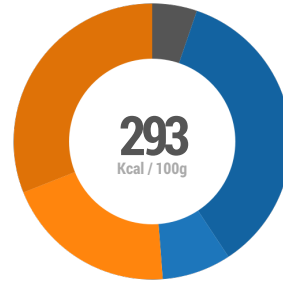


Mince Pie Truffles

Cocoa Dusting

Overview ...



CALORIES:

43.6% Carbs

5.2% Protein

51.2% Fat

Food Labelling...

Serves **25**

CONTAINS:



WHEAT



MILK



SOYA

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
84532 - 84532 Brakes Mini All Butter Shortbread Rounds.. - BRAKES	100g	14 x Each
33710 - 33710 Sysco Classic Ground Mixed Spice.. - BRAKES	10g	0.02 x Each
15605 - 15605 Brakes Mincemeat.. - BRAKES	150g	0.05 x Each
10312 (19 Oct 2023) - 10312 Large Oranges (19 Oct 2023).. - BRAKES	288g	1 x Each
71814 - 71814 Yew Tree Dairy Double Cream.. - BRAKES	75g	0.13 x Each
100034 - 100034 Callebaut Finest Belgian Chocolate Milk Callets 2.5kg.. - BRAKES	150g	0.06 x Each
89938 - 89938 Brakes Arriba Cocoa Powder (21 May 2023).. - BRAKES	40g	0.04 x Each

Cooking Instructions & Notes

PREPARATION

- Blitz Shortbread to a fine crumb.
 - Zest and juice the Orange.
-

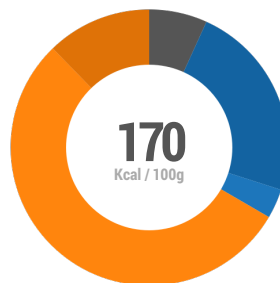
METHOD

- Melt Milk Chocolate Callets.
- In stainless steel bowl combine the Mincemeat, Mixed Spice and Double Cream. Mix well till all combined. Add the melted Milk Chocolate and mix well. Put mixture in the refrigerator for 40 minutes.
- When chilled roll mixture into balls and place on a cling film lined tray.
- When all mixture is used up using a fork roll each ball in the Cocoa Powder. Place in an airtight container and use within a week. Can be stored in a cool place or the refrigerator.

Pomegranate & Sprout Salad

Arran Mustard Dressing

Overview ...



CALORIES:

26.6% Carbs

6.8% Protein

66.6% Fat

Food Labelling...

Serves **8**

CONTAINS:



PECANS



MILK



MUSTARD



SULPHITES

MAY CONTAIN:



HAZELNUTS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS



PEANUTS

Recipe Ingredients ...

	Quantity:	Description:
13026 - 13026 Brussels Sprouts.. - BRAKES	400g	0.2 x Each
8796 - 8796 Brakes Pecan Nut Halves.. - BRAKES	75g	0.08 x Each
71128 - 71128 Brakes Salted Butter.. - BRAKES	25g	0.1 x Each
33710 - 33710 Sysco Classic Ground Mixed Spice.. - BRAKES	15g	0.03 x Each
350099 - 350099 Tate & Lyle Demerara Sugar 3kg.. - BRAKES	40g	0.01 x Each
134291 - 134291 Sysco Classic Whole Cumin Seeds (22 Jul 2023).. - BRAKES	15g	0.04 x Each
10224 (19 Oct 2023) - 10224 Red Onions (19 Oct 2023).. - BRAKES	125g	0.13 x Each
113885 (19 Oct 2023) - 113885 Herb Bunched Coriander (19 Oct 2023).. - BRAKES	40g	0.4 x Each
74817 (19 Oct 2023) - 74817 Pomegranate Seeds (19 Oct 2023).. - BRAKES	150g	1 x Each
10312 (19 Oct 2023) - 10312 Large Oranges (19 Oct 2023).. - BRAKES	288g	1 x Each
114218 (19 Oct 2023) - 114218 Lemons (19 Oct 2023).. - BRAKES	154g	1 x Each
136996 - 136996 Hazlemere Cider Vinegar.. - BRAKES	75g	0.08 x Each
350098 - 350098 Tate & Lyle Caster Sugar 2kg.. - BRAKES	15g	0.01 x Each
33889 - 33889 Font Oliva Olive Oil.. - BRAKES	75g	0.04 x Each
129495 - 129495 Arran Fine Foods Original Arran Mustard.. - BRAKES	20g	0.02 x Each
114212 (19 Oct 2023) - 114212 Chillies Red (19 Oct 2023).. - BRAKES	20g	0.08 x Each
134293 - 134293 Sysco Classic Cracked Black Pepper (22 Jul 2023).. - BRAKES	2g	0 x Each

