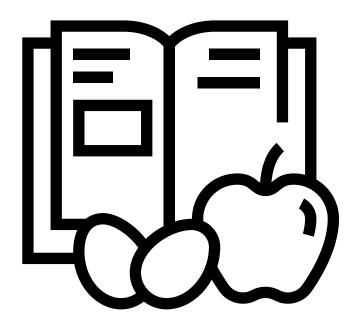
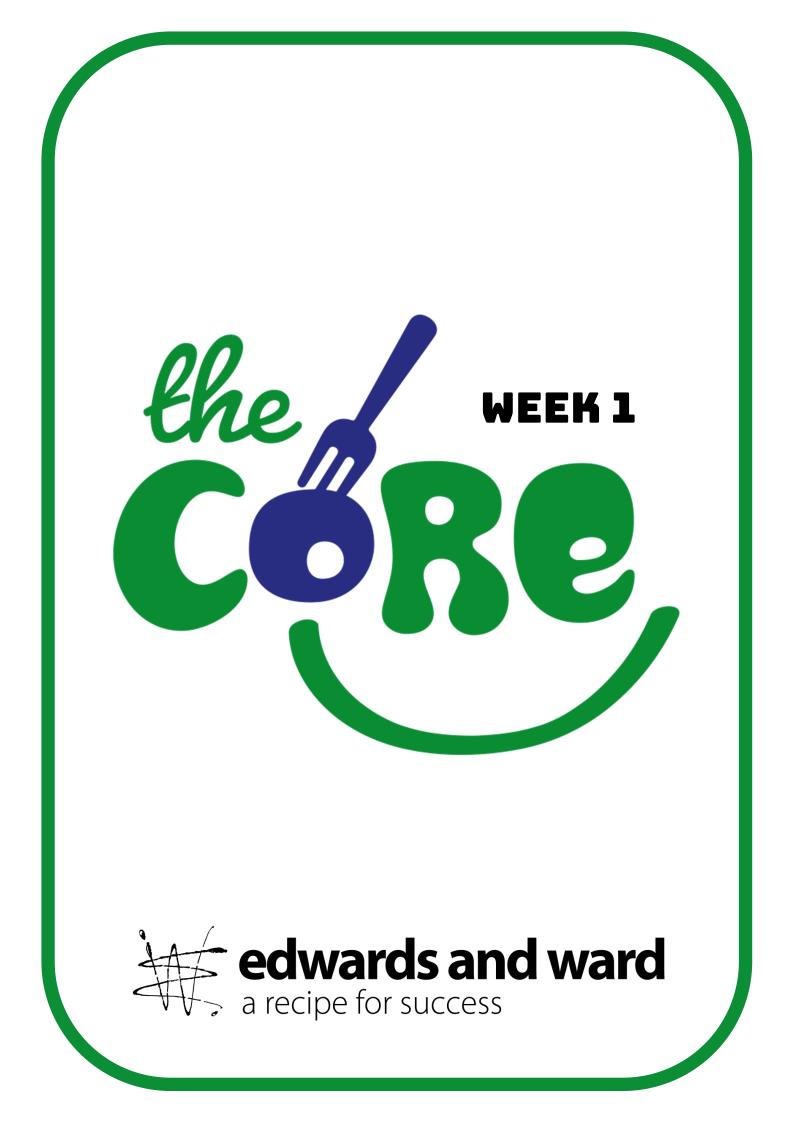
# Secondary



# Autumn-Winter 2024-25





10-Jul-2024	coffron
13:32	sarrron

## Recipe

Recipe:	S092439	Swedish Style Meatballs & Gravy		
Ingredient			Amount	
46694	Chicken & Sweetcorn Meatball (RT GF H) 20g		40	
03013	Everyday Favourites	s Gluten Free Gravy Granule	heaped tbsp	
Water	Water		250ml	
Yield: 10	Ptn			

#### Method

- 1. Place the meatballs on a lined baking sheet (allowing 3 per portion) bake for 30 mins at 190 c
- 2. Whisk gravy granules into boiling water.
- 5. Temperature check the meatballs and serve with creamy mash and the gravy on the side.

Please note the video shows a primary portion, the method is the same.

