
Carrots Diced	4800g	2400g			
<b>Cheese Sauce</b>					
Margarine	4800g	2400g			
Plain Flour	4800g	2400g			
Milk Powder	1020g	510g			
Grated Cheese	7800g	3900g			
Pepper	90g	45g			
Water	29000mls	14500mls			

<b>Dish Name</b>		<b>12 Vegan Chilli</b>			
<b>Ingredients</b>	<b>Full Production</b>	<b>Half Production</b>	<b>Other</b>	<b>Production 570 x200g portions</b>	<b>Production 285 x200g portions</b>
	<b>570</b>	<b>285</b>		<b>Number of trays.</b> 50x5(55tray) box weight 1000g 100X2(46tray) box weight 400g Gastro 8x15	<b>Number of trays.</b> 25x5(55tray) box weight 1000g 50X2(46tray) box weight 400g Gastro 4x15 portions
Onions Diced	7667g	3833g		<p><b>Method</b></p> <ol style="list-style-type: none"> <li>1. Fry the onions in oil over a medium heat until soft</li> <li>2. Add chilli powder, cumin and garlic puree and cook for three minutes</li> <li>3. Mix the bouillon powder with the water and add to the pan with the chopped tomatoes, salt, sugar and tomato puree.</li> <li>4. Bring to the boil, then add the TVP mince and red kidney beans and bring back to boiling point.</li> <li>5. Simmer for a few minutes, stirring continuously</li> <li>6. Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <p><b>Step</b> Cooking-Re-heating Decanting Blast chilling Blast Freeze</p> <p><b>Critical Control Point</b> Must reach a food core temperature of 82°C. To be completed within 30 minutes after leaving cooking vessel. To 3°C within 90 minutes. To -5°C within 90 minutes To -18°C within 240 minutes</p>	
Tomatoes Chopped	16667g	8333g			
Tomato Puree	13333g	6666g			
Chilli Powder	833g	416g			
Cumin Powder	833g	416g			
Red Kidney Beans	10000g	5000g			
Vegetable Bouillon	667g	333g			
Vegan mince Soya Based	30000g	15000g			
Rapeseed Oil	1667mls	833mls			
Pureed Garlic	1667g	833g			
Water	33333mls	16666mls			
Sugar	2500g	1250			
Salt	667g	333g			

<b>Dish Name</b>	<b>03 Cauliflower Cheese</b>														
<b>Ingredients</b>	<b>Full Production 500</b>	<b>Half Production 250</b>	<b>Other</b>	<b>Production 500 x200g portions</b>	<b>Production 250 x200g portions</b>										
Cauliflower (frozen)	34375g	17188g		<b>Number of trays.</b> 58x5(55tray) box weight 1000g 60X2(46tray) box weight 400g Gastro 6x15	<b>Number of trays.</b> 29x5(55tray) box weight 1000g 30X2(46tray) box weight 400g Gastro 3x15										
Cheese Mature (grated) Top	1965g	988g													
<b>Cheese Sauce</b>															
Margarine	2850g	1425g													
Flour	2850g	1425g													
Milk Powder	4850g	2425g													
Water	26000mls	13000mls													
Cheese	3800g	1900g													
				<b>Method</b> 1. Make sauce by combining flour and margarine and cook out, without colouring. 2. Make milk with powder and water. 3. Add to flour and margarine in stages, stirring continuously. 4. Steam cauliflower, when cooked decant into trays as above following chart guide 5. Pour sauce over broccoli and sprinkle cheese on top and place onto racks and transfer into blast chiller/freezer weigh into trays.											
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Blast chilling	To 3°C within 90 minutes.														
Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes														

