

# REVOLUTION KITCHEN SPECS APRIL 2023 CORE MENU

## GRAZERS

## CALAMARI



### INGREDIENTS

110 g Salt & Pepper Squid  
10 ml Rapeseed Oil  
1 Wedge Lemons  
35 g Mayonnaise  
1 g Flat Leaf Parsley

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

- Deep fry the calamari from frozen in hot oil at 180°C for 3 minutes, until just cooked and still very tender. Ensure a core temperature of 75°C (82°C in Scotland) is achieved. Drain well. Don't season.
- Stack the calamari centrally onto the plate, garnish with parsley.
- Serve with a lemon wedge and a metal dip pot of mayo.

### CROCKERY

- Small Speckled Plate
- Metal Dip Pot

## HALLOUMI FRIES



### INGREDIENTS

6 ea. Breaded Halloumi Fries  
35 g Revolution Relish (burger sauce)

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

- Deep fry the halloumi until golden, crispy & hot in the centre. Ensure a core temperature of 75°C (82°C in Scotland) is achieved.
- Serve as per the photo with the dip pot of relish.

### CROCKERY

- Triangle Bowl
- Metal Dip Pot

## GRAZERS



## BBQ CHICKEN SKEWERS

### INGREDIENTS

150 g (3 strips) Chicken Breast  
10 g Garlic Butter  
50 g BBQ Sauce  
0.5 g Table Salt  
35 g BBQ Sauce

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Small Speckled Plate
2. 3 x Large Flat Bamboo Skewers
3. Metal Dip Pot

### METHOD

1. Cut each half breast in to 50g strips. Each chicken skewer should have 50g of chicken.
2. Cook the chicken skewers on the flattop/chargrill for 2-3 mins each side. Season with salt then glaze with garlic butter, place in a tray and finish in the oven. Ensure a core temperature of 75°C (82°C in Scotland).
3. Once up to temperature, add BBQ sauce and coat the chicken in the metal tray.
4. Serve on the small speckled plate with dip pot of BBQ sauce (35g) as per the photo.

### TOP TIP!

- 1 chicken breast = 4 skewers. Don't under portion!
- If using a chargrill, skewer the chicken before the oven to avoid singeing the skewers.
- If using a flat top, skewer at the beginning.

## CAJUN CHICKEN SKEWERS

### INGREDIENTS

150 g (3 strips) Bulk: Cajun Marinated Chicken  
10 g Garlic Butter  
35 g Sour Cream

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Small Speckled Plate
2. 3 x Large Flat Bamboo Skewers
3. Metal Dip Pot

### METHOD

1. Cut each half breast in to 50g strips. Each chicken skewer should have 50g of chicken. Marinade the chicken skewers in Cajun seasoning.
2. Cook the chicken skewers on the flattop/chargrill for 2-3 mins each side. Char slightly for flavour and colour.
3. Place the skewers on a tray and cover in garlic butter, finish in the oven for 2 mins. Ensure a core temperature of 75°C (82°C in Scotland).
4. Serve on the small speckled plate with dip pot of sour cream (35g) as per the photo.



# GRAZERS

## BBQ CHICKEN SKEWERS (VE)



### INGREDIENTS

1 ea. (100 g) Arleys Plant Based Chicken Breast  
50 ml BBQ Sauce  
0.5 g Table Salt  
35 ml BBQ Sauce

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Small Speckled Plate
2. 3 x Large Flat Bamboo Skewers
3. Metal Dip Pot
4. Vegan Flag

### METHOD

1. From frozen, you can de-frost the vegan chicken in the microwave for 2 mins on auto de-frost. Cut the piece in to 3 strips.
2. Cook the skewers in a pan for 2-3 mins each side & finish in the oven if needed. Ensure a core temperature of 75°C (82°C in Scotland).
3. Once up to temperature, add BBQ sauce to fully coat and add the wooden skewers.
4. Arrange the chicken skewers on the small round plate with 35g BBQ Sauce in a small metal ramekin.

## CAJUN CHICKEN SKEWERS (V)



### INGREDIENTS

1 piece Bulk: Cajun Marinated Chicken (V)  
10 g Lands Garlic Butter  
35 g Sour Cream

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Small Speckled Plate
2. 3 x Large Flat Bamboo Skewers
3. Metal Dip Pot
4. Veggie Flag

### METHOD

1. From frozen, you can de-frost the vegan chicken in the microwave for 2 mins on auto de-frost. Cut the piece in to 3 strips.
2. Cook the chicken in a pan for 2-3 mins each side.
3. Place the chicken on a tray and cover in garlic butter, finish in the oven for 2 mins. Ensure a core temperature of 75°C (82°C in Scotland).
4. Once up to temperature, add the wooden skewers.
5. Arrange the chicken skewers on the plate.
6. Serve with a metal dip pot of sour cream.

## GRAZERS

## CRISPY MAC'N'CHEESE BITES



### INGREDIENTS

96 g (3 ea.) Fiery Mac Cheese Bites  
50 g Gusto pizza sauce  
10 g Sour Cream  
1 g Flat Leaf Parsley

### CROCKERY

1. Speckled Triangle Bowl

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Fry the mac'n'cheese bites until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Heat the pizza sauce in the microwave, and spoon into the bowl.
3. Serve the balls on top and garnish with a dot of sour cream and chopped parsley as per the photo.

## BREADED MUSHROOMS



### INGREDIENTS

145 g Breaded Mushrooms  
35 g Bulk: Blue Cheese Mayo  
13 g Rapeseed Oil  
0.5 g Flat leaf parsley

### CROCKERY

1. Small Speckled Plate
2. Metal Dip Pot

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Deep fry (approx) 8 mushrooms until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Serve as per the photo with blue cheese mayo, garnish with chopped parsley.

## GRAZERS

# CRISPY FRIED CHICKEN



### INGREDIENTS

3 strips Bulk: Fried Chicken Strips  
35 g Bulk: Coleslaw  
35 g BBQ Sauce

### CROCKERY

1. Black Paella Pan
2. Metal Dip Pot

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Prepare chicken as per the spec.
2. Fry the chicken at 180°C in the fryer, it should be golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
3. Serve with BBQ sauce and coleslaw as per the photo

### TOP TIP!

Chicken coated in soy yoghurt can be kept in the fridge for max. 3 days.

# CRISPY FRIED CHICKEN (VE)



### INGREDIENTS

3 strips Bulk: Crispy Fried Chicken (VE)  
35 g Bulk: Coleslaw (ve)  
35 g BBQ Sauce

### CROCKERY

1. Black Paella Pan
2. Metal Dip Pot
3. Vegan Flag

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Prepare the chicken as per the spec.
2. Fry the chicken at 180°C in the fryer, it should be golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
3. Serve with BBQ sauce and coleslaw as per the photo

## GRAZERS

## DOUGH BALLS



### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
30 g Garlic Butter  
50 g Bulk: Vodka Salsa

### CROCKERY

1. Black Paella Pan
2. Square Ramekin

### METHOD

1. Cut the 1/2 dough ball in to 12 and pinch each into a round shape.
2. Bake in the pizza oven for 2-3 mins at 300°C in a round enamel dish.
3. Toss in the garlic butter towards the end and finish the balls back in the oven for 30-60 secs.
4. Serve with chilli vodka salsa, as per the photo.

## HUMMUS & FLATBREAD



### INGREDIENTS

55 g Hummus  
55 g Bulk: Harissa Hummus  
1 ea. (0.5 dough ball) Bulk: Flat Bread  
30 g Red Peppers  
30 g Cucumber  
1g Coriander  
5 g E.V. Olive Oil  
0.5 g Nigella Seeds

### CROCKERY

Black Paella Pan

### METHOD

1. Prepare the flat bread (0.5 dough ball) as per the bulk spec and cut into 8 triangles. Cook in the oven for 2-3 mins until golden.
2. Remove from the oven and cut in to 8 triangle pieces. season and drizzle with E.V. Olive Oil.
2. Cut the pepper and cucumber in to large batons.
3. Spoon both flavours of hummus in to a black paella dish side by side as per the photo.
4. Garnish with E.V. Olive Oil, nigella seeds and coriander.

# GRAZERS



## PEA & MINT FALAFEL

### DISH VARIENTS:

1. Vegetarian (standard)
2. Vegan

### INGREDIENTS

- 4 ea. (100 g) Pea & Mint Falafel  
5 g Rocket  
5 g Pomegranate  
30 g Bulk: Lime Pickle Mayo  
**OR** 30 g Hummus (if vegan)

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. De-frost the falafel thoroughly.
2. Warm through in the pizza oven for 3 mins until hot in the centre. **DO NOT OVER COOK.**
3. Build:
  - Spread the lime pickle mayo **OR** hummus on the base of the plate.
  - Rocket (scattered over mayo **OR** hummus)
  - Falafel
  - Pomegranate Seeds

### CROCKERY

1. Small Speckled Plate
2. Vegan Flag (if vegan)

## PRAWNS TEMPURA

### INGREDIENTS

- 4 ea. (90g) Tempura Prawns  
35 g Bulk: Sriracha Mayo  
1 Wedge Lemons  
0.5 g Coriander

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. 90g = 4 prawns.
2. Deep fry the prawns until crispy. Ensure a core temperature of 75°C (82°C in Scotland).
3. Garnish with lemon wedge, chopped coriander and the sriracha mayo in a metal dip pot.

### CROCKERY

1. Small Speckled Plate
2. Metal Dip Pot



## GRAZERS

## JALAPENO POPPERS



### INGREDIENTS

4 ea. (165 g) Cream Cheese Jalapeno  
Poppers  
35 g Franks Buffalo Wing Sauce

### METHOD

1. Deep fry 4 jalapeno poppers until crispy and golden. Ensure a core temperature of 75°C (82°C in Scotland).
2. Serve with hot sauce in a dip pot, as per the photo.