## Picture

Chicken Meatballs with Gravy Watch the video here: https://youtu.be/P3W4n3XT-yM?si=DG7aHf\_zsgjifSRd



# Recipe

Recipe:	S092440	Swedish Style Veggie Balls & Gravy		
Ingredient			Amount	
10307	Katerveg Vegan Meatballs		50	
03013	Everyday Favourites Glute	en Free Gravy Granule	heaped tbsp	
Water	Water		250ml	
Yield: 10	Ptn			

#### Mathad

- Method
- 1. Place the meatless meatballs on a lined baking sheet (allowing 4 per portion) bake for 20mins at 190c
- 2. Whisk gravy granules into boiling water.
- 3. Temperature check the meatballs and serve with creamy mash and the gravy on the side.

## Picture

Vegeballs with Gravy Watch the video here: https://youtu.be/3P8aR2w\_Lb0?si=UCK9t2tPT6k6smU6



Edward	s and Ward Ltd		10-Jul-2024 13:32	saffron
Recipe				
Recipe:	S00035	Mash		
Ingredient			Amount	
74887	Potatoes		1 Kg	
71815				
Yield: 10				
Method				
1 Steam of	or boil the potatoes until soft			

Steam or boil the potatoes until soft
 Mash the potatoes with the margarine until smooth, light and fluffy

Recipe: S240916

## Recipe

### Chicken and Rice Taco with Sriracha

	Amount	
	300g	
ıg	(absorbed)	
nd Turmeric	2 tsp	
Boneless Skinless 80	500g	
d Herbs	2 tsp	
ika	2 tsp	
king Salt	1 tsp	
k & Chunky Salsa	150g	
	100ml	
	150g	
orn Tortillas 15cm	10	
ed Mozzarella	100g	
t Chilli Sauce	10g	
	nd Turmeric Boneless Skinless 80 d Herbs ika ting Salt & Chunky Salsa orn Tortillas 15cm ed Mozzarella	300gg(absorbed)nd Turmeric2 tspBoneless Skinless 80500gd Herbs2 tspika2 tspting Salt1 tspting Salt150g100ml150gorn Tortillas 15cm10ed Mozzarella100g

# rield: 10 Ptn

#### Method

1. Cook the rice with the turmeric as per manufacturer's instructions. While the rice is cooking continue the recipe.

2. Place the chicken thighs into a roasting tray along with the mixed herbs, paprika and salt. Mix well. Roast at 180c for 20-25 minutes or until the chicken is fully cooked.

3. Remove the chicken from the oven and pull apart. If there is juice in the tray keep it with the chicken, add 100mls of water to the tray to loosen any flavour stuck to the tray.

4. Add the salsa to the pulled chicken.

5. Wash and finely slice the iceberg lettuce.

6. Place the tortillas onto a tray and cover with cling film, place in the hot cupboard before service to warm through.

7. To serve, place a tortilla onto the plate, top with the turmeric rice, shredded lettuce a portion of the pulled chicken and top with grated cheese if requested.

8. Serve in a 12oz pot along with a portion of potato wedges (4) and a drizzle of Sriracha sauce.

Please note the video is for a primary portion, the method is the same.

# Recipe

# Picture

Pulled Chicken \$ Golden Rice Taco Watch the video here: https://youtu.be/QBCtpkuqTjA?si=NLv2KxwzA3nuY\_T5





Recipe: S240917

#### Recipe

## Sweet Potato & Bean Taco with Sour Cream

Ingredient		Amount
75049	Sweet Potatoes	300g
03435	Everyday Favourites Vegetable Oil	1 tbsp
53325	Basmati Rice	300g
Absorbed W	a Water Absorbed in Cooking	(absorbed)
70299	Everyday Favourites Ground Turmeric	1 tsp
75456	Fresh Onions Medium	100g
84901	Carrots	200g
22216	Et Voila Garlic Puree	2 tsp
70375	Everyday Favourites Paprika	1 tsp
04439	Everyday Favourites Cooking Salt	1 tsp
07261	Canned Royal Crown 5 Bean Salad Water	400g
17576	Everyday Favourites Chopped Tomatoes	200g
Water	Water	100ml
75085	Fresh Iceberg Lettuce	100g
19707	Blanco Nino Soft White Corn Tortillas 15cm	10
27085	Compsey Set Sour Cream	100g

#### Yield: 10 Ptn

#### Method

1. Peel and dice the sweet potato, place onto a roasting tray and coat with a tsp of oil and roast on 180c for 15-10 minutes until the potato is soft.