Dish Name		09 Vegan Korma			
Ingredients	Full Production	Half Production	Other	Production 500 x200g portions	Production 250 x200g portions
	<b>500</b>	<b>250</b>		<b>Number of trays.</b> 52x5(55tray) box weight 1000g 60X2(46tray) box weight 400g Gastro 8x15	<b>Number of trays.</b> 26x5(55tray) box weight 1000g 30X2(46tray) box weight 400g Gastro 4x15
Vegetable Oil	800ml	400ml			
Onions Diced	3750g	1875g			
Korma Paste	8800g	4400g			
Water	32000ml	16000ml			
Vegan Pieces	31000g	15500g			
Tomatoes	10000g	5000g			
Alpro Yoghurt	4000mls	2000ml			
Sugar	800g	400g			
Vegetable Bouillon	400g	200g			
Desiccated Coconut	700g	350g			
Vegan Coconut Milk	3200mls	1600mls			
Flour to Thicken	4000g	2000g			
Water to Thicken	4000mls	2000mls			
				<p><b>Method</b></p> <p>1 Heat the oil in a suitable pan over a medium to high heat. Add the onions and cook until lightly browned</p> <p>2 Add the korma paste and cook out for approx. 10 minutes</p> <p>3 Add the vegan pieces, tomatoes and sugar. Add the remaining water, bring to the boil and cook for 30 minutes.</p> <p>4 Make up vegetable stock had to the sauce, bring to the boil and simmer until vegan pieces are cooked.</p> <p>5 Add the desiccated coconut and cook out.</p> <p>6 Thicken</p> <p>7 Add Alpro Yoghurt</p> <p>6 Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</p> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <p><b>Step</b> Cooking-Re-heating Decanting</p> <p><b>Critical Control Point</b> Must reach a food core temperature of 82°C. To be completed within 30 minutes after leaving cooking vessel.</p> <p><b>Blast chilling</b> To 3°C within 90 minutes.</p> <p><b>Blast Freeze</b> To -5°C within 90 minutes To -18°C within 240 minutes</p>	

**Dish Name** 02 Chick Pea and Spinach Curry

Ingredients	Full Production <b>400</b>	Half Production <b>200</b>	Other
Vegetable Bouillon	600g	300g	
Water	30 litres	15 litres	
Vegetable Oil	2000mls	1000mls	
Diced Onions	8000g	4000g	
Tikka Masala Paste	12000g	6000g	
Tomato Puree	1600g	800g	
Chick Peas (Canned)	32000g	16000g	
Spinach	8000g	4000g	
Milk Powder	4000g	2000g	
Mint Sauce	800g	400g	
Lime Juice	800mls	400mls	

**Production 400x235g portions**  
**Number of trays.**  
??x5(55tray) box weight 1175g  
??x2(46tray) box weight 570g

**Production 200x235g portions**  
**Number of trays.**  
??x6(55tray) box weight 1175g  
??x2(46tray) box weight 570g

- Method**
1. Heat the oil and the onions and tikka masala paste, cook for five minutes over a gentle heat.
  2. Combine the milk powder and bouillon to the water, mix well.
  3. Add to the vessel, whisking continuously.
  4. Add the chick peas, tomato puree, lime juice and mint sauce.
  5. Mix well and bring to the boil.
  6. Turn down heat, simmer for 15 minutes until nicely thickened.
  - 7.
  8. Mix in spinach.

**Ensure all batch codes are recorded on temperature forms**

<b>Step</b>	<b>Critical Control Point</b>
<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>
	<b>To -18°C within 240 minutes</b>

**Dish Name**      **07 Moroccan Chickpea Stew**

<b>Ingredients</b>	<b>Full Production 400</b>	<b>Half Production 200</b>	<b>Other</b>	<b>Production 550 x290g portions</b> <b>Number of trays.</b> 32x5(55tray) box weight 1450g 90X2(46tray) box weight 580g Gastro 4x15	<b>Production 200 x290g portions</b> <b>Number of trays.</b> 16x5(55tray) box weight 1450g 45X2(46tray) box weight 580g Gastro 2x15 portions										
Sliced Mixed Peppers	13000g	6500g		<p><b>Method</b></p> <ol style="list-style-type: none"> <li>Heat the oil in a cooking vessel.</li> <li>Add diced onions and mixed peppers and cook out.</li> <li>Add the spices and stir through.</li> <li>Add the remaining ingredients and bring to the boil.</li> <li>Simmer for approx. 30 minutes.</li> <li>Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table border="0"> <tr> <td><b><u>Step</u></b></td> <td><b><u>Critical Control Point</u></b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes To -18°C within 240 minutes</b></td> </tr> </table>	<b><u>Step</u></b>	<b><u>Critical Control Point</u></b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>	
<b><u>Step</u></b>	<b><u>Critical Control Point</u></b>														
<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>														
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>														
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>														
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>														
Diced Onions	13000g	6500g													
Chopped Tomatoes (Tinned)	11000g	5500g													
Peas	11000g	5500g													
Vegetable Oil	2000mls	1000mls													
Chickpeas (tinned)	40 tins	20 tins													
Dried Apricots	8000g	4000g													
Cumin	200g	100g													
Cinnamon	100g	50g													
Mint	240g	120g													
Chilli Powder	80g	40g													
Vegetable Bouillon	500g	250g													
Honey	2000g	1000g													
Water	15000mls	7500mls													
Water for Bouillon	2000mls	1000mls													



