




004Baked Beans

Baked Beans1

MenuGroup > MenuGroupDefault Menu Test 1 > Test

-  100 Servings
-  5 prep time
-  6 cooking time

Ingredients

- 1500 gram BATCHELORS - BAKES BEANS

* Indicates sub recipes

Allergens

This recipe contains

Eggs / Egg Derivatives, Suitable for Vegetarians

This recipe does NOT contain

Fish or Fish Products, Crustaceans, Molluscs, Milk or Milk Products, Wheat, Rye, Barley, Oats, Cereals that Contain Gluten, Maize or Maize Derivatives, Sesame Seed or Sesame Seed Products, Lupin Flour / Lupin Products, Celery / Celeriac Products, Mustard or Mustard Products, Lactose, Nuts or Nut Trace, Only Natural Colours, Artificial Colours, Sulphur Dioxide/Sulphites, Sulphur Dioxide (if greater than 10mg/kg), Peanuts

Preparation

1. Open and place beans in a large saucepan.
2. Heat on top of the stove, slowly stirring so they do not burn on the base of the pan - ensuring that they rea core temperature

Nutrition facts


Per serving

| | | | | | | | |
|-------|------|------|------|------|------|-------|------|
| Sugar | High | Fat | High | Sat | High | Salt | High |
| 4.26g | | 6.6g | | 6.6g | | 3.75g | |

724Gourmet Beef Burger 6oz

Gourmet Beef Burger

MenuGroup > MenuGroupDefault

-  10 Servings
-  45 prep time
-  60 cooking time

Ingredients

- 1400 gram Mince Beef 95VL
- 6 serving(s) 004Fresh White Breadcrumbs (frz) 10g
- 300 gram ONION FRESH
- 10 gram Parsley Curley
- 2 gram Santa Maria - Cumin Ground
- 30 millilitre Lea & Perrins - Worcestershire Sauce
- 100 millilitre EGGS WHOLE PASTEURISED

* Indicates sub recipes

Allergens

This recipe contains

Fish or Fish Products, Crustaceans, Wheat, Barley, Cereals that Contain Gluten, Soya

This recipe does **NOT** contain

Molluscs, Milk or Milk Products, Rye, Oats, Sesame Seed or Sesame Seed Products, Lupin Flour / Lupin Products, Eggs / Egg Derivatives, Celery / Celeriac Products, Mustard or Mustard Products, Lactose, Nuts or Nut Trace, Sulphur Dioxide (if greater than 10mg/kg), Peanuts

Preparation

1. Dice the onion and cook without colour in the oil and season well
2. Place the beef, breadcrumbs, eggs, onions, chopped parsley, cumin, seasoning and Worcester sauce in a mixing machine bowl. fitted with a paddle
3. Mix on a low speed for 5 minutes until the meat has broken down and all ingredients combined to a blended texture

Nutrition facts




Per serving

| | | | | | | | |
|-------|-----|--------|-----|-------|-----|-------|-----|
| Sugar | Low | Fat | Med | Sat | Med | Salt | Med |
| 2.42g | | 14.89g | | 5.66g | | 0.62g | |

724Gourmet Chicken Burger

Gourmet Chicken Burger

MenuGroup > MenuGroupDefault Menu Test 1 > Test

-  10 Servings
-  45 prep time
-  60 cooking time

Ingredients

- 1400 gram Chicken Breast Diced
- 6 serving(s) 004Fresh White Breadcrumbs (frz) 10g
- 300 gram ONION FRESH
- 10 gram Parsley Curley
- 2 gram Aryzta - Sausage Roll
- 30 millilitre Lea & Perrins - Worcestershire Sauce
- 100 millilitre EGGS WHOLE PASTEURISED

* Indicates sub recipes

Allergens

This recipe contains

Fish or Fish Products, Crustaceans, Milk or Milk Products, Wheat, Barley, Cereals that Contain Gluten, Lactose, Soya

This recipe does **NOT** contain

Molluscs, Rye, Oats, Sesame Seed or Sesame Seed Products, Lupin Flour / Lupin Products, Eggs / Egg Derivatives, Celery / Celeriac Products, Mustard or Mustard Products, Nuts or Nut Trace, Sulphur Dioxide (if greater than 10mg/kg), Peanuts

Preparation

1. Dice the onion and cook without colour in the oil and season well
2. Mince the Chicken
3. Place the chicken, breadcrumbs, eggs, onions, chopped parsley, cumin, seasoning and Worcester sauce in a mixing machine bowl. fitted with a paddle
4. Mix on a low speed for 5 minutes until the meat has broken down and all ingredients combined to a blended texture

Nutrition facts

Per serving

| | | | | | | | |
|-------|-----|-------|-----|-------|-----|-------|-----|
| Sugar | Low | Fat | Low | Sat | Low | Salt | Low |
| 2.42g | | 2.84g | | 0.77g | | 0.41g | |

004Basic Sponge

Basic Sponge

MenuGroup > MenuGroupDefault

 10 Servings

 prep time

 cooking time

Ingredients

- 150 gram Golden Crop - Flour Gold Plain

** Indicates sub recipes*

Allergens

This recipe contains

Milk or Milk Products, Wheat, Rye, Barley, Oats, Cereals that Contain Gluten, Lactose, Suitable for Vegetarians, Suitable for Vegans

This recipe does **NOT** contain

Fish or Fish Products, Crustaceans, Molluscs, Sesame Seed or Sesame Seed Products, Lupin Flour / Lupin Products, Eggs / Egg Derivatives, Celery / Celeriac Products, Mustard or Mustard Products, Nuts or Nut Trace, Soya, Sulphur Dioxide (if greater than 10mg/kg), Peanuts

Preparation

- 1 Method 1.Sieve the flour and baking powder. Cream the butter and sugar until light and fluffy. Beat in the egg a little at a time, adding a little flour with the egg. Fold in the remaining flour and milk.