- 2. Cook the rice with the turmeric as per manufacturer's instructions. While the rice is cooking continue the recipe.
- 3. Peel and dice the onions. Wash and grate the carrots.
- 4. In a pan add the remaining oil, add the onions and carrots. Cook on a medium heat for 5-7 minutes or until soft.
- 5. Add the garlic, paprika, salt, 5 bean salad, chopped tomato and water. Stir to incorporate.
- 6. Simmer for 10 minutes.
- 7. Add the sweet potato once it has cooked.
- 8. Wash and finely slice the iceberg lettuce.
- 9. Place the tortillas onto a tray and cover with cling film, place in the hot cupboard before service to warm through.

10. To serve, place a tortilla onto the plate, top with the turmeric rice, shredded lettuce a portion of the sweet potato taco beans.

11. Serve in a 12oz pot along with a portion of potato wedges (4) and a dollop of sour cream.

Optional: sprinkle with grated cheese if requested

Please note the video is for a primary portion, the method is the same.

# Recipe

# Picture

Sweet Potato, Bean \$ Golden Rice Taco

10-Jul-2024 13:32

saffron

Watch the video here: https://youtu.be/geKmH0no668?si=s6q2F00qDk20UFbY



Edwards and Ward Ltd		10-Jul-2024 13:32	saffron		
Recipe					
Recipe: S01464	Jacket Wedges				
Ingredient		Amount			
75409Fresh Jacket Potatoes 60`s5each					
Yield: 8Ptn					
Method					
Cut into evenly sized wedges Oven baked until golden brow	<ul> <li>approximately 8-10 per jacket</li> <li>n and soft in the middle</li> </ul>				

## Recipe

Recipe:	S092450 Dairy Free Slaw	
Ingredient		Amount
20016	White Cabbage	200g
20015	Red Cabbage	200g
84901	Carrots	100g
75456	Fresh Onions Medium	50g
70279	Everyday Favourites Ground Black Pepper	1 tsp
07313	KTC Lemon Juice	1 tsp
03435	Everyday Favourites Vegetable Oil	1 tsp

Yield: 10 Ptn

Method

1. Remove any damaged leaves from the cabbage and finely shred. If you have a food processor you can use the blade function to do this. Peel and finely slice the onion.

2. Peel and grate the carrot.

3. Add all the raw vegetables to a bowl and add the salt, pepper, oil and lemon juice. Give a good mix.

4. Cover and leave to rest in the fridge for 1 hour.

5. Place into pots to serve as required.

#### Recipe

Recipe:	S092441	Slow Roasted Chicken with Gravy		
Ingredient			Amount	
71438	Farmstead Chicker	n Thigh Boneless Skinless 80	700g	
84901	Carrots		150g	
75456	Fresh Onions Medi	um	1	
29529	Everyday Favourite	es Bay Leaves	2	
Water	Water		300ml	
03013	Everyday Favourite	es Gluten Free Gravy Granule	15g	

### Yield: 10 Ptn

#### Method

- 1. Place the Chicken thighs into a roasting try and just cover with cold water.
- 2. Place the washed carrots (no need to peel) and a peeled onion along with the bay leaf
- 3. Place the thighs in an oven on 180c for 25mins
- 4. Or until the centre of the chicken reaches the correct core temperature.
- 5. Remove the chicken and allow to cool.
- 6. Boil the 80ml of water and then stir into the stuffing mix then mix well until the water is fully absorbed.
- 7. Bring the stock to a boil for 30mins to reduce the liquid. Blend the stock with a hand blender until smooth
- 8. Add the gravy granules to add thickness, Pull the chicken and serve with the gravy

Watch the video here: https://youtu.be/2J3laljESbo

Please note this video is for the primary portion, please adjust accordingly.

#### Picture



#### Recipe

Recipe:	S092442	Roast Chicken Roll with Gravy		
Ingredient			Amount	
83893	Chicken Breast Fillet (200-230g)		5	
03013	Everyday Favourites Gluten Free Gravy Granule		35g	
Water	Water		500ml	
Yield: 12				

#### Method

- When ordering the chicken ensure you order butterflied chicken supreme's
- Take a large sheet of foil and place on to a chopping board
- Do the same for the greaseproof
- The sheets should be about 50cm long and as wide as the roll.
- Take the first piece of chicken and place this on to the greaseproof to the left as you look at it. The chicken
- should be flat and have the thicker part of the chicken facing away from you.
- Place the next supreme the opposite way and overlap slightly.
- Repeat this process until you have 5 supremes laying evenly across the centre of the greaseproof
  To roll

• Take the greaseproof with your thumb and forefingers by each corner and lift and move the paper away from you like you are making a swiss roll. As the roll starts to form tuck the greaseproof underneath the rolled supremes.