<b>Dish Name</b>		<b>05 Vegan Burger with Onion Gravy</b>		
<b>Ingredients</b>	<b>Full Production 400</b>	<b>Half Production 200</b>	<b>Other</b>	<b>Production 500 x113g portions</b> <b>Number of trays.</b> 42x9(3/4tray) box weight 828g 30X4(55tray) box weight 368g  <b>Method</b> 1. Vegan Patty (Purchased product) 2. Pre heat vegetable oil, sweat off onions until transparent, add gravy mix and cook out 3. Decant into containers as above following chart guide and place onto racks. 3. Into packing labelled and place into freezer.
Vegan Burger	400	200		
Sliced Onions	15000g	7500g		
Gravy	30000mls	15000mls		
Vegetable Oil	2000mls	1000mls		

**Dish Name**      **07 Vegan Meatball Bolognese**

Ingredients	Full Production <b>400</b>	Half Production <b>200</b>		Production 550 x200g portions <b>Number of trays.</b> ??x6(55tray) box weight 1200g ??X2(46tray) box weight 400g	Production 200 x200g portions <b>Number of trays.</b> 00x6(55tray) box weight 1200g 80X2(46tray) box weight 400g <b>Gastro 4x10 portions</b>
Vegan Meatballs	1600	800			
Onions Diced	12k 500g	4K545g			
Garlic	750g	273g			
Margarine	4K	2000g			
Tomato Puree	4K	2000g			
Chopped tomatoes(tin)	25K	9K091g		<b>Method</b>	
Carrot(graded)	2K 825g	1k413g		1. Melt the butter, add onions, garlic, and grated carrot, fry until soft.	
Mushrooms(frozen)	11k 250g	5625g		2. Add tomato puree, chopped tomatoes	
Vegetable Bouillon	1k 705g	850g		Mix stock powder with the required amount of water and add,	
Water	36750mls	18375mls		3. reduce until correct consistency is achieved. Add oregano and seasoning to taste	
Oregano	25g	13g		4. Cook off the Vegan Meatballs and decant into trays.	
Pepper	25g	13g		5. Place pasta in boiling salted water and simmer until al dente.	
Pasta Twists	8k 750g	4325g		6. Mix into bolognese sauce.	
Salt (cooking pasta)	75g	38g		7. Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.	

**Ensure all batch codes are recorded on temperature forms**

<b>Step</b>	<b>Critical Control Point</b>
<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>
	<b>To -18°C within 240 minutes</b>