PREPARATION

- Heat sauté pan on stove and add the Butter. When foaming add the Pecan Nuts and toss with the Mixed Spice. Remove from the heat and add the Demerara Sugar and stir till all coated.
- Heat dry sauté pan on stove and toast the Cumin Seeds.
- Finely shred on mandolin the Sprouts.
- Peel and finely dice Red Onions.
- Wash and roughly chop Coriander.
- Wash and slice Red Chillies. Store in iced water.
- Zest and juice the Orange.
- Zest and juice the Lemon.

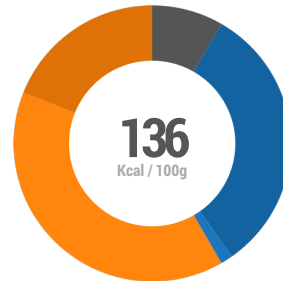
METHOD

- Combine the Orange Juice and Zest, Lemon Juice and Zest, Cider Vinegar, Caster Sugar, Olive Oil, Maldon Seasalt, Cracked Black Pepper and Arran Mustard. Whisk well.
- Combine the Shredded Sprouts, Red Onion, Cumin Seeds Coriander and Pomegranate Seeds together. Pour over the Arran Mustard Dressing and mix thoroughly. Allow to stand at room temperature for 20 minutes.
- Finally stir through the Pecan Nuts reserving a few for garnish on the top of the salad.
- Serve in Tapas Style Bowl and finish with sliced Red Chillies.

Red Cabbage & Arran Blue Salad

Mango, Spring Onion & Chilli Salsa

Overview ...



CALORIES:

33.4% Carbs

8.3% Protein

58.3% Fat

Food Labelling...

Serves **10**

CONTAINS:



MILK



SULPHITES

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

	Quantity:	Description:
10214 (19 Oct 2023) - 10214 Red Cabbage (19 Oct 2023).. - BRAKES	600g	0.31 x Each
100545 - 100545 Brakes Red Wine Vinegar (24 May 2023).. - BRAKES	300ml	0.06 x Each
114962 - 114962 Tate & Lyle Fairtrade Light Brown Soft Pure Cane Sugar 500g.. - BRAKES	60g	0.12 x Each
85702 - 85702 Brakes Sultanas.. - BRAKES	100g	0.03 x Each
129457 - 129457 Arran Cheeses Arran Blue (Scotland Only).. - BRAKES	185g	1 x Each
33385 - 33385 Diced Mango.. - BRAKES	100g	0.1 x Each
114212 (19 Oct 2023) - 114212 Chillies Red (19 Oct 2023).. - BRAKES	40g	0.16 x Each
10473 (19 Oct 2023) - 10473 Spring Onions Bunch (19 Oct 2023).. - BRAKES	40g	0.4 x Each
450449 (19 Oct 2023) - 450449 Fresh Coriander (19 Oct 2023).. - BRAKES	30g	0.03 x Each
127292 - 127292 Supernature Oil Lemon Infused Cold Pressed Rapeseed Oil.. - BRAKES	75g	0.3 x Each
132644 - 132644 Maldon Sea Salt Flakes 570g.. - BRAKES	4g	0.01 x Each
134293 - 134293 Sysco Classic Cracked Black Pepper (22 Jul 2023).. - BRAKES	4g	0.01 x Each