Nutrition facts




Per serving

| | | | | | | | |
|-------|-----|------|-----|-------|-----|-------|-----|
| Sugar | Low | Fat | Low | Sat | Low | Salt | Low |
| 0.23g | | 0.2g | | 0.03g | | 0.01g | |

004Baked Beans_0

Baked Beans

- Appetiser > AP Starter, Hot, Soup
- Breakfast > BR Hot Items
- Filled Bread > FB Hot, Wrap
- Side > SI Vegetable, Compound, Processed
- MenuGroupDefault > SubMenuGroup2
- Menu Test 1 > Test

-  10 Servings
-  15 prep time
-  30 cooking time

Ingredients

- 2400 gram BATCHELORS - BAKES BEANS
- 1 each Aryzta - Bagel Poppyseed
- 1000 gram Block & Barrel - Cheese Emmental Sliced
- 10 kilogram test orch fix

* Indicates sub recipes

Allergens

This recipe contains

Milk or Milk Products, Wheat, Rye, Barley, Oats, Cereals that Contain Gluten, Maize or Maize Derivatives, Lactose, Nuts or Nut Trace, Soya, Only Natural Colours, E110/E102/E122/E124/E104/E129, Artificial Flavours, Flavour Enhancers, E211 Sodium Benzoate, Artificial Sweeteners, Artificial Preservatives, Azo Dyes

Preparation

- 1 1. Open and place beans in a large saucepan.
- 2 2. Heat on top of the stove, slowly stirring so they do not burn on the base of the pan - ensuring that they rea core temperature

Nutrition facts

Per serving



| | | | | | | | |
|--------|-----|--------|-----|--------|------|-------|------|
| Sugar | Med | Fat | Med | Sat | High | Salt | High |
| 14.07g | | 18.25g | | 18.12g | | 7.65g | |

004Baked Beans_1

Baked Beans

MenuGroupDefault > SubMenuGroup2

Menu Test 1 > Test

-  1 Servings
-  15 prep time
-  30 cooking time



Ingredients

- 3600 gram BATCHELORS - BAKES BEANS

** Indicates sub recipes*

Allergens

This recipe contains

Only Natural Colours, E110/E102/E122/E124/E104/E129, Artificial Flavours, Flavour Enhancers, E211 Sodium Benzoate, Artificial Sweeteners, Artificial Preservatives, Azo Dyes, Suitable for Vegetarians

This recipe does **NOT** contain

Fish or Fish Products, Crustaceans, Molluscs, Milk or Milk Products, Wheat, Rye, Barley, Oats, Cereals that Contain Gluten, Maize or Maize Derivatives, Sesame Seed or Sesame Seed Products, Lupin Flour / Lupin Products, Celery / Celeriac Products, Mustard or Mustard Products, Lactose, Nuts or Nut Trace, Artificial Colours, Natural Flavourings, Sulphur Dioxide/Sulphites, Sulphur Dioxide (if greater than 10mg/kg), Peanuts

Preparation

1. Open and place beans in a large saucepan.
2. Heat on top of the stove, slowly stirring so they do not burn on the base of the pan - ensuring that they rea core temperature

Nutrition facts

Per serving

| | | | | | | | |
|--------|------|------|------|------|------|------|------|
| Sugar | High | Fat | High | Sat | High | Salt | High |
| 340.8g | | 528g | | 528g | | 300g | |




004Baked Beans_3

Baked Beans

Appetiser > AP Starter, Hot, Soup Side > SI Side Salad

MenuGroupDefault > SubMenuGroup2

Menu Test 1 > Test

-  10 Servings
-  15 prep time
-  30 cooking time

Ingredients

- 1200 gram BATCHELORS - BAKES BEANS

* Indicates sub recipes

Allergens

This recipe contains

Only Natural Colours, E110/E102/E122/E124/E104/E129, Artificial Flavours, Flavour Enhancers, E211 Sodium Benzoate, Artificial Sweeteners, Artificial Preservatives, Azo Dyes, Suitable for Vegetarians

This recipe does **NOT** contain

Fish or Fish Products, Crustaceans, Molluscs, Milk or Milk Products, Wheat, Rye, Barley, Oats, Cereals that Contain Gluten, Maize or Maize Derivatives, Sesame Seed or Sesame Seed Products, Lupin Flour / Lupin Products, Celery / Celeriac Products, Mustard or Mustard Products, Lactose, Nuts or Nut Trace, Artificial Colours, Natural Flavourings, Sulphur Dioxide/Sulphites, Sulphur Dioxide (if greater than 10mg/kg), Peanuts

Preparation

1. Open and place beans in a large saucepan.
2. Heat on top of the stove, slowly stirring so they do not burn on the base of the pan - ensuring that they rea core temperature

Nutrition facts

Per serving

| | | | | | | | |
|-------|------|-----|------|-----|------|------|------|
| Sugar | High | Fat | High | Sat | High | Salt | High |
|-------|------|-----|------|-----|------|------|------|