<b>Dish Name</b>	<b>08 Vegetarian Cottage Pie</b>														
<b>Ingredients</b>	<b>Full Production 400</b>	<b>Half Production 200</b>	<b>Other</b>	<b>Production 550 x200g portions Number of trays. 40x6(55tray) box weight 1200g 50X2(46tray) box weight 400g Gastro 4x15</b>	<b>Production 200 x200g portions Number of trays. 20x6(55tray) box weight 1200g 25X2(46tray) box weight 400g Gastro 2x15</b>										
Vegan Mince	22000g	11000g		<p><b>Method</b></p> <ol style="list-style-type: none"> <li>1. Seal the mince in cooking vessel.</li> <li>2. Add diced onions and tomato puree</li> <li>3. Add bouillon to water, and stir and add to mixture.</li> <li>4. Bring to boil and allow to simmer for approximately ½ hour</li> <li>5. Once cooked add thickening and gravy browning to colour, season correctly.</li> <li>6. Decant mixture into containers as above following weight chart guide place onto racks and transfer into blast chiller/freezer.</li> <li>7. Prepare cold mix potato for topping pie base as per manufactures guidelines</li> <li>8. End of cycle top pies with cold potato place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes/temperatures are recorded on appropriate forms</b></p> <table border="0"> <tr> <td><b>Step</b></td> <td><b>Critical Control Point</b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes</b></td> </tr> </table>	<b>Step</b>	<b>Critical Control Point</b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>	
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<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>														
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>														
Tomato Puree	3500g	1750g													
Onions Diced	6000g	3000g													
Vegetable Bouillon	700g	350g													
Water (for bouillon)	22000mls	11000mls													
Plain Flour (for thickening)	2600g	1300g													
Water (for thickening)	3400mls	1700mls													
Gravy Browning	280mls	140mls													
Salt	150g	60g													
Pepper	10g	4g													
<b>Potato Topping</b> Cold smash mix	7x2kbags	3 ½ x2kbags													

## Central Production Unit Ingredient Tracker

**Date of issue  
June 2023**

<b>Date</b>					
<b>Dish Name</b>		<b>Macaroni Cheese</b>			
<b>Ingredients</b>	<b>Full Production Quantity</b>	<b>Half Production Quantity</b>	<b>Other</b>	<b>Production 420 x220g portions</b>	<b>Production 200 x200g portions</b>
<b>√ Tick Production Ingredient Weights</b>	400	200		<b>Number of trays.</b> 40x6(55tray) box weight 1200g 60X2(46tray) box weight 400g Gastro 4x15	<b>Number of trays.</b> 20x6(55tray) box weight 1200g 30X2(46tray) box weight 400g Gastro 2x15
Macaroni	14400g	7200g			
Milk powder	6700g	3350g			
Water	54000mls	27000mls			
Plain flour	3400g	1700g			
Margarine	3400g	1700g			
Grated Mature	8500g	4250g			
Mustard	300g	150g			
Pepper	60g	30g			
Grated Mature for topping	1500g	750g			
				<p><b>Method</b></p> <ol style="list-style-type: none"> <li>1. Cook Macaroni in boiling slightly salted water.</li> <li>2. Mix milk powder and heat</li> <li>3. Make a roux with margarine and flour</li> <li>4. Add milk to roux and cook out, add mustard, cheese and seasoning</li> <li>5. Mix pasta into sauce</li> <li>6. Decant mixture into containers as above following weight chart guide place onto racks and transfer into blast chiller/freezer.</li> <li>7. Add grated cheese for topping</li> <li>8. Decant mixture into containers as above following weight chart guide place onto racks and transfer into blast chiller/freezer.</li> </ol>	

**Central Production Unit  
Recipe**

**Date of issue  
April 2023**

<b>Dish Name</b>		<b>05 Cajun Sausages</b>		
<b>Ingredients</b>	<b>Full Production</b>	<b>Half Production</b>	<b>Other</b>	<b>Production 500 x92g portions</b> <b>Number of trays.</b> 30X4(55tray) box weight 452g 15X2(55tray) box weight 226g  <b>Method</b> 1. Purchased product 2. Decant into containers as above following chart guide and place onto racks. 3. Into packing labelled and place into freezer.
Cajun Sausages	384	192		



**Central Production Unit  
Recipe**


**Date of issue  
July 2023**

<b>Dish Name</b>		<b>05 Vegan Sausages</b>		
<b>Ingredients</b>	<b>Full Production</b>	<b>Half Production</b>	<b>Other</b>	<b>Production 150 x92g portions</b> <b>Number of trays.</b>  70X2(55tray) box weight 224g ½ Gastro 1x10  <b>Method</b> 1. Purchased product 2. Decant into containers as above following chart guide and place onto racks. 3. Into packing labelled and place into freezer.
Vegan Sausages	300			