### CROCKERY

1. Speckled Triangle Bowl
2. Metal Dip Pot

## GRAZERS

## NACHOS & VEGAN NACHOS



### INGREDIENTS

75 g Tortilla Chips  
60 g Cheese sauce **OR**  
40 g Vegan Grated Cheddar  
25 g Sour Cream  
25 g Bulk: Vodka Salsa  
25 g Seasoned Avocado Chunky Smash  
5 ea. Sliced Jalapeños  
3 g Coriander

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Black Paella Pan
2. Vegan Flag (if Vegan)

### METHOD

#### REGULAR NACHOS:

1. Stack half the nachos on the plate. Heat the nacho sauce in the microwave for 20 seconds.
2. Drizzle half the cheese sauce on the nachos. Repeat with the other half of the nachos and cheese sauce so they are layered well.

#### VEGAN NACHOS:

1. Stack half of the nachos onto a rectangular plate and cover with half of the grated vegan cheese, then layer the rest of the nachos and grated vegan cheese on top.
2. Heat in the microwave for 30 seconds. Be aware that the vegan mozzarella does not melt properly, ensure you do not overcook the nachos trying to melt the cheese.
3. Transfer to a black paella pan once out of the microwave.
4. Spoon the guacamole and salsa neatly onto the nachos, zig zag the sour cream (no sour cream if vegan).
4. Top with 5 jalapeños and fresh coriander leaves.

## ADD ON: VEGGIE CHILLI & BEEF CHILLI

### INGREDIENTS

100 g Veggie Chilli

### OR

100 g Chilli Con Carne

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Heat the chilli in the microwave. Ensure a core temperature of 75°C (82°C in Scotland).
2. Heat the nacho sauce in the microwave for 20 seconds.
3. Drizzle half the cheese sauce on the nachos. Then half the chili. Repeat with the other half of the nachos, chilli & cheese sauce so they are layered well.

### CROCKERY

1. Black Paella Pan
2. Vegan Flag (if vegan)
3. Veggie Flag (if veggie)

## SHARERS

## NACHOS & VEGAN NACHOS



### INGREDIENTS

150 g Tortilla Chips  
120 g Cheese sauce **OR**  
100 g Vegan Cheese  
50 g Sour Cream  
50 g Bulk: Vodka Salsa  
50 g Seasoned Avocado Chunky Smash  
10 ea. Sliced Jalapeños  
5 g Coriander

### REMEMBER, IF VEGAN:

100 g Vegan Grated Cheddar  
NO SOUR CREAM

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Enamel Tray
2. Vegan Flag (if Vegan)

### METHOD

#### REGULAR:

1. Stack half the nachos flat on the plate. Heat the nacho sauce in the microwave for 20 seconds.
2. Drizzle half the cheese sauce on the nachos. Repeat with the other half of the nachos and cheese sauce so they are layered well.

#### VEGAN:

1. Stack half of the nachos onto a rectangular plate and cover with half of the grated vegan cheese, then layer the rest of the nachos and grated vegan cheese on top.
2. Heat in the microwave for 30 seconds. Be aware that the vegan mozzarella does not melt properly, ensure you do not overcook the nachos trying to melt the cheese.
3. Transfer to an enamel tray once out of the microwave.
4. Spoon the guacamole and salsa neatly onto the nachos, zig zag the sour cream (no sour cream if vegan).
4. Top with 10 jalapeños and fresh coriander leaves.

## ADD ON: VEGGIE CHILLI & BEEF CHILLI



### INGREDIENTS

200 g Veggie Chilli

**OR**

200 g Beef Chilli

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Heat the chilli in the microwave. Ensure a core temperature of 75°C (82°C in Scotland).
2. Heat the nacho sauce in the microwave for 20 seconds.
3. Drizzle half the cheese sauce on the nachos. Then half the chili. Repeat with the other half of the nachos, chilli & cheese sauce so they are layered well.

### CROCKERY

1. Enamel Tray
2. Vegan Flag (if vegan)
3. Veggie Flag (if veggie)

## SHARERS

## REV'S HOUSE SHARER



### INGREDIENTS

2 ea. Bulk: Sliders Cheese Burger  
4 strips: Bulk: Fried Chicken Strips  
0.5 serv. Grazers: Loaded Nachos  
6 ea. Party Bulk: Dough Balls  
0.5 g Flat Leaf Parsley  
6 ea. (140g) Beer Battered Onion Rings  
4 ea. (165g) Cream Cheese Jalapeno Poppers  
35 g Sriracha Mayo  
35 g BBQ Sauce  
35 g Bulk: Chilli Vodka Salsa

### METHOD

1. Prepare as per the bulk specs.
2. Cook and prepare the sliders (x2)
3. Fry the chicken strips (x4). Do not season.
4. Prepare the 1/2 portion of nachos in an enamel dish.
5. Prepare 6 dough balls tossed in garlic butter & garnish with parsley.
6. Deep fry the onion rings (x6)
7. Deep fry the jalapeno poppers (x4)
8. Serve everything on the board lined with branded grease-proof paper, with the sauces, as per the photo..

### CROCKERY

1. Wooden Pizza Board
2. 3 x Metal Dip Pots
3. Enamel Tin
4. Branded Greaseproof Paper

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

## SHARERS

## REV'S VEGGIE SHARER



### INGREDIENTS

2 serv. Bulk: Sliders Cheese Burger (V)  
6 ea. (140g) Beer Battered Onion Rings  
4 strips: Bulk: Fried Chicken Strips (VE)  
4 ea. (165g) Cream Cheese Jalapeno Poppers  
6 ea. Party Bulk: Dough Balls  
0.5 serv. Grazers: Loaded Nachos  
35 g Bulk: SrirachaMayo  
35 g BBQ Sauce  
35 g Bulk: Chilli Vodka Salsa  
14 g Rapeseed Oil

### METHOD

1. Prepare as per the bulk specs.
2. Cook and prepare the sliders (x2)
3. Fry the chicken strips (x4). Do not season.
4. Prepare the 1/2 portion of nachos in an enamel dish.
5. Prepare 6 dough balls tossed in garlic butter & garnish with parsley.
6. Deep fry the onion rings (x6)
7. Deep fry the jalapeno poppers (x4)
8. Serve everything on the board lined with branded grease-proof paper, with the sauces, as per the photo..

### CROCKERY

1. Wooden Pizza Board
2. 3 x Metal Dip Pots
3. Enamel Tin
4. Branded Greaseproof Paper

## REV'S VEGAN SHARER



### INGREDIENTS

2 serv. Bulk: Sliders Cheese Burger (VE)  
4 ea. Pea & Mint Falafel  
4 strips Bulk: Fried Chicken Strips (VE)  
140 g (6) Beer Battered Onion Rings  
0.5 serv. Grazers: Loaded Nachos (VE)  
6 ea. Party Bulk: Dough Balls (VE)  
35 g Sriracha  
35 g BBQ Sauce  
35 g Bulk: Chilli Vodka Salsa  
14 g Rapeseed Oil

### METHOD

1. Prepare as per the bulk specs.
2. Cook and prepare the sliders (x2)
3. Fry the chicken strips (x4). Do not season.
4. Prepare the 1/2 portion of nachos in an enamel dish.
5. Prepare 6 dough balls, do NOT toss in garlic butter. Garnish with parsley.
6. Deep fry the onion rings (x6)
7. Deep fry the jalapeno poppers (x4)
8. Serve everything on the board lined with branded grease-proof paper, with the sauces, as per the photo..

### CROCKERY

1. Wooden Pizza Board
2. 3 x Metal Dip Pots
3. Enamel Tin
4. Branded Greaseproof Paper

## SANDWICHES & WRAPS

# CHICKEN & BACON SANDWICH



## INGREDIENTS

1 slice (120 g) Sourdough Bloomer  
35 g Mayonnaise  
70 g Bulk: Cooked Pulled Chicken  
1 g Cracked black pepper  
3 slices Bulk: Cooked Bacon  
40 g Plum Tomatoes  
40 g Lettuce Cos  
35 g Bulk: Coleslaw

## CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

## CROCKERY

1. Blue Rimmed Plate
2. 2 x Knotted Skewers

## METHOD

1. Cut the sourdough slices (not too thick) and toast one side.
2. Heat the chicken and mix the chicken with 10g of mayo and pinch of black pepper.
3. Re-heat the bacon in the oven.
4. Build:
  - Spread mayo on each piece of bread
  - Cos lettuce
  - 4 thin slices of plum tomato
  - Mayo chicken
  - 3 pieces of crispy bacon (**must be hot**)
  - Lid
5. Cut in to half on the angle.
6. Fix in place with knotted skewers.
7. Serve on a blue rimmed plate with coleslaw.

## SANDWICHES & WRAPS



### FISH FINGER BUTTY

#### INGREDIENTS

1 ea. Demi Brioche Vegan Bun  
5 ea. Fish Fingers  
20 g Lettuce Cos  
20 g Tartare Sauce  
35 g Bulk: Coleslaw

#### CROCKERY

1. Blue Rimmed Plate
2. Knotted skewer

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### METHOD

1. Deep fry the fish fingers for 4 mins. Drain well. Ensure a core temperature of 75°C (82°C in Scotland).
2. Toast the bun.
3. Build:
  - Tartare Sauce
  - Cos Lettuce
  - 5 fish fingers
4. Place the lid on top at an angle. Fix with a knotted skewer.
5. Serve on a blue rimmed plate with coleslaw.