- Then repeat with the foil and start to mould and reinforce the shape of a tight cylinder.
- Crimp either end to seal the chicken within the greaseproof and foil parcel.

• To cook place the roll on to a baking sheet and roast for 40-45 mins on 190c or until the chicken reaches the correct temperature.

• Leave to rest in the parcel before slicing into 12 even slices or 40 smaller slices to create more coverage. Gravy

1. Whisk gravy granules into boiling water

Watch the video here: https://youtu.be/stMMgwyLHBQ

#### Picture



saffron

### Recipe

Recipe:	S240923	Sweet Potato Crumble		
Ingredient			Amount	
75049	Sweet Potatoes		600g	
84901	Carrots		500g	
75456	Fresh Onions Medi	um	300g	
03435	Everyday Favourite	es Vegetable Oil	1 tbsp	
22216	Et Voila Garlic Pure	e	3 tsp	
04192	Everyday Favourite	es GF Vegetable Bouillon	1.5 tbsp	
Water	Water		400ml	
17576	Everyday Favourite	es Chopped Tomatoes	400g	
34079	Everyday Favourite	es Plain Flour	150g	
42228	Mornflake Superfas	st Oats	150g	
71815	Kerrymaid Premiun	n Baking	75g	
70358	Everyday Favourite	es Mixed Herbs	2 tsp	
Yield: 10	Ptn			

#### Method

1. Peel and roughly dice the sweet potato, carrots & onion, place onto a roasting tray and coat with oil and roast on 180c for 15-10 minutes until the vegetables are soft.

2. Stir in the garlic puree and roast for another 5 minutes.

3. Mix the bouillon with the boiling water and together with the chopped tomatoes add to the roasted vegetables. Season with 1tsp mixed herbs. Leave aside. This is your vegetable base.

4. For the crumble mix. Add the remaining mixed herbs, flour & oats into a bowl and add the diced kerrymaid. Mix until crumble texture is achieved.

5. Place the vegetable base into a tin suitable for the oven and serving. Sprinkle the crumble mixture onto the top until completely covered.

6. Place into the oven on 180c and bake for 30-40 minutes until the mixture is golden brown.

Please note the video is for the primary portion, so please adjust quantities accordingly.

Picture

# Sweet Potato Crumble

Watch the video here: https://youtu.be/MNk5TWXRBwA?si=Ij9boBWSaEoKGEUf



Edward	s and Ward Lt	d	10-Jul-2024 13:32	ron
Recipe				
Recipe:	S00060	Roasties		
Ingredient			Amount	
74887	Potatoes		840g	
03435	Everyday Favou	ites Vegetable Oil	20ml	
Yield: 10				
Method				

1. Steam or par boil the potatoes for 8-10 minutes

Drain the potatoes well, mix thoroughly with the oil
 Roast the potatoes in a moderate oven for 35-40 minutes or until crisp and golden, but fluffy in the middle

Watch the video here: https://youtu.be/R9zhX0kJ\_S8

Picture



Edward	s and Ward Ltd		10-Jul-2024 13:32	saffror
Recipe				
Recipe:	S092461	Stuffing Ball		
Ingredient			Amount	
17309	Sage & Onion Stuffing Mix		250g	
Water	Water		75ml	
Yield: 10	Ptn			
Method				

1.

Stir 75 ml of boiling water into the stuffing mix then mix well until the water is fully absorbed Divide into 10 equal sized balls, place on a lined baking tray and cook at 175C for 10-12 minutes. Allowing 1 per 2. portion.

## Recipe

Recipe:	S092443	Boneless Honey Roast Jerk C	Chicken & Dirty Rice
Ingredient			Amount
03435	Everyday Favourites	Vegetable Oil	30ml
71438	Farmstead Chicken	Thigh Boneless Skinless 80	700g
84045	Jerk Seasoning		2 tbsp
10996	Hilltop Blossom Hon	ey	1 tbsp
53325	Basmati Rice		500g
Absorbed V	Na Water Absorbed in C	Sooking	(absorbed)
75634	Fresh Spring Onions	;	50g
97692	Everyday Favourites	Diced Mixed Peppers	200g
38596	Frozen Sweetcorn		100g
04364	Everyday Favourites	Choice Peas	100g

# Yield: 10 Ptn

#### Method

- 1. Combine the chicken, ½ the oil, ½ jerk seasoning & honey. Coat thoroughly and leave to marinate overnight.
- 2. Pre heat oven to 180c
- 3. Lay out chicken on a roasting tray.
- 4. Cook in the oven for 25-28 minutes or until a core temperature of +75C is reached.
- 5. Place rice into a boiling pan of water for 8-10 minutes or until tender.
- 6. Chop spring onion and weigh out sweetcorn & peas.
- 7. In a thick bottomed pan add remaining oil, jerk seasoning peas and sweetcorn. Gently fry for 2-3 minutes until softened but keeping their colour.
- 8. Add to drained rice and stir through spring onion.
- 9. Pot up in 12oz pot and top with cooked chicken.