<b>Dish Name</b>		<b>07 Vegan Bolognaise</b>															
<b>Ingredients</b>	<b>Full Production</b>	<b>Half Production</b>	<b>Other</b>	<b>Production 175x200g portions</b>	<b>Production 88 x200g portions</b>												
	<b>175</b>	<b>88</b>		<b>Number of trays.</b> 14x6(55tray) box weight 1200g 35X2(46tray) box weight 400g Gastro 2x10 portions	<b>Number of trays.</b> 7x6(55tray) box weight 1200g 18X2(46tray) box weight 400g Gastro 1x10 portions												
Vegan Mince	9000g	4500g															
Onions Diced	4500g	2250g															
Garlic	273g	136g															
Margarine	1500g	750g															
Tomato Puree	1500g	750g															
Chopped tomatoes(tin)	9000g	4500g															
Carrot(graded)	1000g	500g															
Mushrooms(frozen)	4000g	2000g															
Vegetable Bouillon	620g	310g															
Oregano	20g	10g															
Pepper	9g	5g															
Pasta Twists	3200g	1600g															
Water (cooking pasta)	14000mls	7000mls															
Salt (cooking pasta)	27g	13g															
				<p><b>Method</b></p> <ol style="list-style-type: none"> <li>Melt the butter, add onions, garlic, vegan mince and grated carrot, fry until soft.</li> <li>Add tomato puree, chopped tomatoes</li> <li>Mix stock powder with the required amount of water and add, reduce until correct consistency is achieved.</li> <li>Add oregano and seasoning to taste</li> <li>Place pasta in boiling salted water and simmer until al dente.</li> <li>Mix into bolognaise sauce.</li> <li>Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table border="0"> <tr> <td><b>Step</b></td> <td><b>Critical Control Point</b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes</b></td> </tr> <tr> <td></td> <td><b>To -18°C within 240 minutes</b></td> </tr> </table>	<b>Step</b>	<b>Critical Control Point</b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>		<b>To -18°C within 240 minutes</b>	
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<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>																
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>																
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>																
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	<b>To -18°C within 240 minutes</b>																

 <b>Central Production Unit Recipe</b>				<b>Date of issue June 2023</b>	
<b>Dish Name</b>	<b>05 Vegan Vegetable Pie</b>				
<b>Ingredients</b>	<b>Full Production 400</b>	<b>Half Production 200</b>	<b>Other</b>	<b>Production 400 x 280g portions</b>	<b>Production 400 x 280g portions</b>
Diced Onions	13000g	6500g		<b>Number of trays.</b> 40x5(55tray) box weight 1400g 56x2(55tray) box weight 560g Gastro 6x15  <b>Method</b> 1. Cook onions in margarine 2. Add stew pack, peppers and sweetcorn and cook out. 3. Add flour and gradually stir to make sauce 4. Add beans adjust seasoning and simmer. 5. Cut Pastry to size and soya milk wash cook off and chill 6. Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer. 7. Before end of blast chilling/freezing cycle pre-cut pastry tops 8. End of cycle top pies with pre-cut pastry top transfer into packing room. To be completed within 30 minutes  <b>Ensure all batch codes are recorded on temperature forms</b> <b>Step</b> <b>Cooking-Re-heating</b> <b>Decanting</b>  <b>Blast chilling</b> <b>Blast Freeze</b>	<b>Number of trays.</b> 20x5(55tray) box weight 1400g 28x2(55tray) box weight 560g Gastro 3x15
Fresh Mixed Vegetable	30000g	15000g			
Frozen Mixed Peppers	13000g	6500g			
Frozen Sweetcorn	13000g	6500g			
Mixed 5 Beans	14000g	7000g			
Water	15000mls	7500mls			
Margarine	6000g	3000g			
Flour	3200g	1600g			
Pastry	13k 208g	6k 604g			
Soya Milk (pastry wash)	354mls	177mls			
salt	100g	50g	To taste		
pepper	50g	25g			
				<b>Must reach a food core temperature of 82°c.</b> <b>To be completed within 30 minutes after leaving cooking vessel.</b> <b>To 3°c within 90 minutes.</b> <b>To -5°c within 90 minutes</b> <b>To -18°c within 240 minutes</b>	



