

SAUCES & MARINADES

BACON CRUMB	
makes 576 g	
576 g	Fries : Bacon
1. Place bacon bits into a blender and blitz for 1 min.	
2. store ready for service.	
Contains: Dairy, Gluten (Wheat), Soybean	
May contain: Celery, Mustard	

BLUE CHEESE CRUMBLE	
makes 1 portions	
30 g	Blue Stilton
1. grate blue cheese on large side of grater.	
2. it will crumble - the grate does not need to be perfect.	
3. store in air tight tubs in the fridge.	
Contains: Dairy	

BLUE CHEESE RANCH	
makes 6 kg	
5 l	RICH SAUCES Ranch Dressing
2 kg	Blue Stilton 1kg
1. empty the ranch into a bowl/pot.	
2. break up the blue cheese & blitz with ranch - mix all together.	
3. store ready for service.	
Contains: Dairy	

BUTTER MILK MARNADE	
makes 1 kg	
1 l	Buttermilk
10 g	Table Salt
50 g	CRG : Paprika : Smoked
1. mix everything in a bowl.	
2. store in fridge ready to add chicken to.	
Contains: Dairy	

CELERY STICKS	
makes 10 portions	
1 pc	Celery
1. cut root & tips off celery.	
2. cut the stalk into 3 lenth.	
3. each lenth into half then half again.	
4. rinse in cold water & store in cold water ready for service.	
Contains: Celery	

CHERRY COMPOTE	
makes 500 g	
850 ml	Cherries : in Syrup : Pitted
50 g	Caster Sugar
1. drain liquid from cherrys.	
2. place liquid and sugar in pan.	
3. simmer for 10 mins.	
ALLERGENS NOT RECORDED: ask the chef	

PEPPERCORN MAYO	
makes 1 l	
1000 ml	Hellmann's Mayonnaise : Vegan
200 g	Essential Cuisine Peppercorn : Sauce
1. place in blender - blend until mixed.	
2. store ready for service.	
ALLERGENS NOT RECORDED: ask the chef	

SHAVED RIBEYE	
makes 10 kg	
10 kg	5 Bone Rib
1. take meat off the bone.	
2. cut into large steak pieces.	
3. place in the freezer.	
4. once semi frozen - slice thinly & portion and store ready for service.	
ALLERGENS NOT RECORDED: ask the chef	

BBQ, HONEY & WHISKY SAUCE	
makes 4 l	
680 g	Squeezy : Honey
200 g	Soft Sugar : Dark Brown
100 ml	Whisky : Cooking
2.2 l	CRG BBQ Sauce
500 g	Butter : Unsalted
1. place everything in a pan - until butter is melted.	
2. store ready for service.	
Contains: Dairy, Sulphites	

BUFFALO SAUCE	
makes 4.3 l	
3.7 l	Franks Buffalo Sauce : Redhot
500 g	Flora Plant Butter : Unsalted
100 ml	Maple Syrup
1. Melt butter.	
2. blend everything toghther.	
3. store some in squeezy bottles for service & the rest in airtight container in fridge.	
No allergens (confirmed by the chef)	

COKE & CHOCOLATE SYRUP	
makes 300 g	
330 ml	Coca Cola Coke Zero : Can
40 g	Cocoa Powder : Extra Brut
150 g	Caster Sugar
1. place the coke and caster sugar in a pan and reduce by half.	
2. whisk in the powder & leave to cool.	
3. store ready for service.	
Contains: Dairy, Sesame, Soybean	

ONION COMPOTE	
makes 1 kg	
100 g	Butter : Unsalted : 40 x 250g
10 g	Table Salt
10 g	Black Pepper : Cracked
20 ml	Rapeseed Oil
1 kg	Sliced White Onions (sub-recipe)
1. place everything in a pan cover with tin foil & cook on a low heat for around 50 mins.	
Contains: Dairy	

