

Canape Recipe Guide

Food Labelling...

Quantity: Description:

Products / Pack Sizes ...



Ardennes Pate with Chunky Chilli Chutney & Ciabatta Toast



254
Kcal / 100

CALORIES:

39% Carbs

14.3% Protein

46.8% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT,
BARLEY, RYE



EGGS



FISH



MUSTARD

MAY CONTAIN:



HAZELNUTS
, ALMONDS,
CASHEWS



SESAME

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
70045 Brakes Ardennes Pâté..	5	
136368 - 136368 La Boulangerie Part Baked Ciabatta Sandwich Rolls (24 May 2023).. -	0	Each
BRAKES 10397 Salad Cress.. - BRAKES	2	
89352 Brakes Chunky Chilli Chutney.. - BRAKES	5	0.02x Each

Products / Pack Sizes ...

5
2
5

1 Serving



Product code



Barcode



105/

269kcal



1

Preparation:

Cut the pate to required portion

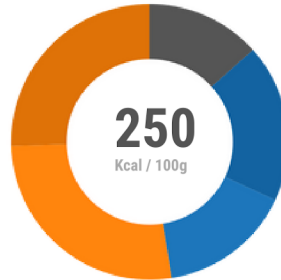
Bake the bread in advance. Cut into 3 mini slices

Method:

1. Brush the ciabatta with some olive oil and season, then toast until crisp in an oven at 180°C
2. Place the pate onto the centre of your chosen serving dish
3. Spoon the chutney onto the pate
4. Arrange the toast on the plate
5. Garnish with the cress and micro salad - serve

Chicken Liver & Brandy Parfait with Pistachio, Pear Puree, Quince & Toasted Brioche

Creamy chicken liver & brandy parfait rolled in pistachios and served with pear puree, quince & toasted brioche



CALORIES:
34.1% Carbs
13.4% Protein
52.5% Fat

Food Labelling...

Serves **1**

CONTAINS:



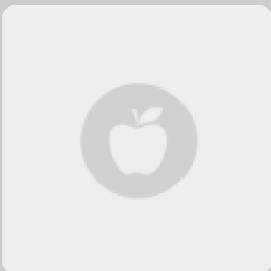
MAY CONTAIN:



Recipe Ingredients ...	Quantity:	Description:
134111 Little & Cull Chicken Liver & Brandy Parfait	50g	1x Each
8823 Brakes Pistachio Kernels - BRAKES	5g	
118906 Global Harvest Quince Jelly (Membrillo) -	10g	
BRAKES 74831 Mixed Micro-Greens - BRAKES	2g	
135017 La Boulangerie Part Baked Butter Brioche Loaves	25g	
19524 Brakes Pear Halves in Light Syrup - BRAKES	20g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

112g / 283kcal

1

Preparation:

Defrost the parfait

Finely chop the pistachios

Cut the quince into small dice

Cut the bread into a rectangle shape

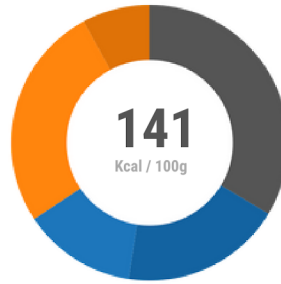
Method:

1. Puree the pear with a little of its juices until smooth
2. Gently toast the brioche under a grill
3. Roll the parfait in the pistachio
4. Spoon the puree onto a plate
5. Place the parfait onto the centre of the plate
6. Garnish with the quince and micro cress - serve

Ham Hock Terrine with Wild Mushrooms & Beetroot Piccalilli

Ham hock & pickled carrot terrine with wild mushrooms, piccalilli puree & sourdough shards

B



CALORIES:

32.1% Carbs
33.6% Protein
34.3% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT,
BARLEY, RYE

MUSTARD

MAY CONTAIN:



OATS

WALNUTS

MILK

SESAME

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
117443 Little & Cull Ham Hock, Picked Carrot & Mustard Terrine - BRAKES	75g	0.15x Each
119656 Marinated & Seasoned Exotic Mushroom Mix (800g drained weight) - BRAKES	15g	0.02x Each
113825 Heinz Mild Yellow Mustard 240g - BRAKES	5g	0.02x Each
121410 Golden Beetroot Piccalilli - BRAKES	15g	0.02x Each
31814 La Boulangerie 10" Fully Baked Sourdough Baguettes - BRAKES	10g	0.08x Each
113881 Herb Bunched Flat Leaf Parsley - BRAKES	1g	
113880 Premium Large Chives Bunch - BRAKES	1g	
131417 Brakes Black Onion Seeds - BRAKES	1g	
74831 Mixed Micro-Greens - BRAKES	1g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