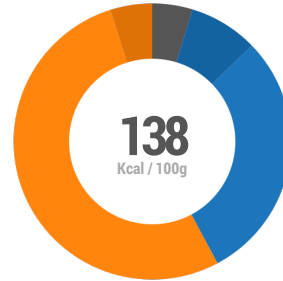
Cooking Instructions & Notes

PREPARATION / METHOD

- Heat Red Wine Vinegar in saucepan and add Brown Sugar and stir to dissolve.
- Shred the Red Cabbage using the mandolin and add the Red Wine Vinegar mixture.
- Put Red Cabbage mixture into stainless steel bowl, add the Sultanas and cover with clingfilm. Allow to cool.
- Dice the Mango.
- Slice the Spring Onions and Red Chillies and store in iced water.
- Wash and chop Coriander.
- Roughly chop Arran Blue.
- Combine the Red Chillies, Mango, Spring Onion with the Lemon Oil.
- Combine the Red Cabbage mixture with the Arran Blue and then drain off the Red Wine Vinegar. Season with Maldon Seasalt and Cracked Black Pepper. Place in a Tapas Style Dish and top with Mango, Spring Onion & Chilli Salsa.

Roastie Bravas

Overview ...



CALORIES:

37.5% Carbs

4.7% Protein

57.8% Fat

Food Labelling...

Serves **6**

CONTAINS:



EGGS



MUSTARD

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

	Quantity:	Description:
114437 - 114437 Bannisters Yorkshire Family Farm Chef's Classic Roasting Potatoes 2.5kg.. - BRAKES	900g	0.36 x Each
132644 - 132644 Maldon Sea Salt Flakes 570g.. - BRAKES	4g	0.01 x Each
115043 - 115043 Maggi Rich & Rustic Tomato Sauce 800g.. - BRAKES	600g	¾ x Each
134289 - 134289 Sysco Classic Smoked Paprika (24 Jul 2023).. - BRAKES	20g	0.04 x Each
129213 - 129213 Brakes Garlic Aioli.. - BRAKES	180g	0.18 x Each

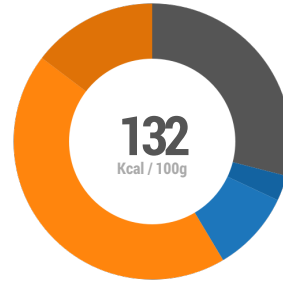
Cooking Instructions & Notes

PREPARATION / METHOD

- Pre heat fryer to 180C.
- Cut Roast Potatoes into large chunks.
- Fill squeeze bottle with Garlic Aioli.
- Put Rich and Rustic Sauce on stove to heat through with Smoked Paprika.
- Deep fry chunks of Roast Potatoes till crisp. Sprinkle with Maldon Seasalt and drain on kitchen paper.
- Dress Roast Potato chunks in Tapas style dish and top with Rich and Rustic Sauce and squeeze Garlic Aioli over the top.

Smoked Salmon Tortilla

Overview ...



CALORIES:
12.4% Carbs
29% Protein
58.5% Fat

Food Labelling...

Serves **8**

CONTAINS:



EGGS



FISH

Recipe Ingredients ...

	Quantity:	Description:
33889 - 33889 Font Oliva Olive Oil.. - BRAKES	30g	0.02 x Each
16392 - 16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES	444g	8 x Each
113881 (19 Oct 2023) - 113881 Herb Bunched Flat Leaf Parsley (19 Oct 2023).. - BRAKES	25g	¼ x Each
10291 (19 Oct 2023) - 10291 Large Onions 2.5kg (19 Oct 2023).. - BRAKES	100g	0.04 x Each
118707 (19 Oct 2023) - 118707 Cooked New Potatoes (19 Oct 2023).. - BRAKES	200g	0.2 x Each
3824 - 3824 Coln Valley D Sliced Scottish Smoked Salmon 250g.. - BRAKES	125g	5 x Each
10364 (19 Oct 2023) - 10364 Red Cherry Tomatoes (19 Oct 2023).. - BRAKES	30g	0.12 x Each