ONIONS & PEPPERS	
makes 200 g	
2 pc	Peppers : Red : .
2 pc	Pepper : Green
100 g	Sliced White Onions (sub-recipe)
20 ml	Rapeseed Oil
1. place oil in a large pan.	
2. heat oil & add onions & sliced peppers.	
3. fry in the pan for around 5 mins/until soft.	
May contain: Celery, Lupin	

RAVEN NACHO CHEESE SAUCE	
makes 2000 ml	
2 l	Macphie Cheddar Cheese Sauce
20 g	Santa Maria Chipotle Paste
10 g	CRG : Paprika : Smoked
10 g	Table Salt
1. place everything in a bowl & whisk & store ready for service.	
Contains: Dairy, Soybean	

BOOZY PULLED BEEF 2025	
makes 6 kg	
6 kg	Beef Brisket : Flat
30 g	Rosemary
1 l	Red Wine : Cooking
60 g	Essential Cuisine Beef Bouillon
10 g	Black Pepper : Cracked
50 g	Table Salt
30 g	CRG : Paprika : Smoked
30 g	Paprika
30 g	Garlic Powder
30 g	Onion Powder
Contains: Sulphites	
May contain: Celery, Mustard, Peanut, Tree Nuts (Almonds, Brazil Nuts, Cashews, Hazelnuts, Macadamia, Pecan, Pistachio, Walnuts)	

CARAMELISED ONION	
makes 100 portions	
10 kg	Onions : Extra Large
10 g	Table Salt
1. Peel and slice the extra large onions uniformly to ensure even cooking across the batch.	
2. Place the sliced onions into a heavy-based pan and add the table salt, stirring to distribute evenly.	
3. Cook the onions over a medium-low heat for 45 minutes, stirring frequently to prevent sticking and burning.	
4. Reduce the heat and continue to gently cook the onions for a further 90 minutes until thoroughly softened and deeply caramelised.	
5. Transfer the caramelised onions into clean, shallow containers to maximise surface area for rapid cooling.	
6. Cool the batch as quickly as possible, ensuring it reaches below 5C within 90 minutes.	
7. Cover the containers securely with lids, label with the preparation date, and store in the refrigerator below 5C.	
ALLERGENS NOT RECORDED: ask the chef	

GLUTEN FREE (GF) BATTER	
makes 50 portions	
1 kg	Self Raising Flour : Gluten Free
500 g	Rice Flour
2 l	Soda Water
1. In a large mixing bowl, whisk together 1kg GF Self-Raising Flour + 500g Rice Flour.	
2. Ensure your Soda Water is as cold as possible. Using ice-cold water prevents the flour from absorbing too much oil and creates a "thermal shock" when it hits the 160°C fryer, resulting in a crispier crust.	
3. Gradually pour the soda water into the dry mix while whisking gently. Do not over-whisk: A few small lumps are fine.	
4. The batter should have the consistency of heavy cream. It should coat the back of a spoon but still drip off slowly.	
5. For the best results, make this batter in small batches throughout the shift. As the soda water loses its carbonation (bubbles), the batter will become less crispy.	
ALLERGENS NOT RECORDED: ask the chef	

BURGER SAUCE	
makes 2 l	
50 g	Garlic Powder
50 g	Onion Powder
452 g	French's Classic Yellow : American Mustard
450 g	Heinz Tomato Ketchup
2 l	Hellmann's Mayonnaise : Vegan
1. weight everything, place inmixing bowl.	
2. mix until everything is combined.	
3. store in squeezy bottle for service.	
Contains: Celery, Mustard	
May contain: Peanut, Tree Nuts (Almonds, Brazil Nuts, Cashews, Hazelnuts, Macadamia, Pecan, Pistachio, Walnuts)	

GARLIC BUTTER	
makes 2890 g	
200 g	Country Range Garlic Puree
100 g	Chives
30 g	Garlic Powder
10 ml	Lime Juice : Fresh
10 g	Table Salt
2000 g	Butter : Unsalted
1. Place everything apart from butter into a blender - blend until smooth.	
2. soften butter in microwave until soft.	
3. mix everything toghther.	
Contains: Dairy	
May contain: Celery, Mustard, Peanut, Tree Nuts (Almonds, Brazil Nuts, Cashews, Hazelnuts, Macadamia, Pecan, Pistachio, Walnuts)	