### AVO & HALLOUMI WRAP



#### INGREDIENTS

1 ea. 12" Flour Tortilla  
4 ea. (75 g) Breaded Halloumi Fries  
20 g Lettuce Cos  
20 g Plum Tomatoes  
20 g Avocado (fresh)  
1g Coriander  
20 g Bulk: Chilli Vodka Salsa  
20 g Bulk: Sriracha Mayo  
20 g Bulk: Roasted Red Pepper  
10 g Cucumbers  
35 g Bulk: Coleslaw

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### METHOD

1. Warm the wrap in the microwave for 10 secs.
2. Cut the pepper in to strips, the cucumber in to chunks and dice the plum tomatoes.
3. Deep fry the halloumi (4 ea.) until golden and crispy and hot in the middle.
4. Build:
  - Sriracha Mayo
  - Cos lettuce
  - Roasted red pepper in strips
  - Cucumber
  - Tomato Salsa
  - Avocado
  - Diced Tomatoes
  - Halloumi fries
  - Coriander
5. Roll the wrap, cut in half on the angle and use knotted skewers to position in place as per the photo.
6. Serve on a blue rimmed plate with coleslaw.

#### CROCKERY

1. Blue Rimmed Plate
2. 2 x Knotted Skewers

## SANDWICHES & WRAPS

### FRIED CHICKEN WRAP



#### INGREDIENTS

3 strips Bulk: Fried Chicken Strips  
1 ea. Tortilla Wrap 12"  
20 g BBQ Sauce  
20 g Sour Cream  
20 g Lettuce Cos  
30 g Plum Tomatoes  
35 g Bulk: Coleslaw

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### CROCKERY

1. Blue Rimmed White Plate
2. Knotted Skewer

#### METHOD

1. Cook the fried chicken as per the spec until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Warm the wrap for 10 secs in the microwave.
3. Zig zag BBQ sauce and sour cream across the wrap.
4. Build:
  - Cos lettuce
  - Sliced tomato
  - 3 chicken strips
5. Roll the wrap, cut in half on the angle and use knotted skewers to position in place as per the photo.
6. Serve on a blue rimmed plate with coleslaw.

### FRIED CHICKEN WRAP (VE)



#### INGREDIENTS

1 piece Bulk: Fried Chicken Breast (VE)  
1 ea. 12" Tortilla  
50 g BBQ Sauce  
20 g Lettuce Cos  
30 g Plum Tomatoes  
35 g Bulk: Coleslaw (ve)

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### CROCKERY

1. Blue Rimmed White Plate
2. Knotted Skewer
3. Vegan Flag

#### METHOD

1. Cook the fried chicken as per the spec until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Warm the wrap for 10 secs in the microwave.
3. Zig zag BBQ sauce across the wrap.
4. Build:
  - Cos lettuce
  - Sliced tomato
  - 3 chicken strips
5. Roll the wrap, cut in half on the angle and use knotted skewers to position in place as per the photo.
6. Serve on a blue rimmed plate with coleslaw.

# MAINS

## REV'S GRAIN BOWL



### INGREDIENTS

200 g Indian Summer Grains  
30 g Cos Lettuce  
60 g (0.25 ea.) Avocado  
1 wedges Lime  
1g Salt  
30 g Cucumber  
30 g Bulk: Harissa Hummus  
25 g Bulk: Roasted Red Pepper  
1g Nigella Seed  
10 g Pomegranate Seeds  
5 g Spring Onion  
2 g Coriander  
1 wedges Lime  
0.5 serv. Bulk: Flat Bread (0.25 dough ball)

### CROCKERY

1. Speckled Salad Bowl

### METHOD

1. De-frost the grains thoroughly.
2. Quarter the cucumber and dice.
3. Slice the strips of roasted red pepper.
4. Fan the avocado, season with salt and squeeze 1 x lime wedge over it.
5. Shred the lettuce and mix with the grains.
6. Prepare the flat bread as per the spec and cut into 4 triangles.
7. Build:
  - Lettuce / grains mix (spread and flatten with spoon)
  - 8. On top of grains (clockwise):
    - Avocado fan to the left
    - Cucumber
    - Harissa Hummus
    - Roasted Red Pepper
  - 9. Top with pomegranate seeds, spring onion, coriander and the second lime wedge.
  - 10. Serve with flat bread.

## ASIAN SALAD



### INGREDIENTS

100 g Red Star Coleslaw  
40 g Cos Lettuce  
25 g Red Peppers  
5 g Rocket  
30 g Cucumbers  
40 g Soy Chilli Dressing  
60 g Pineapple  
1 g Chilli Flakes  
10 g Spring Onions  
2 g Coriander  
1 g Nigella Seeds

### METHOD

1. Chop the washed cos lettuce in to large chunks.
2. Slice the pineapple finely (julienne strips).
3. Dice the cucumber.
4. Slice the red peppers.
5. Slice the spring onions.
6. Mix the ingredients of the salad together except the coriander, onion seed & spring onion and serve in the bowl.
7. Garnish with the rest of the ingredients.

### CROCKERY

1. Speckled Salad Bowl

## MAINS

## FLATBREADS



### CROCKERY

1. Speckled Rectangle Plate
2. Enamel Mug
3. Greaseproof Paper

### DISH VARIENTS

1. Cajun Chicken
2. Cajun Chicken (VE)
3. Pea & Mint Falafel

### INGREDIENTS

1 serv. Sides: Garlic Bread

3 strips Bulk: Cajun Marinated Chicken  
**OR** 3 strips Bulk: Cajun Marinated Chicken (VE)  
**OR** 100 g Pea & Mint Falafel

30 g Cos Lettuce  
35 g Red Star Coleslaw  
30 g Iceberg Lettuce  
15 g Bulk: Lime Pickle Mayo  
20 g Frank's Buffalo Wing Sauce  
20 g Caesar Dressing  
2 g Coriander  
1 serv. Sides: Fries

### METHOD

1. Prepare and cook the garlic bread as per the spec. Make sure it is stretched out into a long oblong (similar size to plate).
2. Grill the 3 x chicken strips as per the spec
3. Mix the cos, iceberg and coleslaw in the lime pickle mayo.
4. Build:
  - Flatbread
  - Dressed salad
  - Chicken / vegan chicken / falafel
  - Zig zag of Caesar dressing
  - Zig zag of Hot sauce
  - Coriander leaf
5. Serve as per the photo with a side of fries.

## MAINS



### CHICKEN CAESAR SALAD

#### INGREDIENTS

150 g (1 piece) Bulk: Cajun Chicken Breast  
150 g Lettuce Cos  
50 g Caesar dressing  
15 g Cheese Veg Italian Hard  
15 g Bulk: Crispy Bacon Bits  
20 g Bulk: Croutons

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### METHOD

- Cook the chicken (150g) as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).
- In a steel mixing bowl place 150g chopped Cos and dress well with 35ml Caesar.
- Stack high into speckled salad bowl.
- Thickly slice freshly cooked chicken lengthways and serve onto the salad **still in its shape, not scattered**.
- Top with croutons, bacon bits and finely grated Italian cheese.
- Zig zag remaining Caesar dressing across salad.

#### CROCKERY

- Speckled Salad Bowl

### FISH & CHIPS



#### INGREDIENTS

1 piece (approx 300g) Pangasius Fillet  
100 g Bulk: Beer Batter Mix  
100 g Mushy Peas  
50 g Bulk: Gravy  
50 g Katsu Sauce  
0.5 ea. Lemon  
1 serv. Sides: Fries

#### CROCKERY

- Enamel Tray
- Branded Paper
- 3 x Small Square Ramekins

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### METHOD

- De-frost the fish in a covered, labelled tray for 24 hours. (**Never** defrost under a running tap).
- Once defrosted, coat in the beer batter mix.
- Place the fish in the fish fryer for 4-5 mins until the batter is crisp and golden. Drain well. Ensure a core temperature of 75°C (82°C in Scotland).
- Deep fry the fries until golden, season with the salt.
- Re-heat the gravy, mushy peas & katsu sauce separately.
- Serve the katsu, mushy peas & gravy in small square ramekins.
- Serve everything as per the photo:
  - Fish on top of the fries
  - Ramekins lined up on one side
  - Lemon in corner

## MAINS

### KATSU CHICKEN CURRY



#### INGREDIENTS

200 g (1 each) Bulk: Fried Chicken Breast  
55 g Bulk: Coleslaw  
150 ml Katsu curry sauce  
200 g Rice  
1 Wedge Limes  
1 g Coriander

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### CROCKERY

1. Speckled Salad Bowl
2. Small White Jug

#### METHOD

1. Fry the chicken as per the spec until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Re-heat the rice & the sauce separately.
3. Thickly slice the chicken.
4. Serve the rice in the base of the bowl with the chicken on top.
5. Serve the katsu sauce in the jug.
6. Serve the coleslaw next to it.
7. Top with coriander and lime wedge.

#### TOP TIP!

Chicken coated in soy yoghurt can be kept in the fridge for max. 3 days.

### KATSU CHICKEN CURRY (VE)



#### INGREDIENTS

2 piece Bulk: Fried Chicken Breast (VE)  
22 g Rapeseed Oil  
55 g Bulk: Coleslaw (ve)  
150 ml Katsu curry sauce  
200 g Rice  
1 Wedge Limes  
1 g Coriander

#### CROCKERY

1. Speckled Salad Bowl
2. Small White Jug
3. Vegan Flag

#### METHOD

1. De-frost 2x100g vegan chicken.
2. Fry the chicken as per the spec until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Re-heat the rice & the sauce separately.
3. Thickly slice the chicken.
4. Serve the rice in the base of the bowl with the chicken strips on it.
5. Serve the katsu sauce in the jug.
6. Serve the coleslaw next to it.
7. Top with coriander, a lime wedge and a vegan flag.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

# MAINS

## MAC'N'CHEESE



### INGREDIENTS

450 g Mac Cheese

30 g Bulk: Mac Crumb

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Enamel Round Plate

2. Enamel Dish

3. 'Hot' Flag

### METHOD

1. Defrost the mac'n'cheese in the fridge overnight.

2. Portion out into portion pots.

### FOR SERVICE

3. Microwave the mac'n'cheese for 2 mins.

4. Pour the mac cheese into a round enamel dish. Top with the prep mac crumb.

5. Place into the pizza oven on a steel tray to gratinate.

Ensure a core temperature of 75°C (82°C in Scotland).

