

Recipe Name

Wayne. gggg sat

Description

Wayne Test Live UPDATED Mondat 1 sept

metric: g/Kg

Last Saved  
22 oct 2024 11h34 (WK)

Save

≡

Dark



✓ todo



3 days ago - Review



3 days ago - Review



3 days ago - Review

-- see all --

Recipe: database | SYSTEM: database

COMPONENT ASSEMBLY

+ Add Component

+ Add Plating Quantity

👁 Show Prices

COMPONENTS

265 G

350 G

750 G

TESTER 333

0.g

0.g

0.g

NEW 10 SEPT25

0.g

0.g

0.g

CHEESES \*WED

0.g

0.g

0.g

LIVE - FC CHICKEN BREAST NOVATION COOKED 4 SEPT 2

90.g

120.g

257.14.g

1. LIVE MASTER - FC ROSEMARY GRAVY 2C

40.g

50.g

107.14.g

LIVE DUKKAH ROASTED BUTTERNUT WITH FETA 2B

70.g

90.g

192.86.g

SPINACH FRITTERS 2B - AMAZING	45 g	60 g	128.57 g
2. LIVE MASTER - FC ROSEMARY GRAVY 2B	20 g	30 g	64.29 g
COMPONENTS SUB TOTAL	£10.64	£14.12	£30.26
Packaging Costs	£ 4.83	£ 13.48	£ 0.00
Other Costs	£ 11.70	£ 12.20	£ 0.00
COSTS SUB TOTAL	£ 27.17	£ 39.80	£ 30.26
Markup Profit	£ 13.58	£ 23.88	£ 0.00
Sale Price (Ex Vat)	£ 40.75	£ 63.68	£ 30.26
SALE PRICE (INCL VAT)	£ 40.75	£ 73.23	£ 34.80

SUB RECIPE

Dark

give chef feedback

you have feedback

tester 333

Yield: 100%

▼ Version

Ingredient Name	Bulk Qty	Cut Size	--	Orig Qty	%	
CABBAGE EXTRANAME: CABBAGE   ISS		whole	£ 0.00	0 g	0%	▼
SUB TOTAL	6.66 g			0 g	NaN%	

Add Ingredient

Add Step

Add Existing Sub Recipe

### Method

### Actions

Action coming soon...

SUB RECIPE

 Dark

 give chef feedback

 you have feedback

new 10 SEPT25

Yield: 100%

▼ Version

Ingredient Name

Bulk Qty

Cut Size

--

Orig Qty


%


SUB TOTAL

6.66 g

0 g

0%

 Add Ingredient

 Add Step

 Add Existing Sub Recipe

## Method

Actions Action coming soon...

SUB RECIPE

 Dark

 give chef feedback

 you have feedback

Cheeses \*WED

Yield: 100%

▼ Version

Ingredient Name

Bulk Qty

Cut Size

--

Orig Qty

%

SUB TOTAL

6.66 g

0 g

0%

 Add Ingredient

 Add Step

 Add Existing Sub Recipe

## Method

Actions Action coming soon...

SUB RECIPE

 Dark

 give chef feedback

 you have feedback

LIVE - FC Chicken Breast Novation Cooked 4 Sept2

Yield: 71%

▼ Version

Ingredient Name

Bulk Qty

Cut Size

--

Orig Qty

%

 STEP 1: test First Step

 **STEP 2:** Do not overcook chicken. Remove Chicken from bone while warm

<b>AUBERGINE</b> EXTRANAME: <P>ROSEMA		whole	£ 88.03	30 g	0.3%	▼
<b>STEVIA</b> EXTRANAME: STEVIA   ISS/		whole	£ 0.00	0 g	0%	▼
<b>LETTUCE</b> EXTRANAME: LETTUCE   IS		whole	£ 0.00	0 g	0%	▼
<b>CHEESE (ANIMAL RENNET)</b> EXTRANAME: CHEESE (ANI		whole	£ 0.00	0 g	0%	▼
<b>TOMATOES - PLUM FRESH</b> EXTRANAME: TOMATOES -		whole	£ 0.00	0 g	0%	▼
<b>AVOCADO</b> EXTRANAME: <P>CHICKEN		whole	£ 65.22	10.00 kg	99.2%	▼