Recipe: S240902

### Recipe

## Fajita Rice Bowl with Tortilla Wafer & Salsa

Ingredient		Amount	
53325	Basmati Rice	500g	
Water	Water	(absorbed)	
03435	Everyday Favourites Vegetable Oil	2 tbsp	
75456	Fresh Onions Medium	200g	
84901	Carrots	200g	
04505	Everyday Favourites Sliced Mixed Peppers	200g	
22216	Et Voila Garlic Puree	2 tsp	
70358	Everyday Favourites Mixed Herbs	2 tsp	
70375	Everyday Favourites Paprika	2 tsp	
17576	Everyday Favourites Chopped Tomatoes	500g	
03350	Canned Red Kidney Beans In Water	400g	
04439	Everyday Favourites Cooking Salt	1 tsp	
29718	Everyday Favourites Grated Mozzarella	100g	
07059	Everyday Favourites Flour Tortilla 25cm (10")	5	
03435	Everyday Favourites Vegetable Oil	1 tbsp	
70375	Everyday Favourites Paprika	1 tsp	
04439	Everyday Favourites Cooking Salt	1 tsp	
04377	Everyday Favourites Thick & Chunky Salsa	100g	

## Yield: 10 Ptn

#### Method

1. Cook the rice as per manufacturer's instructions. While the rice is cooking continue the recipe.

2. Finely slice the onions and wash and grate the carrot.

3. Add 10ml oil to a pan along with the onion and cook for 5 minutes on a medium – low heat.

4. Add the peppers, grated carrot, spices, and garlic and cook for another 2-5 minutes until starting to soften.

5. Add the chopped tomatoes, kidney beans, salt & pepper and stir well. Leave to simmer until the rice is fully cooked.

6. Drain the rice once cooked and tip into the pan with the fajita mix. Coat thoroughly. Keep warm ready to pot for service.

7. To make the tortilla wafers, cut the tortilla into 8 triangle pieces. Coat the cut pieces with the remaining 10ml oil, paprika and salt. Mix well. Empty onto a lined baking tray.

8. Bake in the oven at 180c until crisp.

9. To serve, divide the fajita rice into 12oz pots, position 4 of the tortilla wafers in the pot. Sprinkle over the cheese and top with salsa.

Please note the video is for the primary version of this dish - please adjust accordingly. Tortilla wafers are a secondary extra.

# Recipe

# Picture

Fajita Rice Bake Watch the video here: https://youtu.be/MvE-0ol82e8?si=SqyqqDFtjBduuCvH 10-Jul-2024 13:32

saffron



# Recipe

Recipe:	S092462	Chilli Cheese Flat Bread		
Ingredient			Amount	
61491	White Pitta Bread		5	
29718	Everyday Favourite	es Grated Mozzarella	300g	
30144	Everyday Favourite	es Crushed Chillies	20g	
Yield: 10 Ptn				

## Method

- 1. Pre heat oven to 180 degrees.
- Mix cheese & chilli flakes in a bowl. 2.
- 3. Evenly place pittas on oven tray
- 4.
- Top each pitta with 30g of chilli cheese mixture Bake for 3-4 minutes or until cheese mixture has melted 5.
- 6. Once cooked cut pittas in half.

## Recipe

Recipe:	S092444	Smashed Beef Slider with Cheese		
Ingredient			Amount	
73806	Beef Mince 85% VL	-	600g	
04439	Everyday Favourite	s Cooking Salt	1 tsp	
81210	Everyday Favourite	s Mk4 Sandwich Baps	10	
75085	Fresh Iceberg Lettu	ce	100g	
75603	Fresh Tomatoes		2	

#### Method

1. Place mince and salt into a bowl and mix well.

2. Divide into 60g portioned ball shapes.

3. On a red chopping board place the mince portions and flatten using your hands. This is your smashed slider

4. Place your smashed slider onto a baking tray and place into a pre heated oven (180 degrees) and cook for 6-8 minutes or until 75degrees is reached.