124g / 177kcal
1

Cooking Instructions & Notes

Preparation:

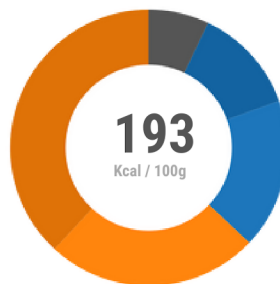
Defrost the terrine
Defrost, slice & toast the bread
Puree the piccalilli
Wash, pat dry & finely chop the herbs

Method:

1. Slice the terrine to required portion
2. Brush half the terrine with mustard and sprinkle with the parsley, chive and onion seeds
3. Plate the terrine and pipe on the piccalilli puree
4. Garnish with the wild mushrooms and micro cress
5. Finish with the toasted sourdough - serve

Deville'd Mushrooms & Brioche

British Oyster Mushrooms in a creamy piquant sauce with toasted brioche



CALORIES:
30% Carbs
7.1% Protein
62.9% Fat

Food Labelling...

Serves **10**

CONTAINS:



MAY CONTAIN:



OTHER PROPERTIES:



Recipe Ingredients ...	Quantity:	Description:
74088 - 74088 Brakes Unsalted Butter.. - BRAKES	80g	0.32x Each
10469 - 10469 Cooking Onions.. - BRAKES	250g	0.1x Each
136734 - 136734 Caterers Pride Tomato Paste.. - BRAKES	75g	0.75x Each
135509 - 135509 Henderson's Spicy Table Sauce.. - BRAKES	70g	0.67x Each
115053 - 115053 Colman's English Mustard 100g.. - BRAKES	60g	0.6x Each
135016 - 135016 La Boulangerie Fully Baked Butter Brioche Loaf (24 May 2023).. - BRAKES	450g	1x Each
113881 - 113881 Herb Bunched Flat Leaf Parsley.. - BRAKES	20g	0.2x Each
85120 - 85120 Chef William Cooking Salt.. - BRAKES	2g	
33578 - 33578 Sysco Classic Ground White Pepper.. - BRAKES	2g	0x Each
70215 - 70215 Brakes Fresh Double Cream.. - BRAKES	300ml	0.13x Each
10545 - 10545 Portobello Mushrooms.. - BRAKES	300g	0.2x Each
10480 - 10480 Grey Oyster Mushrooms.. - BRAKES	400g	1x Each

1 Serving



 *Product code*
 *Barcode*
 201g / 400kcal
1

Cooking Instructions & Notes

Prep

Peel & thinly slice Onion

Roughly chop Parsley

Sliced Mushrooms

Tear Oyster mushrooms in to chunks

Method

Melt the butter in a large frying pan. Add the onion and fry gently for 3–4 minutes, or until soft and slightly golden-brown, stirring regularly.

Add Mushrooms and sauté for 1 minute on each side

Add the tomato purée and mustard to the pan, then gradually add cream stirring constantly. Bring to the simmer, add a tablespoon of the Worcestershire sauce and season with salt and pepper.

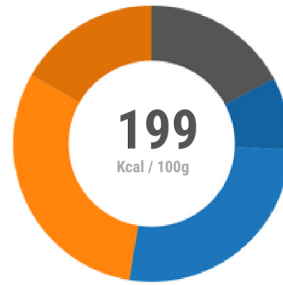
Reduce the heat and simmer gently for 5 minutes, or until the mushrooms are tender and the sauce is thickened, stirring occasionally. Add a little more Worcestershire sauce to taste if you like.

Toast the bread on both sides, then spread with butter and put on four small plates.

Spoon the mushrooms and sauce over the buttered toast and scatter with the parsley, if using.

Serve immediately while piping hot

Whipped Goats Cheese with Blackberries and Crispy Ham Crostini



CALORIES:

35.4% Carbs

17.2% Protein

47.4% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT, RYE



MILK



SULPHITES

MAY CONTAIN:



EGGS



SESAME



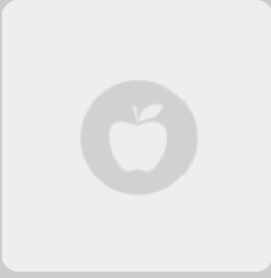
SOYA

Recipe Ingredients ...