Cooking Instructions & Notes

PREPARATION / METHOD

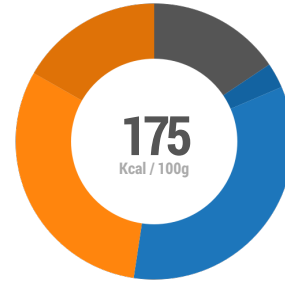
- Pre heat oven to 180C.
 - Peel and slice Onions.
 - Peel and slice the New Potatoes.
 - Chop Smoked Salmon into pieces.
 - Wash and chop Flat Leaf Parsley.
 - Beat Eggs together and mix with the chopped Parsley.
 - Wash and cut Cherry Tomatoes in half.
-

METHOD

- Heat non - stick pan on stove and add the Olive Oil, sliced New Potatoes and Onions. Sauté off and colour slightly.
- Add Smoked Salmon and Egg mixture.
- Place in oven for 15 - 20 minutes to cook through.
- When done remove from the oven and allow to rest for 10 minutes.
- Turn out the Tortilla and cut into 8 wedges. Top each wedge with Cherry Tomato half and garnish with any crisp vegetables you may have in the fridge.

Turkey Risotto

Overview ...



CALORIES:
36.8% Carbs
15.6% Protein
47.6% Fat

Food Labelling...

Serves **4**

CONTAINS:



MILK



CELERY



SULPHITES

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
71522 - 71522 Prime Meats British Turkey Breast (Single Whole Lobe).. - BRAKES	280g	0.14 x Each
33889 - 33889 Font Oliva Olive Oil.. - BRAKES	80g	0.04 x Each
10291 (19 Oct 2023) - 10291 Large Onions 2.5kg (19 Oct 2023).. - BRAKES	200g	0.08 x Each
10228 (19 Oct 2023) - 10228 Celery (19 Oct 2023).. - BRAKES	200g	0.4 x Each
134280 - 134280 Gallo Arborio Risotto Rice (23 Mar 2023).. - BRAKES	320g	0.32 x Each
134658 - 134658 Nettlebed Cave Sauvignon Blanc.. - BRAKES	200g	0.27 x Each
100443 - 100443 Knorr Professional Gluten Free Chicken Paste Bouillon 1kg.. - BRAKES	40g	0.04 x Each
33588 - 33588 Sysco Classic Bay Leaves (24 Jul 2023).. - BRAKES	1g	1 x Each
113874 (19 Oct 2023) - 113874 Herb Bunched Thyme (19 Oct 2023).. - BRAKES	16g	4 x Average Portion
23348 - 23348 Italian Mascarpone Cheese 500g.. - BRAKES	50g	0.1 x Each
71016 - 71016 Parmigiano Reggiano Wedges.. - BRAKES	60g	0.06 x Each
74827 Brakes Salted Butter..	30g	
136748 - 136748 Sysco Classic Lemon Juice (22 Jul 2023).. - BRAKES	60g	1 x Each
119656 - 119656 Marinated & Seasoned Exotic Mushroom Mix (800g drained weight).. - BRAKES	250g	¼ x Each
10473 (19 Oct 2023) - 10473 Spring Onions Bunch (19 Oct 2023).. - BRAKES	40g	0.4 x Each
113880 (19 Oct 2023) - 113880 Premium Large Chives Bunch (19 Oct 2023).. - BRAKES	30g	0.3 x Each
134293 - 134293 Sysco Classic Cracked Black Pepper (22 Jul 2023).. - BRAKES	3g	0.01 x Each

PREPARATION

- Peel and finely dice Onions.
- Wash and finely dice Celery.
- Wash Thyme Sprigs.
- Wash and finely chop Chives.
- Wash and julienne Spring Onions. Store in iced water.
- Dice cooked Turkey, keep the skin back and cut up into strips
- Prepare Chicken Stock as per manufacturers instructions.
- Pre heat oven to 180C.