## MAINS

# MAC'N'CHEESE WITH TRUFFLE MUSHROOM



### INGREDIENTS

450 g Mac Cheese  
30 g Bulk: Mac Crumb  
90 g Mushrooms  
10 g Rapeseed Oil  
3 ml Black Truffle Oil  
10 g Crispy Fried Onions  
1g Flat Leaf Parsley

### CROCKERY

1. Enamel Round Plate
2. Enamel Dish
3. 'Hot' Flag

### METHOD

1. Defrost the mac'n'cheese in the fridge overnight.
2. Portion out into portion pots.
3. Microwave the mac'n'cheese for 2 mins.
4. Slice the mushrooms into strips, add to a hot frying pan with the oil and sauté for 1 min.
5. Pour the mac'n'cheese into the round enamel dish. Top with the prep mac crub.
- 6.. Place into the pizza oven on a steel tray to gratinate.
7. Garnish with mushrooms (fanned out a sper photo), truffle oil, chopped parsley and crispy onions.

# MAC'N'CHEESE WITH FRIED CHICKEN



### INGREDIENTS

450 g Mac Cheese  
30 g Bulk: Mac Crumb  
2 piece Bulk: Fried Chicken Strips  
30 g Revolution Relish  
10 g Bulk: Cooked Bacon

### CROCKERY

1. Enamel Round Plate
2. Enamel Dish
3. 'Hot' Flag

### METHOD

1. Defrost the mac'n'cheese in the fridge overnight.
2. Portion out into portion pots.
3. Microwave the mac'n'cheese for 2 mins.
4. Deep fry the chicken strips and cut into thumb nail sized pieces. Ensure a core temperature of 75°C (82°C in Scotland).
5. Pour the mac'n'cheese into the round enamel dish. Top with the prep mac crub.
6. Place into the pizza oven on a steel tray to gratinate.
7. Garnish with fried chicken pieces, bacon bits and Rev's relish as per the photo.

## MAINS

## FRIED CHICKEN & CHIPS



### INGREDIENTS

1 piece (200g) Bulk: Fried Chicken Breast  
1 serv. Sides: Fries  
115 g Bulk: BBQ Beans  
5 g Bulk: Cooked Bacon  
80 g Bulk: Coleslaw  
75 g Bulk: Truffle Gravy

### CROCKERY

1. Enamel Tray
2. Branded Greaseproof Paper
3. 3 x Large White Square Ramekins

### METHOD

1. Fry the 200g fried chicken butterfly breast as per the spec until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Deep fry the fries until golden, season with the salt.
3. Re-heat the BBQ beans, top with crispy bacon bits and serve in large white square ramekin.
4. Re-heat the truffle gravy and serve in a large white square ramekin.
5. Serve with slaw as per the photo.

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

## FRIED CHICKEN & CHIPS (VE)



### INGREDIENTS

2 pice Bulk: Fried Chicken Breast (VE)  
1 serv. Sides: Fries  
1 serv. Bulk: BBQ Beans (VE)  
80 g Bulk: Coleslaw (ve)  
75 g Bulk: Truffle Gravy

### CROCKERY

1. Enamel Tray
2. Branded Greaseproof Paper
3. 3 x Large White Square Ramekins
4. Vegan Flag

### METHOD

1. Fry the 2 x 100g pieces of vegan chicken as per the spec until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland).
2. Deep fry the fries until golden, season with the salt.
3. Re-heat the BBQ beans and serve in a large white square ramekin.
4. Re-heat the truffle gravy and serve in large white square ramekin.
5. Serve with slaw as per the photo.

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

## MAINS

### CAJUN CHICKEN & CHIPS



#### INGREDIENTS

1 piece. (200g) Bulk: Cajun Marinated Chicken  
1 serv. Sides: Fries  
1 serv. Bulk: BBQ Beans  
5 g Bulk: Cooked Bacon  
80 g Bulk: Coleslaw  
75 g Bulk: Truffle Gravy

#### CROCKERY

1. Enamel Tray  
2. Branded Greaseproof Paper  
3. 3 x Large White Square Ramekins

#### METHOD

1. Cook the 200g chicken butterfly breast on the griddle Ensure a core temperature of 75°C (82°C in Scotland).
2. Deep fry the fries until golden, season with the salt.
3. Re-heat the BBQ beans, top with crispy bacon bits and serve in a large white square ramekin.
4. Re-heat the truffle gravy and serve in a large white square ramekin.
5. Serve with slaw as per the photo.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CAJUN CHICKEN & CHIPS (VE)



#### INGREDIENTS

2 ea. (200g) Bulk: Cajun Marinated Chicken (VE)  
1 serv. Sides: Fries  
1 serv. Bulk: BBQ Beans (VE)  
80 g Bulk: Coleslaw  
75 g Bulk: Truffle Gravy

#### CROCKERY

1. Enamel Tray  
2. Branded Greaseproof Paper  
3. 3 x Large White Square Ramekins

#### METHOD

1. From frozen, you can de-frost in the microwave. Cook the 2 x 100g pieces of cajun marinated chicken in a pan to caramelise on both sides (do not add garlic butter). Ensure a core temperature of 75°C (82°C in Scotland).
2. Deep fry the fries until golden, season with the salt.
3. Re-heat the BBQ beans and serve in a large white square ramekin.
4. Re-heat the truffle gravy and serve in a large white square ramekin.
5. Serve with slaw as per the photo.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

# BURGERS

## CLASSIC BURGERS



### DISH VARIENTS

1. Regular
2. Vegan (using Meatless farm)

### INGREDIENTS

1 ea Demi Brioche Vegan Bun  
30 g Revolution Relish (burger sauce)  
8 ea. (20 g) Pickle Sliced Gherkins  
20 g Lettuce Iceberg

1 ea. Beef Steak Burger  
1 ea. Meatless Farm Burger

1 g Bulk: 4:1 Seasoning Bulk  
1 serv. Sides: Fries

25 g Bulk: Coleslaw  
25 g Bulk: Coleslaw (VE)

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Toast the bun.

#### BEEF BURGER:

2. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).

#### VEGGIE BURGER

2. Pan fry the burger in a pan with a little oil, colouring both sides to get a nice caramelisation,

3. Deep fry the fries until golden, season with the salt.

#### 4. Build:

- Toasted base
- Revs Relish
- Pickles
- Lettuce
- Burger
- Lid & skewer

5. Serve on the plate with the fries and the coleslaw on the side.

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. Vegan Flag (if vegan)

## BURGERS

# CLASSIC GRILLED CHICKEN

### INGREDIENTS

1 ea Demi Brioche Vegan Bun  
30 g Revolution Relish (burger sauce)  
8 ea. (20 g) Pickle Sliced Gherkins  
20 g Lettuce Iceberg  
1 piece (150g) Bulk: Cajun Marinated Chicken  
1 g Bulk: 4:1 Seasoning Bulk  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Toast the bun.
2. Cook the chicken as per the spec.
3. Deep fry the fries until golden, season with the salt.
4. Build:
  - Toasted base
  - Revs Relish
  - Pickles
  - Lettuce
  - Burger
  - Lid & skewer
5. Serve on the plate with the fries and the coleslaw on the side.

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer

# BURGERS

# CLASSIC FRIED CHICKEN



## DISH VARIENTS

1. Regular
2. Vegan (using Arley's)

## INGREDIENTS

1 ea Demi Brioche Vegan Bun  
30 g Revolution Relish (burger sauce)  
8 ea. (20 g) Pickle Sliced Gherkins  
20 g Lettuce Iceberg

1 piece (150g) Bulk: Fried Chicken Breast  
1 piece Bulk: Fried Chicken Breast (VE)

1 g RS: 4:1 Seasoning Bulk  
1 serv. Sides: Fries

35 g Bulk: Coleslaw  
35 g Bulk: Coleslaw (VE)

## CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

## METHOD

1. Toast the bun.
2. Cook the chicken /vegan chicken as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).
3. Deep fry the fries until golden, season with the salt.
4. Build:
  - Toasted base
  - Revs Relish
  - Pickles
  - Lettuce
  - Fried chicken /vegan fried chicken.
  - Lid & skewer
5. Serve on the plate with the fries and the coleslaw on the side.

## CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. Vegan Flag (if vegan)

# BURGERS

## CHEESE & BACON BURGER



### INGREDIENTS

1 ea Demi Brioche Vegan Bun  
1 ea. Beef Steak Burger  
1 g RS: 4:1 Seasoning Bulk  
30 g Revolution Relish (burger sauce)  
20 g Lettuce Iceberg  
2 slice Cheese Burger Slices  
30 g Cheese sauce  
2 slices (20g) Bulk: Cooked Bacon  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CROCKERY

1. Large White Plate  
2. Enamel Mug  
3. Branded Greaseproof Paper  
4. 1 x Large Square Ramekin  
5. Knotted Skewer

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).
2. Toast the bun.
3. Top with cheese and put closh over with a splash of water to melt the cheese.
4. Re-heat the cheese sauce in the microwave.
5. Re-heat the bacon under the grill.
6. Deep fry the fries until golden, season with the salt.
7. Build:
  - Toasted base
  - Revs Relish
  - Lettuce
  - Burger
  - Cheese
  - Cheese sauce
  - Bacon (2 slices)
  - Lid & skewer
8. Serve on the plate with the fries and the coleslaw on the side.