Quantity:	Description:
113099 - 113099 La Boulangerie Fully Baked Artisan Plain Sourdough Loaves (24 May 2023) - BRAKES	70g
117855 Mini Fresh Goat Cheese Log	50g
113883 - 113883 Herb Bunched Sage - BRAKES	5g
116160 Parma Ham Slices	20g
33889 Font Oliva Olive Oil	10g
88386 Brakes Glaze with Balsamic Vinegar of Modena	10g
10567 - 10567 Banana Shallots - BRAKES	10g
131295 - 131295 Blackberries - BRAKES	40g
74831 Mixed Micro-Greens	2g
124179 - 124179 Padron Peppers - BRAKES	20g

Products / Pack Sizes ...

1 Serving



Product code
Barcode
237g / 483kcal
1

Cooking Instructions & Notes

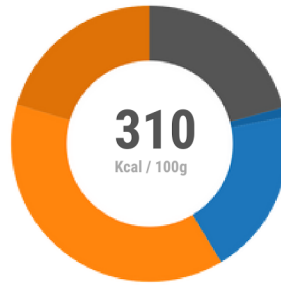
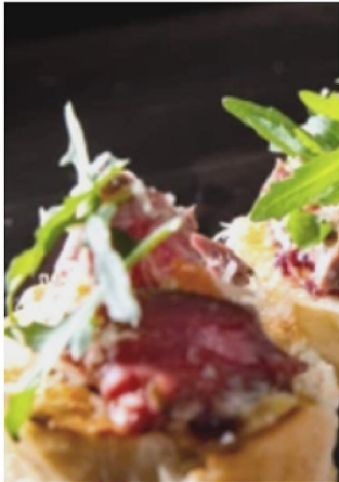
Preparation:

- Defrost the bread
- Pick the sage
- Peel & finely dice the shallots
- Mix the olive oil with the balsamic vinegar

Method:

1. In a deep fat fryer @180oC cook the sage for a few seconds until crisp, drain onto a papered tray.
2. Repeat with the ham until crisp - cool
3. In a bowl whip the cheese and crumble in half the crispy sage and ham.
4. Oil and season the bread and toast on a grill.
5. Place the padron peppers onto a hot chargrill, season and cook until charred and soft.
6. In a pan over a medium heat cook the shallots in a little oil until soft, add in the blackberries, toss together and remove from the heat.
7. Spread the cheese onto the grilled bread and top with the warm blackberries, padron peppers, crispy ham & sage
8. Spoon over the balsamic and olive oil dressing, finish with the micro herbs - serve!

Roast Beef, Horseradish Mayo and Rocket Tartlets



CALORIES:
20.6% Carbs
20.8% Protein
58.6% Fat

Food Labelling...

Serves **5**

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD

MAY CONTAIN:



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



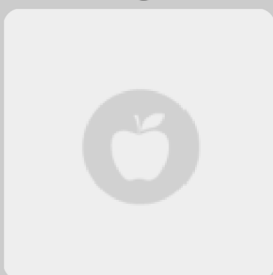
SOYA

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
109836 Pidy Mixed Canape Shells - BRAKES	33g	5.02x Each
74820 Brakes Sliced Roast Scotch Beef Topside	50g	
102661 Micro Salad Rocket	10g	
71017 Parmigiano Reggiano Shavings	10g	
89703 Brakes Real Mayonnaise - BRAKES	15g	0.01x Each
88387 Brakes Horseradish Sauce - BRAKES	3m	0x Each

Products / Pack Sizes ...

1 Serving



Product code



Barcode



24.2g / 76kcal



1

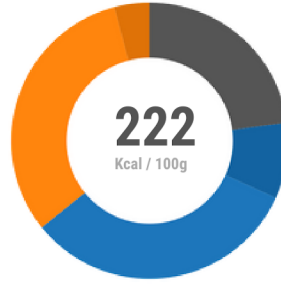
Preparation:

Cut the beef and prepare into rolls/roses

Method:

1. Mix the mayo and horseradish together and spoon into each tartlet.
2. Now top with the beef.
3. Add the rocket
4. Sprinkle over the parmesan - serve!

Vegan Hoi Sin Glazed 'duck' Tartlets



CALORIES:

41.3% Carbs

22.9% Protein

35.8% Fat

Food Labelling...