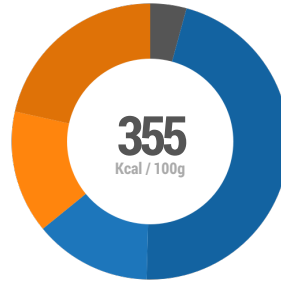
METHOD

- In thick bottomed pan heat 60ml Olive Oil and sweat the Onions and Celery for 6 - 8 minutes without colour.
- Add the Risotto Rice and stir till all liquid from the vegetables has evaporated. Add the White Wine and stir continuously till all has been absorbed. Then gradually add the Chicken stock a little at a time until all has been absorbed by the Risotto Rice.
- Add the Turkey, Bay Leaf and Sprigs of Thyme and cook for 12 - 15 minutes till the Risotto Rice is done. Take care not to catch the bottom of the pan.
- Toss the Turkey Skin with remaining Olive Oil, Maldon Seasalt and Cracked Black Pepper. Heat in the oven till crisp.
- Finish the Risotto with Mascarpone, Marinated Wild Mushrooms, grated Parmigiano, Butter and Lemon Juice. Fold through the Chopped Chives.
- Finish the dish in Tapas Style dish topped with julienne Spring Onion and crisped Turkey Skin.

Christmas Pudding Bon Bons

White Chocolate & Cherry Top

Overview ...



CALORIES:

59.9% Carbs

4.2% Protein

35.9% Fat

Food Labelling...

Serves **25**

CONTAINS:



WHEAT



MILK



SOYA



SULPHITES

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
WALNUTS,
MACADAMIAS

Recipe Ingredients ...

	Quantity:	Description:
1721 - 1721 Matthew Walker Classic Christmas Pudding Loaf.. - BRAKES	350g	0.28 x Each
128761 - 128761 Lyle's Golden Syrup Squeezy 750g.. - BRAKES	35g	0.05 x Each
128228 - 128228 Harveys The Bristol Cream Solera Sherry 75cl.. - BRAKES	50ml	0.07 x Each
470655 - 470655 Callebaut Dark Chocolate Callets 70%.. - BRAKES	125g	0.05 x Each
85911 - 85911 Callebaut White Chocolate Callets (W2).. - BRAKES	100g	0.04 x Each
113882 (19 Oct 2023) - 113882 Premium Large Mint Bunch (19 Oct 2023).. - BRAKES	10g	0.1 x Each
116356 - 116356 R M Curtis Whole Glace Cherries.. - BRAKES	40g	0.4 x Each

Cooking Instructions & Notes

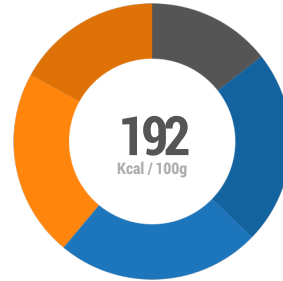
PREPARATION / METHOD

- Crumble cold cooked Christmas Pudding into a stainless steel bowl and add the Golden Syrup and Sherry. Mix well until all incorporated.
- Melt the Dark Chocolate and add to the Christmas Pudding mixture and mix thoroughly.
- Roll the mixture into little Bon Bons and place in refrigerator to set firm.
- Chop into small dice the Glace Cherries.
- Pick Mint Leaves trying to get really small green ones.
- Melt White Chocolate and put in piping bag.
- Pipe White Chocolate onto Mint Leaf to hold on mini Christmas Pudding Bon Bons. When White Chocolate is still soft place diced Glace Cherries on top to resemble Holly Berries.

Ham & Cheese Croquettes

Chilli Jam

Overview ...



CALORIES:

46.6% Carbs

14.5% Protein

38.9% Fat

Food Labelling...

Serves **12**

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD



SULPHITES

MAY CONTAIN:



WALNUTS

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
74826 - 74826 Brakes Unsalted Butter.. - BRAKES	60g	0.24 x Each
33889 - 33889 Font Oliva Olive Oil.. - BRAKES	60g	0.03 x Each
10291 (19 Oct 2023) - 10291 Large Onions 2.5kg (19 Oct 2023).. - BRAKES	150g	0.06 x Each
470703 - 470703 Plain Flour.. - BRAKES	220g	0.15 x Each
71155 - 71155 Cravendale Purfiltre Whole Fresh Milk.. - BRAKES	1kg	½ x Each
15553 - 15553 Prime Meats Gammon Quarter Joint.. - BRAKES	300g	0.13 x Each
135458 - 135458 McLelland Mature White Block Cheddar (Scotland Only).. - BRAKES	100g	1 x Each
27640 - 27640 Colman's Dijon Mustard 2.25L.. - BRAKES	15g	0.01 x Each
16392 - 16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES	167g	3 x Each
135538 - 135538 James Brown & Co Panko Breadcrumbs.. - BRAKES	150g	0.15 x Each
126918 - 126918 Brakes Chilli Jam.. - BRAKES	400g	0.32 x Each