# BURGERS

## BLUE CHEESE & TRUFFLE



### DISH VARIENTS:

1. Regular
2. Veggie (using meatless farm)

### INGREDIENTS

- 1 ea. Demi Brioche Vegan Bun  
30 g Bulk: Blue Cheese Mayo  
20 g Iceberg Lettuce  
1 g Seasoning

- 1 ea. Beef Steak Burger  
1 ea. Meatless Farm

- 1 slice Blue Cheese  
80 g Bulk: Truffle Gravy  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 2 x Large Square Ramekin
5. Knotted Skewer
6. Veggie Flag (if veggie)

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

#### BEEF

1. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).

#### VEGGIE

1. Pan fry the burger in a pan with a little oil, colouring both sides to get a nice caramelisation,
2. Toast the bun
3. Deep fry the fries until golden, season with the salt.
4. Re-heat the truffle gravy in the microwave.
5. Serve the blue cheese slice on the burger.

#### BEEF

6. Use the closh over it, add a little water underneath and leave for 30 secs to melt the cheese.

#### VEGGIE

6. If veggie - melt under the salamander.

#### Build:

- Toasted base
  - Blue cheese mayo
  - Lettuce
  - Burger & melted cheese
  - (a little) truffle gravy over the burger (save most for the ramekin)
  - Lid & skewer
8. Serve on the plate with the truffle gravy, coleslaw and the fries on the side as per the photo.

## BURGERS

# BUFFALO CHICKEN BURGER



### DISH VARIENTS:

1. Regular
2. Veggie (using Arleys)

### INGREDIENTS

1 ea. Demi Brioche Vegan Bun  
60 g Bulk: Blue Cheese Mayo  
20 g Iceberg Lettuce

1 piece (150g) Bulk: Fried Chicken Breast  
1 ea. Bulk: Fried Chicken Breast (VE)

75 ml Frank's Buffalo Wing Sauce  
8 ea., (20 g) Pickles  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. Veggie Flag (if veggie)

### METHOD

1. Cook the fried chicken/vegan chicken as per the spec.
2. Toast the bun.
3. Deep fry the fries until golden, season with the salt.
4. Toss the chicken in the Franks sauce.
5. Build:
  - Toasted Base
  - Blue cheese mayo (30g)
  - Lettuce
  - Fried Chicken tossed in franks
  - Pickles
  - Lid with Blue Cheese Mayo (30g) & skewer
6. Serve on the plate with the fries and the coleslaw on the side.

# BURGERS



## CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. Veggie / Vegan Flag

## CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

# CHILLI CHEESE BURGER

## DISH VARIENTS:

1. Regular
2. Veggie (using Meatless Farm)
3. Vegan (using Meatless Farm, vegan cheese)

## INGREDIENTS

- 1 ea Demi Brioche Vegan Bun
- 20 g Lettuce Iceberg
- 30 g Revolution Relish (burger sauce)

1 ea. Beef Steak Burger

1 ea. Meatless Farm

2 g Cajun Seasoning

100 g Beef Chilli

100 g Veggie Chilli

2 g Crushed Chillies

1 slice Cheese Burger Slices

1 slice Vegan Sliced Cheese

10 g Tortilla Chips

10 g Crispy fried onions

5 ea. (12g) Jalapeños

30 g Cheese sauce

**omit if vegan**

1 serv. Sides: Fries

35 g Bulk: Coleslaw

35 g Bulk: Coleslaw (VE)

## METHOD

### BEEF

1. Season the burger with cajun seasoning, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).

### VEGGIE

2. Pan fry the burger with a little oil, colouring both sides to get nice caramelisation. Season the burger with cajun spice.

2. Toast the bun.

3. Re-heat the chilli in the microwave and stir in the chilli flakes.

4. Deep fry the fries until golden, season with the salt.

### BEEF

5. Place the hot chilli on burger with the cheese & melt under a closh with a splash of water.

### VEGGIE

5. Place the hot chilli on the cooked burger with the cheese and melt under the salamander

6. Re-heat Cheese sauce in the microwave. **Omit** if vegan.

7. Build:

- Toasted Base
  - Revs Relish
  - Lettuce
  - Burger, chilli & cheese
  - Hot cheese sauce (**omit if vegan**)
  - Nachos (crushed and sprinkled on)
  - Fried onions
  - Jalapeños
  - Chilli flakes
  - Lid & skewer
8. Serve on the plate with the fries and the coleslaw on the side.

# BURGERS

## MAC'N'CHICKEN BURGER



### DISH VARIENTS:

1. Regular
2. Veggie (using Arley's)

### INGREDIENTS

1 ea Demi Brioche Vegan Bun  
20 g Lettuce Iceberg  
30 g Revolution Relish (burger sauce)

1 piece (150g) Bulk: Fried Chicken Breast  
1 piece Bulk: Fried Chicken Breast (VE)

100 g Bulk: Beer Mac'n'Cheese  
2 slice Cheese Burger Slices  
20 g Bulk: Beer BBQ Mustard Mayo  
10 ml Franks Buffalo wing sauce  
10 g Crispy fried onions  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. Veggie Flag (if veggie)

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Cook the chicken as per spec. Ensure a core temperature of 75°C (82°C in Scotland).
2. Deep fry the fries until golden, season with the salt.
3. Microwave the beer mac n cheese for 30 seconds.
4. Toast the bun.
5. Top chicken with the hot mac n cheese - spoon it on carefully and then top with two slices of cheese. Place under the grill for a few seconds until the cheese melts - the cheese should act as a blanket for the mac'n'cheese and hold it on top of the chicken.
6. Build:
  - Toasted Base
  - Burger sauce
  - Lettuce
  - Chicken with the mac'n'cheese and 2 x cheese slices
  - BBQ mustard mayo
  - Hot sauce
  - Crispy onions
  - Lid & Skewer
7. Serve on the plate with the fries and the coleslaw on the side.

### TOP TIP!

Chicken coated in soy yoghurt can be kept in the fridge for max. 3 days.

# BURGERS

## ULTIMATE BBQ & BACON



### INGREDIENTS

1 ea Demi Brioche Vegan Bun  
2 ea. Beef Steak Burger  
1 g RS: 4:1 Seasoning Bulk  
30 g Revolution Relish (burger sauce)  
20 g Lettuce Iceberg 2 slice Cheese Burger Slices  
60 g Cheese sauce  
40 g (4 slices) Bulk: Cooked Bacon  
30 g BBQ Sauce  
35 g Beer Battered Onion Rings  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw  
2 g Wood Chips Apple Wood



### CROCKERY

1. Wooden Board  
2. Enamel Mug  
3. 2 x Branded Greaseproof Paper  
4. Large Square ramekin  
5. Knotted Skewer  
6. Smoke Gun  
7. Dome & Cork

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.



### METHOD

1. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).
2. Toast the bun.
3. Top with cheese and put closh over with a splash of water to melt the cheese.
4. Re-heat the cheese sauce in the microwave.
5. Re-heat the bacon under the grill.
6. Deep fry the fries until golden, season with the salt.
7. Build:
  - Toasted base
  - Revs Relish
  - Lettuce
  - Burger
  - Cheese
  - Cheese sauce
  - Bacon (2 slices)
  - Burger
  - Cheese
  - Cheese sauce
  - Bacon (2 slices)
  - BBQ Sauce
  - Lid and onion rings (2) through the skewer
8. Put the wood chips into the smoke gun, set alight, turn onto mark 1 and feed through the dome until it fills with smoke.
9. Remove smoke gun and put cork in the dome to retain the smoke.
10. Serve on the wooden board with fries and coleslaw.

## GLUTEN FREE BURGERS

# CLASSIC BURGER

### DISH VARIENTS

1. Regular
2. Vegan (using Meatless farm)

### INGREDIENTS

1 ea. Poppy Seeded Gluten Free Bun  
30 g Revolution Relish (burger sauce)  
8 ea. (20 g) Pickle Sliced Gherkins  
20 g Lettuce Iceberg

1 ea. Beef Steak Burger  
1 ea. Meatless Farm Burger

1 g Bulk: 4:1 Seasoning Bulk  
1 serv. Sides: Fries

25 g Bulk: Coleslaw  
25 g Bulk: Coleslaw (VE)

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

### METHOD

1. Toast the bun.

#### BEEF BURGER:

2. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).

#### VEGGIE BURGER

2. Pan fry the burger in a pan with a little oil, colouring both sides to get a nice caramelisation,

3. Deep fry the fries until golden, season with the salt.

#### 4. Build:

- Toasted base
- Revs Relish
- Pickles
- Lettuce
- Burger
- Lid & skewer

5. Serve on the plate with the fries and the coleslaw on the side.

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. Vegan Flag (if vegan)
7. GF Flag

## GLUTEN FREE BURGERS

# CLASSIC CAJUN CHICKEN

### INGREDIENTS

1 ea. Poppy Seeded Gluten Free Bun  
30 g Revolution Relish (burger sauce)  
8 ea. (20 g) Pickle Sliced Gherkins  
20 g Lettuce Iceberg  
1 piece (150g) Bulk: Cajun Marinated Chicken  
1 g Bulk: 4:1 Seasoning Bulk  
1 serv. Sides: Fries  
25 g Bulk: Coleslaw

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Toast the bun.
2. Cook the chicken as per the spec.
3. Deep fry the fries until golden, season with the salt.
4. Build:
  - Toasted base
  - Revs Relish
  - Pickles
  - Lettuce
  - Burger
  - Lid & skewer
5. Serve on the plate with the fries and the coleslaw on the side.