5. Wash and shred the lettuce. Wash and slice each tomato into 5 slices.

6. Lay out your burger buns and place your slider onto the bottom bun, top with cheese slice, lettuce and tomato.

7. Place 100g Fries (Recipe S00188) into a 12oz pot and place burger on top and serve.

Recipe: S092463

### Recipe

## Chilli Cheese Veggie Dog & Slaw

Ingredient		Amount	
84520	Quorn Frankfurter	10	
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	
29718	Everyday Favourites Grated Mozzarella	65g	
86811	Everyday Favourites Cornflour	20g	
06149	Semi Skimmed Milk	200ml	
88797	Flying Goose Sriracha Hot Chilli Sauce	5g	
20015	Red Cabbage	300g	
84901	Carrots	1	
04132	Everyday Favourites Light Mayonnaise	50ml	

Yield: 10 Ptn

#### Method

1. Ensure enough hot dog rolls are defrosted.

2. Bring a large pan of water to boil and place Frankfurters in and simmer for 14-15 minutes or until 75degrees is reached.

3. Evenly spread chips onto baking tray and place into a preheated oven (200 degrees) for 15-20 minutes or until cooked through.

4. For the cheese sauce, mix the cornflour with 20ml of the milk to make a paste.

5. Bring the remainder of the milk to the boil.

6. Add the cornflour paste to the simmering milk and cook out for 5 minutes, stirring continuously to avoid lumps,

7. Add the cheese to the white sauce and stir for 1-2 minutes. This is your cheese sauce.

8. For the slaw finely slice/shred red cabbage.

9. Wash, peel and grate carrot and add to red cabbage.

10. Mix red cabbage and carrot with mayonnaise.

11. Once hotdogs are cooked drain from water and place into hot dog buns

12. In 12oz pot put your 100g fries (Recipe S00188) then on top place hot dog in the bun and spoon over cheese sauce on the frankfurter, then drizzle over sriracha sauce.

13. Add a spoonful of slaw to the side of the pot, on top of chips.

**Picture: None** 

## saffron

# Recipe

Recipe:	S092458	Classic Dog with Sauces			
Ingredien	t		Amount		
84520	Quorn Frankfurte	PL	10		
81540	Everyday Favou	rites Hot Dog Roll Side Sliced	10		
04393	Everyday Favou	rites Tomato Ketchup	100ml		
02873	Everyday Favou	rites English Mustard	50ml		
Yield: 10 Ptn					
Method	Method				

1.

Cook sausages as instructed – 1 per hot dog roll Place sausages into roll and top with the sauces. 2.

# Recipe

Recipe:	S092459	Fish Finger Po Boy		
Ingredien	t		Amount	
07397	Young's MSC Mind	ed Pollock Fish Fingers 25g	20	
81540	Everyday Favourite	es Hot Dog Roll Side Sliced	10	
75085	Fresh Iceberg Lett	ICe	200g	
04393	Everyday Favourite	es Tomato Ketchup	40ml	
04132	Everyday Favourite	es Light Mayonnaise	40ml	

Method

1. Cook the fish fingers as per manufacturers instructions.

Finely shred the lettuce and wash. 2. 3.

Mix the mayonnaise with the ketchup.

4. Open the hot dog roll and spread the sauce, add a layer of iceberg lettuce.

Top with 2 fish fingers and serve 5.

Edwards and Ward Ltd	10-Jul-2024 13:32
Recipe	
Recipe: S00188 Chips/Fries	
Ingredient	Amount
19253 Everyday Favourites Oven Chips	1100g
Yield: 10 Ptn	
Method	
1. Spread the chips evenly onto a baking tray	