 **STEP 3:** New Step

<b>LAMB</b> EXTRANAME: LAMB   ISSAL		whole	£ 0.00	0 g	0%	▼
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 **STEP 4:** Kick ass

 **STEP 5:** New Step

<b>NO NAME</b> EXTRANAME: THYME FITCI		whole	£ 61.89	50 g	0.5%	▼
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 **STEP 6:** New Step

 **STEP 7:** Remove Chicken from bone while warm. Try avoid cartilage or bone

<b>EGG</b> EXTRANAME: EGG   ISSALT		whole	£ 0.00	0 g	0%	▼
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SUB TOTAL	6.66 g			10.08 kg	100%	
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-  Add Ingredient
-  Add Step
-  Add Existing Sub Recipe

## Method

- test First Step
- Do not overcook chicken. Remove Chicken from bone while warm
- New Step

4. Kick ass
5. New Step
6. New Step
7. Remove Chicken from bone while warm. Try avoid cartilage or bone

Actions

Action coming soon...

SUB RECIPE

Dark

give chef feedback

you have feedback

1. Live Master - FC Rosemary Gravy 2c

Yield: 86%

▼ Version

Ingredient Name	Bulk Qty	Cut Size	--	Orig Qty	%	
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STEP 1: Sautee onions (light brown)

<b>BBQ SPICE</b> EXTRANAME: CHOPPED ON		whole	£ 10.22	200 g	1.5%	▼
<b>WATER</b> EXTRANAME: H20   ISSALT:		whole	£ 0.30	35 g	0.3%	▼
<b>GINGER</b> EXTRANAME: <P>SOMETHI		whole	£ 22.00	6.67 kg	51.5%	▼

STEP 2: Add, Simmer and Blend Fine

<b>BANANA</b> EXTRANAME: GARLIC - FRE		whole	£ 10.55	700 g	5.4%	▼
<b>AUBERGINE</b> EXTRANAME: H20   ISSALT:		whole	£ 10.66	356 g	2.7%	▼
<b>BABY MARROW</b> EXTRANAME: ROSEMARY D		whole	£ 10.77	700 g	5.4%	▼
<b>BABY MARROW</b> EXTRANAME: OREGANUM -		whole	£ 10.88	19 g	0.1%	▼
<b>BBQ SPICE</b> EXTRANAME: <P>PINK SAL		whole	£ 10.99	700 g	5.4%	▼
<b>BALSAMIC VINEGAR</b> EXTRANAME: PEPPER - BLA		whole	£ 10.10	70 g	0.5%	▼

<b>APRICOT JAM</b> EXTRANAME: LEMON - JUIC		whole	£ 10.11	700 g	5.4%	▼
<b>BABY MARROW</b> EXTRANAME: PURITY-W   IS		whole	£ 10.12	700 g	5.4%	▼
<b>AVOCADO</b> EXTRANAME: CHICKEN STC		whole	£ 10.13	700 g	5.4%	▼

🔗 **STEP 3:** Add Cream and remove from heat

<b>AVOCADO</b> EXTRANAME: CREAM (DAIR		whole	£ 10.15	700 g	5.4%	▼
<b>BEEF</b> EXTRANAME: MILK LOW FA		whole	£ 10.16	700 g	5.4%	▼
<b>MONKEYGLAND SAUCE</b> EXTRANAME: MONKEYGLA		whole	£ 0.00	0 g	0%	▼
SUB TOTAL		6.66 g		12.95 kg	100%	

- ⊕ Add Ingredient
- ⊕ Add Step
- ⊕ Add Existing Sub Recipe

## Method

1. Sautee onions (light brown)
2. Add, Simmer and Blend Fine
3. Add Cream and remove from heat
- extra method text /n more

## Actions

Action coming soon...