Cooking Instructions & Notes

PREPARATION

- Peel and finely dice Onion.
 - Grate the Mature Cheddar.
 - Beat the Eggs with 100ml Milk for Egg Wash for the panee.
 - Finely dice Gammon which has already been cooked.
-

METHOD

- Heat the Butter and the Olive Oil in a thick bottomed pan. Add the Onion and sauté for 2 minutes.
- Add the diced Gammon and mix. Add 120gm Plain Flour and cook out the Plain Flour to form a roux.
- Gradually add the Milk a little at a time stirring constantly. Cook out till thick then gradually add the grated Cheddar and Dijon Mustard till fully incorporated. Take off the heat and transfer the mixture into a bowl, cover surface with clingfilm and refrigerate, ideally overnight.
- When chilled roll the dough into small Croquettas, you should achieve 24.
- Set up the Panee of remaining Flour, Egg Wash and Breadcrumbs. Bread the Croquettas and refrigerate.
- Pre heat the fryer to 180C. Deep fry the Croquettas for 1 - 2 minutes till golden and drain on kitchen paper. Keep warm.
- Serve in Tapas Style Dish with a bow of Chilli Jam for dipping.

Kilted Pigs & Chorizo

Lost Orchards & Maple Syrup Reduction

Overview ...



CALORIES:
6.6% Carbs
16.8% Protein
76.6% Fat

Food Labelling...

Serves **15**

CONTAINS:



SULPHITES

Recipe Ingredients ...

	Quantity:	Description:
133911 - 133911 Gran Bosco Cooking Chorizo.. - BRAKES	1kg	1 x Each
120676 - 120676 Brakes Gluten Free Pork Chipolata's Wrapped in Bacon (24 May 2023).. - BRAKES	1.26kg	30 x Each
10291 (19 Oct 2023) - 10291 Large Onions 2.5kg (19 Oct 2023).. - BRAKES	400g	0.16 x Each
88887 - 88887 Font Oliva Extra Virgin Olive Oil (22 May 2023).. - BRAKES	100g	0.02 x Each
10439 (19 Oct 2023) - 10439 Fresh Garlic (19 Oct 2023).. - BRAKES	60g	¾ x Each
135362 - 135362 Lost Orchards Scottish Pure Apple (Scotland Only).. - BRAKES	500g	1 x Each
100535 - 100535 Brakes Pure Canadian Maple Syrup.. - BRAKES	80g	0.13 x Each
113881 (19 Oct 2023) - 113881 Herb Bunched Flat Leaf Parsley (19 Oct 2023).. - BRAKES	50g	½ x Each
10473 (19 Oct 2023) - 10473 Spring Onions Bunch (19 Oct 2023).. - BRAKES	60g	0.6 x Each

Cooking Instructions & Notes

PREPARATION

- Cut Chorizo into 4 pieces from each.
 - Defrost in controlled environment the Chipolatas Wrapped in Bacon.
 - Peel and finely slice the Onions.
 - Peel and finely chop the Garlic.
 - Peel and slice Spring Onions and store in iced water.
 - Wash, pick and chop the Flat Leaf Parsley.
-

METHOD

- Pre heat oven to 180C.
- Tray up Chipolatas Wrapped in Bacon and cook till core temperature has been achieved.
- Heat Olive Oil in heavy bottomed pan. Once hot fry Chorizo turning occasionally.
- Add the Onions and Garlic and continue to cook. Add the cooked Chipolatas Wrapped in Bacon, Lost Orchards Cider and Maple Syrup, cover and continue to cook slowly to release all flavours.
- Remove the Chorizo and Chipolatas Wrapped in Bacon from the pan and reduce the sauce by half and finish with chopped Flat Leaf Parsley.
- Serve the Chorizo and Chipolatas Wrapped in Bacon in Tapas Style Dish, coat with the sauce and finish with chopped Flat Leaf Parsley.