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. GF Flag

## GLUTEN FREE BURGERS

# CLASSIC FRIED CHICKEN

### INGREDIENTS

1 ea. Poppy Seeded Gluten Free Bun  
30 g Revolution Relish (burger sauce)  
8 ea. (20 g) Pickle Sliced Gherkins  
20 g Lettuce Iceberg  
1 piece (150g) Bulk: Fried Chicken Breast  
1 g RS: 4:1 Seasoning Bulk  
1 serv. Sides: Frie  
35 g Bulk: Coleslaw

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

### METHOD

1. Toast the bun.
2. Cook the chicken as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).
3. Deep fry the fries until golden, season with the salt.
4. Build:
  - Toasted base
  - Revs Relish
  - Pickles
  - Lettuce
  - Fried chicken
  - Lid & skewer
5. Serve on the plate with the fries and the coleslaw on the side.

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. GF flag

## GLUTEN FREE BURGERS

# CHEESE & BACON BURGER

### INGREDIENTS

1 ea. Poppy Seeded Gluten Free Bun  
30 g Revolution Relish (burger sauce)  
20 g Lettuce Iceberg  
1 ea. Beef Steak Burger  
2 slice Cheese Burger Slices  
30 g Cheese sauce  
20 g (2 slices) Bulk: Cooked Bacon  
1 g RS: 4:1 Seasoning Bulk  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. GF Flag

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. Toast the bun.
2. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).
3. Top with cheese and put closh over with a splash of water to melt the cheese.
4. Re-heat the cheese sauce in the microwave.
5. Re-heat the bacon under the grill.
6. Deep fry the fries until golden, season with the salt.
7. Build:
  - Toasted base
  - Revs Relish
  - Lettuce
  - Burger
  - Cheese
  - Cheese sauce
  - Bacon (2 slices)
  - Lid & skewer
8. Serve on the plate with the fries and the coleslaw on the side.

## GLUTEN FREE BURGERS

# BLUE CHEESE & TRUFFLE BURGER

### DISH VARIENTS:

1. Regular
2. Vegan (using meatless farm)

### INGREDIENTS

1 ea. Poppy Seeded Gluten Free Bun  
30 g Bulk: Blue Cheese Mayo  
20 g Iceberg Lettuce  
1 g Seasoning

1 ea. Beef Steak Burger  
1 ea. Meatless Farm

1 slice Blue Cheese  
80 g Bulk: Truffle Gravy  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 2 x Large Square Ramekin
5. Knotted Skewer
6. Veggie Flag (if veggie)
7. GF Flag

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

### METHOD

#### BEEF

1. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).

#### VEGGIE

1. Pan fry the burger in a pan with a little oil, colouring both sides to get a nice caramelisation,

2. Toast the bun

3. Deep fry the fries until golden, season with the salt.

4. Re-heat the truffle gravy in the microwave.

5. Serve the blue cheese slice on the burger.

#### BEEF

6. Use the closh over it, add a little water underneath and leave for 30 secs to melt the cheese.

#### VEGGIE

6. If veggie - melt under the salamander.

7. Build:

- Toasted base
- Blue cheese mayo
- Lettuce
- Burger & melted cheese

- (a little) truffle gravy over the burger (save most for the ramekin)

- Lid & skewer

8. Serve on the plate with the truffle gravy, coleslaw and the fries on the side as per the photo.

## GLUTEN FREE BURGERS

# BUFFALO CHICKEN BURGER

### INGREDIENTS

1 ea. Poppy Seeded Gluten Free Bun  
60 g Bulk: Blue Cheese Mayo  
20 g Iceberg Lettuce  
1 piece (150g) Bulk: Fried Chicken Breast  
75 ml Frank's Buffalo Wing Sauce  
8 ea., (20 g) Pickles  
1 serv. Sides: Fries  
35 g Bulk: Coleslaw

### CROCKERY

1. Large White Plate
2. Enamel Mug
3. Branded Greaseproof Paper
4. 1 x Large Square Ramekin
5. Knotted Skewer
6. GF Flag

### METHOD

1. Cook the fried chicken as per the spec.
2. Toast the bun.
3. Deep fry the fries until golden, season with the salt.
4. Toss the chicken in the Franks sauce.
5. Build:
  - Toasted Base
  - Blue cheese mayo (20g)
  - Lettuce
  - Fried Chicken (tossed in Frank's)
  - Blue Cheese Mayo (20g)
  - Pickles
  - Lid & skewer
6. Serve on the plate with the fries and the coleslaw on the side.

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

# PIZZAS

## BUFFALO CRISPY CHICKEN

### WHOLE PIZZA



### INGREDIENTS

260 g Sourdough Style Pizza Dough Balls  
70 g Gusto pizza sauce  
70 g Grated Mozzarella  
10 g Plain White Flour  
10 g Red Onions  
20 g Sweetcorn  
20 g Bulk: Roasted Red Pepper  
2 strips Bulk: Fried Chicken Strips  
20 g Franks Buffalo Wing Sauce  
15 g Caesar dressing  
5 g Crispy fried onions  
15 ea. Fontinella Sliced Jalapeños

### CROCKERY

1. Pizza Paddle
2. Small Pizza Wheel

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.
2. Cook the strips of Chicken as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).

#### FULL PIZZA

3. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

3. Hand stretch the half dough 6" elongated rectangle. (same size as plate).

#### 4. Build the pizza:

- Pizza sauce
- Drained sweetcorn
- Red onion
- Roasted red pepper
- Mozzarella

#### 5. Bake for 2-3 minutes turning 1/2 way through.

#### 6. Toss the cooked chicken in the hot sauce and cut in to small pieces.

#### 7. Garnish the pizza:

- Chicken pieces
- Crispy onions
- Jalapeños
- Caesar dressing zig zag

#### 8. Serve with a pizza wheel.

### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

The dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
35 g Gusto pizza sauce  
35 g Grated Mozzarella  
5 g Plain White Flour  
5 g Red Onions  
10 g Sweetcorn  
10 g Bulk: Roasted Red Pepper  
1 strips Bulk: Fried Chicken Strips  
10 g Franks Buffalo wing sauce  
7 g Caesar dressing  
3 g Crispy fried onions  
7 ea. Fontinella Sliced Jalapeños  
1 serv. Sides: House Salad

### CROCKERY

1. Speckled Rectangular Plate
2. Triangle Bowl
3. Small Pizza Wheel

### CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

# PIZZAS

## BUFFALO CRISPY CHICKEN (V)

### WHOLE PIZZA



### INGREDIENTS

- 260 g Sourdough Style Pizza Dough Balls
- 70 g Gusto pizza sauce
- 70 g Grated Mozzarella
- 10 g Plain White Flour
- 10 g Red Onions
- 20 g Sweetcorn
- 20 g Bulk: Roasted Red Pepper
- 2 strips Bulk: Fried Chicken Strips (VE)
- 20 g Franks Buffalo Wing Sauce
- 15 g Caesar dressing
- 5 g Crispy fried onions
- 15 ea. Fontinella Sliced Jalapeños

### CROCKERY

- 1. Pizza Paddle
- 2. Small Pizza Wheel
- 3. Veggie Flag

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.
2. Cook the vegan fried chicken as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).

#### FULL PIZZA

3. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

3. Hand stretch the half dough 6" elongated rectangle.

#### 4. Build the pizza:

- Pizza sauce
  - Drained sweetcorn
  - Red onion
  - Roasted red pepper
  - Mozzarella
5. Bake for 2-3 minutes turning 1/2 way through.
  6. Toss the cooked chicken in the hot sauce and cut in to small pieces.
  7. Garnish the pizza:
    - Fried chicken strips
    - Crispy onions
    - Jalapeños
    - Caesar dressing zig zag
  8. Serve with a pizza wheel.

### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

The dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

- 130 g Sourdough Style Pizza Dough Balls
- 35 g Gusto pizza sauce
- 35 g Grated Mozzarella
- 5 g Plain White Flour
- 5 g Red Onions
- 10 g Sweetcorn
- 10 g Bulk: Roasted Red Pepper
- 1 strips Bulk: Fried Chicken Strips (VE)
- 10 g Franks Buffalo wing sauce
- 7 g Caesar dressing
- 3 g Crispy fried onions
- 7 ea. Fontinella Sliced Jalapeños
- 1 serv. Sides: House Salad

### CROCKERY

- 1. Speckled Rectangular Plate
- 2. Triangle Bowl
- 3. Small Pizza Wheel
- 4. Veggie Flag

# PIZZAS

## MARGHERITA (VE)

### WHOLE PIZZA



### INGREDIENTS

- 260 g Sourdough Style Pizza Dough Balls
- 10 g Plain White Flour
- 70 g Gusto pizza sauce
- 2 g Basil
- 70 g Grated Vegan Cheddar

### CROCKERY

- 1. Pizza Paddle
- 2. Small Pizza Wheel
- 3. Vegan Flag

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.

#### FULL PIZZA

2. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

2. Hand stretch the half dough 6" elongated rectangle (same size as the plate).

3. Build the pizza

- Pizza sauce
- Basil (torn)
- Grated Vegan Cheese

4. Bake for 2-3 minutes turning 1/2 way through.

5. Serve with a pizza wheel.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

The dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

- 130 g Sourdough Style Pizza Dough Balls
- 5 g Plain White Flour
- 35 g Gusto pizza sauce
- 1 g Basil
- 35 g Grated Vegan Cheddar
- 1 serv. Sides: House Salad

### CROCKERY

- 1. Speckled Rectangular Plate
- 2. Triangle Bowl
- 3. Small Pizza Wheel
- 4. Vegan Flag

# PIZZAS

## MARGHERITA

### WHOLE PIZZA



### INGREDIENTS

260 g Sourdough Style Pizza Dough Balls  
10 g Plain White Flour  
70 g Gusto pizza sauce  
2 g Basil  
70 g Grated Mozzarella

### CROCKERY

1. Pizza Paddle
2. Small Pizza Wheel

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.