SUB RECIPE

🔒 Dark

📄 give chef feedback

⚠️ you have feedback

Live Dukkah Roasted Butternut with Feta 25

Yield: 86%

▼ Version

Ingredient Name	Bulk Qty	Cut Size	--	Orig Qty	%	
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🔗 **STEP 1:** Start Dukkah Roasted Butternut with Feta

🔗 **STEP 2:** New Step

<b>BARLEY</b> EXTRANAME: <P>SOMETHI...		whole	£ 10.20	700 g	25.0%	▼
<b>CHILI</b> EXTRANAME: FETA   ISSALT...		whole	£ 10.20	700 g	25.0%	▼
<b>BERRY POWDER</b> EXTRANAME: PUMPKIN SEE...		whole	£ 10.30	700 g	25.0%	▼
<b>COCOA</b> EXTRANAME: CORIANDER  ...		whole	£ 10.60	700 g	25.0%	▼
SUB TOTAL		6.66 g		2.80 kg	100%	

 Add Ingredient

 Add Step

 Add Existing Sub Recipe

Method

1. Start Dukkah Roasted Butternut with Feta
2. New Step
- extra method text </br> more

Actions Action coming soon...

SUB RECIPE

 Dark

 give chef feedback

 you have feedback

Spinach Fritters 2b - amazing			Yield: 89%		▼ Version	
Ingredient Name	Bulk Qty	Cut Size	--	Orig Qty	%	
<b>GINGER</b> EXTRANAME: DEVINED SPIN...		whole	£ 10.10	700 g	11.1%	▼
<b>BANANA</b> EXTRANAME: ONION   ISSAL...		whole	£ 10.10	700 g	11.1%	▼
<b>GINGER JUICE</b> EXTRANAME: MOZZARELLA...		whole	£ 10.30	10.3 g	0.2%	▼
<b>GLUCOSE</b> EXTRANAME: FETA LOW FAT...		whole	£ 10.30	700 g	11.1%	▼
<b>FENNEL SEEDS</b> EXTRANAME: SWEET POTAT...		whole	£ 10.40	700 g	11.1%	▼

<b>DULSE</b> EXTRANAME: EGGS   ISSALT		whole	£ 10.60	10.6 g	0.2%	▼
<b>CREAM</b> EXTRANAME: BLENDED OAT		whole	£ 10.70	700 g	11.1%	▼
<b>BAKING POWDER</b> EXTRANAME: THYME FITCH		whole	£ 10.80	700 g	11.1%	▼
<b>SUNFLOWER SEED FLOUR</b> EXTRANAME: BLENDED OAT		whole	£ 10.80	700 g	11.1%	▼
<b>SELENIUM</b> EXTRANAME: PAPRIKA   ISSA		whole	£ 10.90	700 g	11.1%	▼
<b>GARLIC</b> EXTRANAME: COCONUT OIL		whole	£ 10.10	700 g	11.1%	▼
SUB TOTAL	6.66 g			6.32 kg	100%	




 Add Ingredient

 Add Step

 Add Existing Sub Recipe

## Method

**Actions** Action coming soon...

<b>SUB RECIPE</b>		 Dark	 give chef feedback	 you have feedback		
2. Live Master - FC Rosemary Gravy 2b				Yield: 86%	▼ Version	
Ingredient Name	Bulk Qty	Cut Size	--	Orig Qty	%	
<b>OIL - EXTRA VIRGIN OLIVE</b> EXTRANAME: OIL - EXTRA '		whole	£ 0.00	0 g	0%	▼
<b>BRANSTON PICKLE</b> EXTRANAME: BRANSON PI		whole	£ 0.00	0 g	0%	▼
<b>BAKING POWDER</b> EXTRANAME: SAUTEE ONIK		whole	£ 10.10	700 g	100.0%	▼

 **STEP 1:** Kick ass



SUB TOTAL

6.66 g

700 g

100%

+ Add Ingredient

+ Add Step

+ Add Existing Sub Recipe

Method

1. Kick ass  
extra method text info /r more

Actions Action coming soon...

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but...

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