2. Bake in a moderate oven for 10-14 minutes or until cooked

# Recipe with Allergens Exploded

kwilliamson@edwardsandward.co.uk

			Contains	
		Legend Contains May Contain Does Not Contain No Information	s uts Nuts containing Gluten eans eans ts ts mia Nuts ts uts o Nuts Dioxide and Sulphites	
Product Descri	ption		Almonds Barley Brazil Nuts Cashew Nuts Cereals contai Cereals contai Crustaceans Eggs Eggs Fish Hazelnuts Lupin Macadamia Nu Macadamia Nu Muts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Nuts Sulphur Dioxic Soya Nuts Walnuts	
S092443	Boneless Honey Roast Jerk Chicken & Dirty	Yield: 10 Ptn	000000000000000000000000000000000000000	
03435	Everyday Favourites Vegetable Oil	30ml	_00000000000000000000000000000000000000	
71438	Farmstead Chicken Thigh Boneless Skinless 80-100	700g	_00000000000000000000000000000000000000	
84045	Jerk Seasoning	2 tbsp	_00000000000000000000000000000000000000	
10996	Hilltop Blossom Honey	1 tbsp	_00000000000000000000000000000000000000	
53325	Basmati Rice	500g	_00000000000000000000000000000000000000	
Absorbed Water	Water Absorbed in Cooking	(absorbed)	_00000000000000000000000000000000000000	
75634	Fresh Spring Onions	50g	_00000000000000000000000000000000000000	
97692	Everyday Favourites Diced Mixed Peppers	200g	_00000000000000000000000000000000000000	
38596	Frozen Sweetcorn	100g	_00000000000000000000000000000000000000	
04364	Everyday Favourites Choice Peas	100g	000000000000000000000000000000000000000	
S240916	Chicken and Rice Taco with Sriracha	Yield: 10 Ptn	000000000000000000000000000000000000000	
53325	Basmati Rice	300g	000000000000000000000000000000000000000	
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000	
70299	Everyday Favourites Ground Turmeric	2 tsp	000000000000000000000000000000000000000	
71438	Farmstead Chicken Thigh Boneless Skinless 80-100	500g	000000000000000000000000000000000000000	
70358	Everyday Favourites Mixed Herbs	2 tsp	000000000000000000000000000000000000000	
70375	Everyday Favourites Paprika	2 tsp		

RecAllExpMenFF: Recipe with Allergens Exploded

160593-161031

# Recipe with Allergens Exploded

10-Jul-2024 13:34	saffron
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kwilliamson@edwardsandward.co.uk

			Contains
Product Desci	iption	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
04439	Everyday Favourites Cooking Salt	1 tsp	000000000000000000000000000000000000000
04377	Everyday Favourites Thick & Chunky Salsa	150g	000000000000000000000000000000000000000
Water	Water	100ml	000000000000000000000000000000000000000
75085	Fresh Iceberg Lettuce	150g	000000000000000000000000000000000000000
19707	Blanco Nino Soft White Corn Tortillas 15cm	10	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	100g	000000000000000000000000000000000000000
88797	Flying Goose Sriracha Hot Chilli Sauce	10g	000000000000000000000000000000000000000
S092462	Chilli Cheese Flat Bread	Yield: 10 Ptn	●0000000000000000000000000
61491	White Pitta Bread	5	000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	300g	000000000000000000000000000000000000
30144	Everyday Favourites Crushed Chillies	20g	000000000000000000000000000000000000000
S092463	Chilli Cheese Veggie Dog & Slaw	Yield: 10 Ptn	000000000000000000000000000000000000000
84520	Quorn Frankfurter	10	000000000000000000000000000000000000000
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	65g	000000000000000000000000000000000000000
86811	Everyday Favourites Cornflour	20g	000000000000000000000000000000000000000
06149	Semi Skimmed Milk	200ml	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded



kwilliamson@edwardsandward.co.uk

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Mustard Oats Peanuts Vighthur Dioxide and Sulphites Soya Nuts Wheat
88797	Flying Goose Sriracha Hot Chilli Sauce	5g	000000000000000000000000000000000000000
20015	Red Cabbage	300g	_00000000000000000000000000000000000000
84901	Carrots	1	_00000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	50ml	
S00188	Chips/Fries	Yield: 10 Ptn	000000000000000000000000000000000000000
19253	Everyday Favourites Oven Chips	1100g	000000000000000000000000000000000000000
S092458	Classic Dog with Sauces	Yield: 10 Ptn	000000000000000000000000000000000000000
84520	Quorn Frankfurter	10	000000000000000000000000000000000000000
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	000000000000000000000000000000000000000
04393	Everyday Favourites Tomato Ketchup	100ml	_00000000000000000000000000000000000000
02873	Everyday Favourites English Mustard	50ml	
S092450	Dairy Free Slaw	Yield: 10 Ptn	000000000000000000000000000000000000000
20016	White Cabbage	200g	000000000000000000000000000000000000000
20015	Red Cabbage	200g	000000000000000000000000000000000000000
84901	Carrots	100g	000000000000000000000000000000000000000
75456	Fresh Onions Medium	50g	000000000000000000000000000000000000000