Serves **5**

CONTAINS:



WHEAT



SESAME



SOYA

BARLEY

MAY CONTAIN:



ALMONDS



PEANUTS



EGGS



MILK



CELERY

CASHEWS



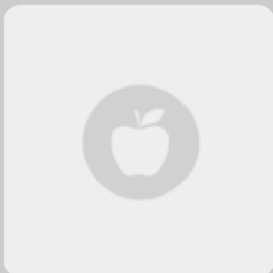
MUSTARD

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
134294 Squeaky Bean Plant Based Pulled Duck - BRAKES	25g	0.03x Each
85664 Knorr Professional Blue Dragon Hoi Sin Concentrated Sauce 1.1L - BRAKES	5g	0x Each
134441 Gourmet Pidy Assortment Veggie Cups - BRAKES	17.5g	5x Each
10230 Cucumber - BRAKES	10g	0.03x Each
10473 Spring Onions Bunch - BRAKES	10g	0.1x Each
35005 Brakes Sesame Seeds - BRAKES	2g	0x Each
131165 Black Sesame Seeds - BRAKES	2g	0x Each

Products / Pack Sizes ...

1 Serving



Product code



Barcode



14.3g / 32kcal



1

Preparation:

Defrost the 'duck' then finely shred

Cut the cucumber and spring onion into fine julienne and place into iced water

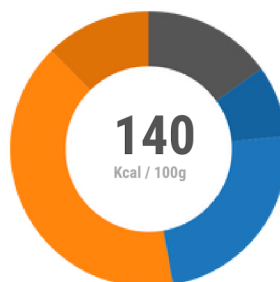
Toast the sesame seeds

Method:

1. Mix the duck with the hoi sin sauce.
2. Spoon the duck filling into the cups, garnish with the cucumber and spring onion.
3. Generously sprinkle with the seeds - serve!

Levant Sharing Platter

Sharing platter, mozzarella, padron peppers, spiced houmous, sweet potato falafel, olives, plant-based koftas, grilled artichokes, marinated onions & flat bread



CALORIES:

32.1% Carbs

15.1% Protein

52.8% Fat

Food Labelling...

Serves **2**

CONTAINS:



WHEAT
BARLEY



MILK



SESAME

MAY CONTAIN:



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



PEANUTS

OTHER PROPERTIES:



VEGETARIAN



VEGAN






Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
114218 Lemons - BRAKES	100g	1x Each
114212 Chillies Red - BRAKES	3g	
113885 Herb Bunched Coriander - BRAKES	3g	
124179 Padron Peppers - BRAKES	125g	
121395 Brakes Smoked Houmous with Harissa - BRAKES	100g	
450149 Pomegranate - BRAKES	85g	0.25x Each
129174 Gosh! Sweet Potato Falafel Bites - BRAKES	88g	4x Each
116170 Mozzarella Bocconcini fior di latte - BRAKES	50g	0.2x Each
119648 Cypressa Market Mix Olives (Whole) - BRAKES	100g	
131050 Brakes Plant-Based Kofta - BRAKES	160g	4x Each
124987 Roasted Artichoke Quarters in Sunflower Oil (1.4kg Drained Weight) - BRAKES	100g	
119654 Whole Borettane Onions In Balsamic Vinegar - BRAKES	100g	
145944 Royal Crown Chickpeas in Water - BRAKES	30g	0.3x Each
113113 Spicentice Harissa Rub - BRAKES	1g	

57409 Brakes 8" White Khobez Bread -	60g	1x Each
BRAKES 131417 Brakes Black Onion Seeds -	1g	
BRAKES	1.3g	(auto-calculated)
9802 Brakes Extended Life Rapeseed Oil		

2 Serving



 *Product code*
 *Barcode*
 553g /  807kcal
 # 1

Stage One

Red Chilli - Deseed and finely chop, place into mixing bowl
 Lemon - Zest 1/2 into the bowl
 Coriander - Finely chop
 Remove mozzarella from packaging, pat dry
 Add to bowl season with salt and pepper and a little olive oil
 Toss thoroughly and leave to one side

Stage Two

Chickpeas - Drain and pat dry
 Place into fryer at 180°C and fry for 1 min
 Allow to drain and add to a mixing bowl
 Sprinkle Harissa and salt, toss thoroughly

Stage Three

Cook the koftas as per the manufacturer's instructions and keep warm until plating

Stage Four

Char the padron peppers on the grill, then lightly drizzle with suitable oil and a season with a little salt