GARLIC MAYO	
makes 4 l	
5 l	Hellmann's Mayonnaise
100 g	Country Range Garlic Puree
150 g	Garlic Black
Contains: Egg	

HP GRAVY FOR PIE	
makes 2 l	
2 l	Essential Cuisine Red Wine Jus
50 ml	HP Brown Sauce Herb Oil (sub-recipe)
500 g	Sliced White Onions (sub-recipe)
180 g	HP Brown Sauce
1. place the onions & herb oil in a pot fry off until soft and golden.	
2. add the red wine jus & reduce.	
3. add the hp gravy.	
4. blitz & pass and store ready for use.	
Contains: Gluten (Wheat, Rye, Barley, Oats)	
May contain: Celery, Mustard	

JALAPENO RANCH DIP	
makes 1300 g	
200 g	Discovery Jalapenos : sliced : Green
100 g	Coriander
1000 ml	Hellmann's Mayonnaise : Vegan
1 l	RICH SAUCES Ranch Dressing
1. dry the jalapenos on a jay cloth, place onto a gastro for 6 mins then blow torch.	
2. place everything in blender and blitz until smooth.	
3. store ready for service (in bottles).	
May contain: Celery, Mustard	

CHICKEN FLOUR	
makes 3 kg	
3 kg	Plain Flour
30 g	CRG : Paprika : Smoked
30 g	Garlic Powder
1. Blitz panko until smooth and mix through everything.	
2. Mis en Place use some for marinade and some to deep fry with	
Contains: Gluten (Wheat)	
May contain: Gluten (Rye, Barley, Oats), Peanut, Soybean, Tree Nuts (Almonds, Brazil Nuts, Cashews, Hazelnuts, Macadamia, Pecan, Pistachio, Walnuts)	

CURRY SAUCE	
makes 4 l	
110 g	Yeungs Chinese Curry Sauce
570 ml	Tap Water
1. place everything in a pan - bring to boil.	
2. blitz, pass and store ready for service.	
Contains: Gluten (Wheat, Rye, Barley, Oats), Mustard	
May contain: Tree Nuts (Almonds, Brazil Nuts, Cashews, Hazelnuts, Macadamia, Pecan, Pistachio, Walnuts)	

HAGGIS MIX FOR PIE	
makes 1.5 kg	
1.136 kg	Haggis : Synthetic
30 g	Black Pepper : Cracked
15 g	Table Salt
2 l	HP Gravy For Pie (sub-recipe)
1. place the haggis into the oven at 100 on full steam.	
2. leave the haggis in its sleeve - leave the haggis in oven for 10 mins - haggis should feel soft.	
3. mix through the HP gravy & store ready for use.	
Contains: Gluten (Wheat, Oats), Gluten (Wheat, Rye, Barley, Oats)	
May contain: Celery, Mustard	

HP GRAVY	
makes 2 l	
1 l	Signature Red Wine
75 g	No. 1 : Gravy Mix : Beef
50 g	Essential Cuisine Beef Glace
200 ml	HP Brown Sauce
1. place water in a pan.	
2. whisk the powder into the water.	
3. add glace.	
4. reduce for 10 mins, add beef dripping until melted.	
5. strain and store ready for service.	
Contains: Gluten (Rye, Barley), Sulphites	

NASHVILLE SEASONING	
makes 750 g	
50 g	C/RANGE Cayenne Pepper
100 g	Garlic Powder
200 g	CRG : Paprika : Smoked
200 g	Table Salt
200 g	Soft Sugar : Light Brown
1. mix all ingredients by pulsing in blender.	
2. store ready for service.	
May contain: Peanut, Tree Nuts (Almonds, Brazil Nuts, Cashews, Hazelnuts, Macadamia, Pecan, Pistachio, Walnuts)	