**Central Production Unit  
Recipe**

**Date of issue  
July 2023**

**Dish Name      05 Leek, Cheese and Potato Bake**

<b>Ingredients</b>	<b>Full Production 260</b>	<b>Half Production 130</b>	<b>Other 260</b>	<b>Production 260 x 280g portions Number of trays. 30x5(55tray) box weight 1400g 38x2(55tray) box weight 560g ½ Gastro 4x9</b>	<b>Production 131 x 280g portions Number of trays. 15x5(55tray) box weight 1400g 19x2(55tray) box weight 560g ½ Gastro 2x9</b>										
Vegetable Oil	720mls	360mls		<p><b>Method</b></p> <ol style="list-style-type: none"> <li>Heat the vegetable oil, add the leeks and cook for 3-4 minutes, remove and drain</li> <li>Boil off potato add leeks and grated cheese to mix, keeping some cheese back for topping</li> <li>Mix bouillon and cream together.</li> <li>Add to dish</li> <li>Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table border="0"> <tr> <td><b><u>Step</u></b></td> <td><b><u>Critical Control Point</u></b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes To -18°C within 240 minutes</b></td> </tr> </table>	<b><u>Step</u></b>	<b><u>Critical Control Point</u></b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>	
<b><u>Step</u></b>	<b><u>Critical Control Point</u></b>														
<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>														
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>														
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>														
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>														
Leeks (washed and sliced)	13500g	6750g													
Vegetable Bouillon	185g	83g													
Water (for bouillon)	14500mls	7250mls													
Sliced Potatoes	32750g	16375g													
Mature Cheddar	11325g	5562g													
Roselle Cream	6500mls	2750mls													
Salt	60g	30g													
Pepper	30g	15g													



**Central Production Unit  
Recipe**

**Date of issue  
June 2023**

**Dish Name      05 Potato Cheese and Red Pepper Bake**

<b>Ingredients</b>	<b>Full Production 420</b>	<b>Half Production 210</b>	<b>Other</b>	<b>Production 420 x 280g portions Number of trays. 44x5(55tray) box weight 1400g 50x2(55tray) box weight 560g Gastro 6x15</b>	<b>Production 210 x 280g portions Number of trays. 22x5(55tray) box weight 1400g 25x2(55tray) box weight 560g Gastro 3x15</b>										
Vegetable Oil	1150mls	575mls		<p><b>Method</b></p> <ol style="list-style-type: none"> <li>1. Cook onions in oil.</li> <li>2. Add the peppers and cook for 3-4 minutes, remove and drain</li> <li>3. Boil of potato once cooked add peppers, add grated cheese and sliced tomato on the top</li> <li>4. Mix bouillon and cream together.</li> <li>5. Add to dish.</li> <li>6. Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer.</li> </ol> <p><b>Ensure all batch codes are recorded on temperature forms</b></p> <table> <tr> <td><b><u>Step</u></b></td> <td><b><u>Critical Control Point</u></b></td> </tr> <tr> <td><b>Cooking-Re-heating</b></td> <td><b>Must reach a food core temperature of 82°C.</b></td> </tr> <tr> <td><b>Decanting</b></td> <td><b>To be completed within 30 minutes after leaving cooking vessel.</b></td> </tr> <tr> <td><b>Blast chilling</b></td> <td><b>To 3°C within 90 minutes.</b></td> </tr> <tr> <td><b>Blast Freeze</b></td> <td><b>To -5°C within 90 minutes To -18°C within 240 minutes</b></td> </tr> </table>	<b><u>Step</u></b>	<b><u>Critical Control Point</u></b>	<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>	<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>	<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>	<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>	
<b><u>Step</u></b>	<b><u>Critical Control Point</u></b>														
<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>														
<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>														
<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>														
<b>Blast Freeze</b>	<b>To -5°C within 90 minutes To -18°C within 240 minutes</b>														
Diced Onions	5000g	2500g													
Sliced Red Peppers	15000g	7500g													
Vegetable Bouillon	300g	150g													
Water (for bouillon)	23000mls	11500mls													
Quarter Potatoes	49000g	23000g													
Mature Cheddar	13800g	6900g													
Roselle Cream	7000ml	3500ml													
Salt	100g	50g	To taste												
Pepper	50g	25g	To taste												
Sliced Tomatoes (Garnish)	4000g	2000g													