#### FULL PIZZA

2. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

2. Hand stretch the half dough 6" elongated rectangle (same size as the plate).

3. Build the pizza:

- Pizza sauce
- Basil (torn)
- Mozzarella

4. Bake for 2-3 minutes turning 1/2 way through.

5. Serve on a pizza paddle with a pizza wheel.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

The dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
5 g Plain White Flour  
35 g Gusto pizza sauce  
1 g Basil  
35 g Grated Mozzarella  
1 serv. Sides: House Salad

### CROCKERY

1. Speckled Rectangular Plate
2. Triangle Bowl
3. Small Pizza Wheel

# PIZZAS

## THE BBQ MEATY ONE

### WHOLE PIZZA



### INGREDIENTS

260 g Sourdough Style Pizza Dough Balls  
10 g Plain White Flour  
80 g BBQ Sauce  
70 g Grated Mozzarella  
35 g Bulk: Cooked Pulled Chicken  
20 g (6 ea.) Pepperoni Slices  
1 ea. (60g) Frozen Cooked Sausage  
10 g Red Onions  
5 g Bulk: Cooked Bacon

### CROCKERY

1. Pizza Paddle
2. Small Pizza Wheel

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.

#### FULL PIZZA

2. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

2. Hand stretch the half dough 6" elongated rectangle (same size as the plate).

3. Build the pizza:

- BBQ Sauce (save 10g / 5g for the zig zag garnish)
- Mozzarella
- Pepperoni
- Chicken
- Sliced sausage
- Red onion

4. Bake for 2-3 minutes turning 1/2 way through.

5. Garnish the pizza:

- Bacon bits
- Zig Zag of BBQ Sauce (10g / 5g)

6. Serve on a pizza paddle with a pizza wheel.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

the dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
5 g Plain White Flour  
40 g BBQ Sauce  
35 g Grated Mozzarella  
18 g Bulk: Cooked Pulled Chicken  
10 g (3 ea.) Pepperoni Slices  
0.5 ea (30g) Frozen Cooked Sausage  
5 g Red Onions  
2 g Bulk: Cooked Bacon  
1 serv. Sides: House Salad

### CROCKERY

1. Speckled Rectangular Plate
2. Triangle Bowl
3. Small Pizza Wheel

# PIZZAS

## PEPPERONI

### WHOLE PIZZA



### INGREDIENTS

- 260 g Sourdough Style Pizza Dough Balls
- 10 g Plain White Flour
- 70 g Gusto pizza sauce
- 70 g Grated Mozzarella
- 60 g (10 ea.) Pepperoni Slices

### CROCKERY

- 1. Pizza Paddle
- 2. Small Pizza Wheel

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.

#### FULL PIZZA

2. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

2. Hand stretch the half dough 6" elongated rectangle (same size as plate).

3. Build the pizza

- Pizza sauce
- Mozzarella
- Pepperoni

4. Bake for 2-3 minutes turning 1/2 way through.

5. Serve on a pizza paddle with a pizza wheel.

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

#### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

The dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

- 130 g Sourdough Style Pizza Dough Balls
- 5 g Plain White Flour
- 35 g Gusto pizza sauce
- 35 g Grated Mozzarella
- 30 g (10 ea.) Pepperoni Slices
- 1 serv. Sides: House Salad

### CROCKERY

- 1. Speckled Rectangular Plate
- 2. Triangle Bowl
- 3. Small Pizza Wheel

# PIZZAS

## MUSHROOM & TRUFFLE BIANCO

### WHOLE PIZZA



### INGREDIENTS

260 g Sourdough Style Pizza Dough Balls  
10 g Plain White Flour  
70 g Grated Mozzarella  
90 g Flat Mushrooms  
2 ml Black truffle oil  
20 g Lands garlic butter  
1g Cracked black pepper  
10 g Italian Hard Cheese

### CROCKERY

1. Pizza Paddle  
2. Small Pizza Wheel

### METHOD

1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.

#### FULL PIZZA

2. Hand stretch the dough to 12 inches.

#### SKINNY PIZZA

2. Hand stretch the half dough 6" elongated rectangle (same size as the plate).

3. Build the pizza:

- Garlic butter
- Mozzarella
- Sliced mushrooms

4. Bake for 2-3 minutes turning 1/2 way through.

- Garnish with **shaved** hard Italian cheese
- Black pepper
- Black truffle oil

5. Serve on a pizza paddle with a pizza wheel.

### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

### TOP TIP!

Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.

the dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

### SKINNY PIZZA



### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
5 g Plain White Flour  
35 g Grated Mozzarella  
45 g Flat Mushrooms  
1 ml Black truffle oil  
10 g Lands garlic butter  
1g Cracked black pepper  
5 g Italian Hard Cheese  
1 serv. Sides: House Salad

### CROCKERY

1. Speckled Rectangular Plate  
2. Triangle Bowl  
3. Small Pizza Wheel

## GLUTEN FREE PIZZA

### MARGHERITA



#### INGREDIENTS

1 ea GF Pizza base  
60 g Gusto pizza sauce  
2 g Basil  
60 g Grated Mozzarella

#### CROCKERY

1. Pizza Plate
2. Pizza Wheel
3. GF Flag

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

#### METHOD

1. Place the GF pizza base on a clean tray.
2. Build Pizza:
  - Pizza Sauce
  - Basil (torn)
  - Grated MozzarellaBake in the oven for 2-3 mins turning 1/2 way through.
3. Serve on a pizza plate with a pizza wheel and a GF flag.

### MARGHERITA (ve)

#### INGREDIENTS

1 ea GF Pizza base  
60 g Gusto pizza sauce  
2 g Basil  
60 g Grated Vegan Cheddar

#### CROCKERY

1. Pizza Plate
2. Pizza Wheel
3. Vegan flag
4. GF Flag

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

#### METHOD

1. Place the GF pizza base on a clean tray.
2. Build Pizza:
  - Pizza Sauce
  - Basil (torn)
  - Grated Vegan CheeseBake in the oven for 2-3 mins turning 1/2 way through.
3. Serve on a pizza plate with a pizza wheel and GF flag.

## GLUTEN FREE PIZZA

### PEPPERONI

#### INGREDIENTS

1 ea GF Pizza base  
60 g Gusto pizza sauce  
60 g Grated Mozzarella  
45 g (15 ea.) Pepperoni

#### CROCKERY

1. Pizza Plate
2. Pizza Wheel
3. GF Flag

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

#### METHOD

1. Place the GF pizza base on a clean tray.
2. Build Pizza:
  - Pizza Sauce
  - Grated Mozzarella
  - PepperoniBake in the oven for 2-3 mins turning 1/2 way through.
3. Serve on a pizza plate with a pizza wheel and GF flag.

## MUSHROOM & TRUFFLE BIANCO

#### INGREDIENTS

1 ea. GF Pizza Base  
60 g Grated Mozzarella  
70 g Flat Mushrooms  
2 ml Black truffle oil  
20 g Lands garlic butter  
1g Cracked black pepper  
5 g Italian Hard Cheese

#### CROCKERY

1. Pizza Plate
2. Pizza Wheel
3. GF Flag

#### CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C  
(82°C in Scotland) is achieved.

#### METHOD

1. Place the GF pizza base on a clean tray.
3. Build the pizza:
  - Garlic butter
  - Mozzarella
  - Sliced mushrooms
4. Bake for 2-3 minutes turning 1/2 way through.
  - Garnish with shaved hard Italian cheese
  - Black pepper
  - Black truffle oil
5. Serve on a pizza plate with a pizza wheel and GF flag.

## GLUTEN FREE PIZZA

# BBQ MEATY ONE

### INGREDIENTS

1 ea. GF Pizza Base  
60 g BBQ Sauce  
60 g Grated Mozzarella  
30 g Bulk: Cooked Pulled Chicken  
15g (5 ea.) Pepperoni Slices  
1 ea (60g) Frozen Cooked Sausage  
10 g Red Onions  
5 g Bulk: Cooked Bacon

### METHOD

1. Place the GF pizza base on a clean tray
2. Build pizza:
  - BBQ Sauce
  - Mozzarella
  - Pepperoni
  - Chicken
  - Sliced sausage
  - Red onion
4. Bake for 2-3 minutes turning 1/2 way through.
5. Garnish the pizza:
  - Bacon bits
6. Serve on a pizza plate with a pizza wheel and GF flag.

### CROCKERY

1. Pizza Plate
2. Pizza Wheel
3. GF Flag

### CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C
- (82°C in Scotland) is achieved.

## SIDES

### CHEESY GARLIC BREAD



#### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
10 g Plain White Flour  
10 g Lands garlic butter  
40 g Grated Mozzarella

#### CROCKERY

1. Rectangular Speckled Plate
2. Small Pizza Wheel

#### METHOD

1. Hand stretch the half dough 6" elongated rectangle (same size as the plate). Dock with a docker. Dust off.
2. Top with 15g of garlic spread and mozzarella, place in to the oven to cook for 4 minutes until golden.
3. Remove and serve on a rectangular plate with a pizza wheel.



#### INGREDIENTS

130 g Sourdough Style Pizza Dough Balls  
10 g Plain White Flour  
10 g Lands garlic butter

#### CROCKERY

1. Rectangular Speckled Plate
2. Small Pizza Wheel

#### METHOD

1. Hand stretch the half dough 6" elongated rectangle (same size as the plate). Dock with a docker. Dust off.
2. Top with 15g of garlic spread and place in to the oven to cook for 4 minutes until golden.
3. Remove and serve on a rectangular plate with a pizza wheel.