Stage Five

Lemon - Cut into 4 slices, chargrill on each side for 1 min or until the grill marks appear
 Pomegranate - Cut into 4 then cut 1 quarter into 3 pieces

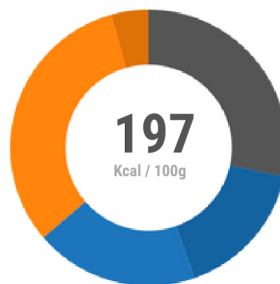
Stage Six

Place the falafel into the fryer at 180°C for approx. 3 mins and cooked through
 Drain on kitchen paper

Presentation

Choose a platter of your choice
 Spoon houmous on the plate, smear with the back on the spoon
 Build the dish with the remaining ingredients
 Sprinkle onion seeds all over
 Serve with warm flat bread

Hoi Sin 'Duck' Tacos



CALORIES:
35.3% Carbs
28.4% Protein
36.3% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



MUSTARD



SESAME



SOYA

BARLEY

MAY CONTAIN:



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



PEANUTS



CELERY

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
134294 Squeaky Bean Plant Based Pulled Duck - BRAKES	75g	0.08x Each
85664 Knorr Professional Blue Dragon Hoi Sin Concentrated Sauce 1.1L -	25g	0.02x Each
BRAKES 123351 La Boulangerie Fully Baked Mini Soft White Tacos - BRAKES	14.5g	1x Each
10230 Cucumber - BRAKES	10g	0.03x Each
10473 Spring Onions Bunch - BRAKES	10g	0.1x Each
35005 Brakes Sesame Seeds - BRAKES	2g	0x Each
24932 Blue Dragon Wasabi Paste - BRAKES	2g	0.04x Each
126924 Brakes Vegan Mayo - BRAKES	10ml	0.01x Each
123174 Sweet & Sour Onion Pickles - BRAKES	10g	0.01x Each

1 Serving



 *Product code*
 *Barcode*
 159g / 317kcal
1

Cooking Instructions & Notes

Preparation:

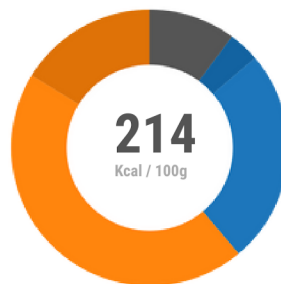
Defrost tacos
Defrost the 'duck' finely shred
Shred the cucumber
Shred the spring onion

Method:

1. In a bowl mix together the wasabi and mayo - leave to one side.
2. Mix the 'duck' with the hoi sin sauce in a pan, place on a high heat to cook through.
3. Warm the tacos and place onto a stand.
4. Spoon the hot 'duck' mix into each taco.
5. Add the cucumber and spring onion to each taco.
6. Garnish with the wasabi mayo, sesame seeds and pickled onion - serve!

Feta, Watermelon and Black Olive on Soda Bread

By Oliver Lloyd from Brakes



CALORIES:

28.8% Carbs

10.1% Protein

61.1% Fat

Food Labelling...

Serves **5**

CONTAINS:



OATS, WHEAT



MILK

MAY CONTAIN:



CELERY



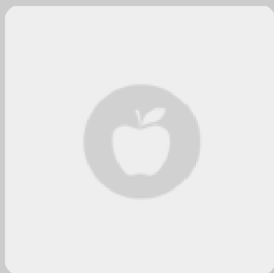
MUSTARD

Recipe Ingredients ...

	Quantity:	Description:
113265 The Penny Loaf Co. Mini Irish Soda Bread - Mixed Box -	50g	0.97x Each
BRAKES 134404 Feta Cubes (15mm) - BRAKES	25g	0.03x Each
10368 Watermelon - BRAKES	25g	0.01x Each
36036 Brakes Essentials Pitted Black Olives - BRAKES	50g	0.02x Each
33889 Veraneo Olive Oil - BRAKES	10g	0.01x Each
105597 Micro Coriander BB - BRAKES	1g	0.03x Each

Products / Pack Sizes ...

1 Serving



Product code



Barcode



32.2g / 70kcal

1

Preparation:

Defrost and slice the bread

Drain the feta & cut into small dice

Dice the watermelon

Method:

1. Lay the bread onto a baking tray and add a little oil and seasoning, bake for 4 mins at 180oC - cool.
2. In a blender blend the olives and olive oil together.
3. Spread the olive mix onto the bread and spoon the watermelon onto the carrier
4. Top with the feta and finish with the micro coriander - serve!