### SIDE SALAD



#### INGREDIENTS

15 g Red Peppers  
15 g Cos Lettuce  
5 g Rocket Washed  
20 g Plum Tomatoes  
20 g Cucumbers  
10 g Spring Onions  
35 g Coleslaw Red Star  
15 ml French Dressing

#### CROCKERY

1. Triangle Speckled Bowl

#### METHOD

1. Wash the cos lettuce & chop in to big chunks.
2. Dice the cucumber.
3. Slice the red peppers.
4. Dice the plum tomato.
5. Slice the spring onions.
6. Mix all ingredients except spring onion and toss in french dressing.
7. Place in the bowl and garnish with the spring onion.

## SIDES



## ONION RINGS

### INGREDIENTS

8 ea. (160 g) Beer Battered Onion Rings  
10 g Rapeseed Oil  
1 g Salt

### CROCKERY

1. Enamel Dish

### METHOD

1. Cook the onion rings (8) from frozen for 2-3 mins until crisp and golden. Drain and lightly season with salt.
2. Serve in enamel dish.



## RICE

### INGREDIENTS

200 g Rice

### CROCKERY

1. Enamel Dish

### METHOD

1. Heat the rice in the microwave for 1 minute.
2. Serve in an enamel tin.

## MAC'N'CHEESE



### INGREDIENTS

0.5 serv, Mains: Mac'n'Cheese

### CROCKERY

1. Enamel Dish  
2. Small Speckled Plate

### METHOD

1. Defrost the mac'n'cheese in the fridge overnight.
2. Portion out into portion pots.
3. Microwave the mac'n'cheese for 2 mins.
4. Pour the mac cheese into a round enamel dish. Top with the prep mac crumb.
5. Place into the pizza oven on a steel tray to gratinate. Ensure a core temperature of 75°C (82°C in Scotland).

### FOR SERVICE

## SIDES



## FRIES

### INGREDIENTS

1 g Table Salt  
20 g Rapeseed Oil  
200 g Fries

### CROCKERY

1. Enamel Dish

### METHOD

1. Deep fry the fries at 180°C for 4 mins until crisp and golden. Drain and season lightly with salt.
2. Serve in an enamel dish.

## ADD ON: SALT & PEPPER FRIES



### INGREDIENTS

1.5 g Bulk: Salt & Pepper Fry Seasoning  
0.5 g Chilli Flakes  
10 g Garlic Butter  
1 wedge Lime

### CROCKERY

1. Enamel Dish

### METHOD

1. Deep fry the fries until golden and crispy.
2. In a metal bowl, add the fries and garlic butter and toss until the butter melts and the fries are fully coated.
3. Season the fries with remaining ingredients and squeeze the lime juice.
4. Serve in an enamel dish.

## ADD ON: BLUE CHEESE & TRUFFLE



### INGREDIENTS

100 g Bulk: Truffle Gravy  
25 g Grated Mozzarella  
25 g Blue Cheese Slice  
0.5 g Flat Leaf Parsley  
2.5 g Crispy fried onions

### CROCKERY

1. Enamel Chip Dish  
2. Small Speckled Plate

### METHOD

1. Deep fry the fries until golden. Season with salt.
2. Heat through the truffle gravy,
3. Serve the fries in an a enamel dish and build:
  - Fries
  - Hot truffle gravy
  - 2 x Broken blue cheese slices
  - Mozzarella
4. Put under the salamander to melt the cheese.
5. Garnish with crispy fried onions and parsley.

## SIDES



# CHILLI CHEESE FRIES

## DISH VARIENTS:

1. Loaded Chilli Fries (beef)
2. Loaded Veggie chilli Fries (v)
3. Loaded Veggie chilli Fries (ve)

## INGREDIENTS

150 g Fries  
100 g Chilli \*\*\* SEE BELOW  
40 g Grated Mozzarella  
1 slice Cheese Burger Slices  
1 g Flat Leaf Parsley  
3 g Crispy fried onions  
1 g Crushed Chillies  
1 g Cajun Seasoning  
5 ea. Jalapeños

## REMEMBER, IF BEEF:

100 g Spicy Pulled Beef Chilli

## REMEMBER, IF VEGGIE:

100 g Veggie chilli

## REMEMBER, IF VEGAN:

100 g Veggie chilli  
40 g Vegan Grated Cheddar  
0.5 slice (10g) Cheese Vegan Slices

## METHOD

1. Deep fry the fries and season in cajun seasoning.
2. Heat through the chilli in the microwave. Ensure a core temperature of 75°C (82°C in Scotland).
3. Put the fries in an a enamel dish and build:
  - Fries
  - Beef chilli **OR** Veggie chilli
  - Sliced up cheese slices **OR** vegan cheese slices
  - Mozzarella **OR** vegan grated cheddar
4. Put under the salamander to melt the cheese
5. Garnish:
  - Chili flakes
  - Jalapeños
  - Crispy onions
  - Parsley

## CROCKERY

1. Enamel Dish
2. Small Speckled Plate
3. Hot Flag
4. Vegan Flag (if Vegan)
5. Vegetarian Flag (if Vegetarian)

## CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

# ADD ON: CHEESE & BACON

## INGREDIENTS

60 g Cheese sauce  
10 g Bulk: Cooked Bacon

## CROCKERY

1. Enamel Chip Dish

## METHOD

1. Deep fry the fries until golden. Season with salt.
2. Re-heat the cheese sauce in the microwave.
3. In an enamel tin, cover the fries with cheese sauce and crispy bacon bits.

## CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

## DESSERTS



### CHOCOLATE BROWNIE

#### INGREDIENTS

1.5 ea. Chocolate Brownie  
20 g Chocolate Sauce  
1 scoop (50 ml) Vanilla Ice Cream  
20 g Strawberries

#### CROCKERY

1. Blue Rimmed White Plate

#### METHOD

1. Fully de-frost the dessert before service.
2. Cut the brownie pieces into half, serving 3 x half pieces on a plate.
3. Warm the brownie in the microwave for 20 secs.
4. Run a swirl of chocolate sauce around the plate as per the photo, and place the brownie in the centre.
5. Place 1 scoop of vanilla ice cream on top of the brownie.
6. Garnish with a half strawberry.

### SO S'MORISH



#### INGREDIENTS

1 ea. Double Chocolate Cookie  
60 g Nutella  
20 g Mini Marshmallows  
20 g Chocolate Sauce  
2 scoops (100 ml) Vanilla Ice Cream  
1 g Icing Sugar

#### CROCKERY

1. Black Paella Pan  
2. Enamel Round Plate  
3. Napkin (to stop slipping)  
4. Hot Flag

#### METHOD

1. Break the cookie into pieces and put in a paella pan broken in to pieces with the nutella and marshmallows.
2. Bake for 30 seconds to a minute to glaze the marshmallows and melt the chocolate
4. Remove from oven and top with 2 x 50ml scoops of vanilla pod ice cream.
5. Zig zag with chocolate sauce & dust with icing sugar.

### VANILLA ICE CREAM



#### INGREDIENTS

3 scoops (150 ml) Vanilla Ice Cream

#### CROCKERY

1. Triangle Bowl

#### METHOD

1. 3 scoops of vanilla ice cream in triangle bowl.

# WAFFLES & STRAWBERRY



## INGREDIENTS

1 ea. Belgian Waffles  
60 g Strawberries  
20 g Salted Caramel Sauce  
1 scoop (50 ml) Vanilla Ice Cream

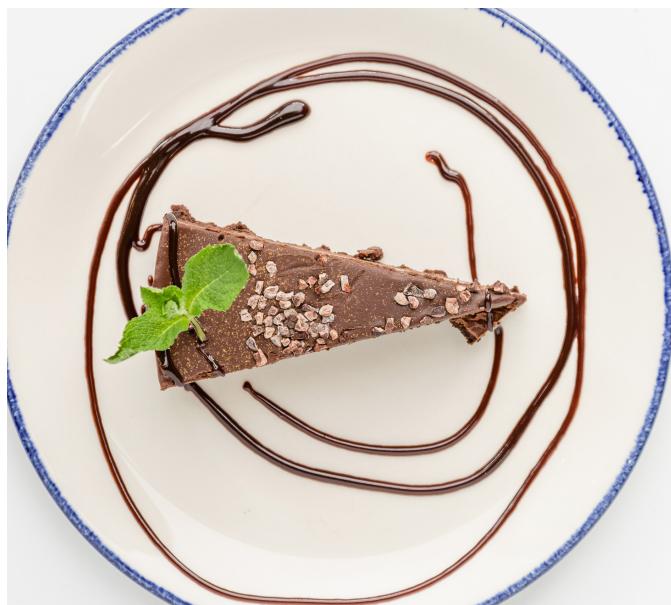
## CROCKERY

1. Blue Rimmed White Plate

## METHOD

1. Warm the waffle in the pizza oven for 1 minute.
2. Slice the strawberry thinly and fan out over the waffle as per the photo.
3. Place a scoop of ice cream in the top
4. Garnish with a zig zag of salted caramel sauce

# CHOCOLATE & CLEMENTINE TORTE



## INGREDIENTS

1 slice Chocolate & Clementine Torte  
2 g Mint  
10 g Chocolate Sauce

## CROCKERY

1. Blue Rimmed White Plate

## METHOD

1. Fully de-frost the dessert before service.
2. Run a swirl of chocolate sauce around the plate as per the photo, and place the torte in the centre.
3. Garnish with a mint spring.