160593-161031

# Recipe with Allergens Exploded

10-Jul-2024 13:34 saffron

kwilliamson@edwardsandward.co.uk

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Crustaceans Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Hazelnuts Milk Molluscs Muts Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
70279	Everyday Favourites Ground Black Pepper	1 tsp	000000000000000000000000000000000000000
07313	KTC Lemon Juice	1 tsp	
03435	Everyday Favourites Vegetable Oil	1 tsp	
S240902	Fajita Rice Bowl with Tortilla Wafer & Salsa	Yield: 10 Ptn	00000000000000000000000000000
53325	Basmati Rice	500g	000000000000000000000000000000000000000
Water	Water	(absorbed)	000000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	2 tbsp	000000000000000000000000000000000000000
75456	Fresh Onions Medium	200g	000000000000000000000000000000000000000
84901	Carrots	200g	000000000000000000000000000000000000000
04505	Everyday Favourites Sliced Mixed Peppers	200g	000000000000000000000000000000000000000
22216	Et Voila Garlic Puree	2 tsp	000000000000000000000000000000000000000
70358	Everyday Favourites Mixed Herbs	2 tsp	000000000000000000000000000000000000000
70375	Everyday Favourites Paprika	2 tsp	000000000000000000000000000000000000000
17576	Everyday Favourites Chopped Tomatoes	500g	000000000000000000000000000000000000000
03350	Canned Red Kidney Beans In Water	400g	000000000000000000000000000000000000000
04439	Everyday Favourites Cooking Salt	1 tsp	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	100g	000000000000000000000000000000000000000
07059	Everyday Favourites Flour Tortilla 25cm (10")	5	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Sulphur Dioxide and Sulphites Soya Nuts Wheat
Product Des	-	A 11	Alm Barl Brazil Brazil Brazil Brazil Cere Cere Cere Cere Cosh Cosh Cosh Mus Mus Prazi Pear Douts Cosh Cosh Cosh Cosh Cosh Cosh Cosh Cos
03435 70375	Everyday Favourites Vegetable Oil	1 tbsp	
0375	Everyday Favourites Paprika Everyday Favourites Cooking Salt	1 tsp	
04439	Everyday Favourites Thick & Chunky Salsa	1 tsp 100g	-000000000000000000000000000000000000
		-	
S092459	Fish Finger Po Boy	Yield: 10 Ptn	000000000000000000000000000000000000
07397	Young's MSC Minced Pollock Fish Fingers 25g	20	000000000000000000000000000000000000
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	
75085	Fresh Iceberg Lettuce	200g	_00000000000000000000000000000000000000
04393	Everyday Favourites Tomato Ketchup	40ml	_00000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	40ml	000000000000000000000000000000000000
S01464	Jacket Wedges	Yield: 8Ptn	000000000000000000000000000000000000000
75409	Fresh Jacket Potatoes 60`s	5each	000000000000000000000000000000000000000
S00035	Mash	Yield: 10	000000000000000000000000000000000000000
74887	Potatoes	1 Kg	000000000000000000000000000000000000000
71815	Kerrymaid Premium Baking	56g	000000000000000000000000000000000000000
S092442	Roast Chicken Roll with Gravy	Yield: 12	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

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			Contains
Product Desc	▼ ○ ★	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Mustard Oats Peran Nuts Peran Nuts Peran Nuts Peran Nuts Peran Nuts Pistachio Nuts Rye Sesame Soya Nuts Wheat
83893	Chicken Breast Fillet (200-230g)	5	000000000000000000000000000000000000000
03013 Water	Everyday Favourites Gluten Free Gravy Granules Water	35g 500ml	000000000000000000000000000000000000000
S00060	Roasties	Yield: 10	000000000000000000000000000000000000000
74887 03435	Potatoes Everyday Favourites Vegetable Oil	840g 20ml	000000000000000000000000000000000000000
S092441 71438	Slow Roasted Chicken with Gravy Farmstead Chicken Thigh Boneless Skinless 80-10(	Yield: 10 Ptn 700g	000000000000000000000000000000000000000
84901	Carrots	150g	
75456	Fresh Onions Medium	1	000000000000000000000000000000000000000
29529	Everyday Favourites Bay Leaves	2	000000000000000000000000000000000000000
Water 03013	Water Everyday Favourites Gluten Free Gravy Granules	300ml 15g	000000000000000000000000000000000000000
S092444 73806 04439	Smashed Beef Slider with Cheese Beef Mince 85% VL Everyday Favourites Cooking Salt	Yield: 10 Ptn 600g 1 tsp	000000000000000000000000000000000000000

# Recipe with Allergens Exploded

10-Jul-2024 13:34 saffron

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			Contains
Product Des	▼ ○ ★	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Macadamia Nuts Macadamia Nuts Mustard Mustard Oats Mustard Oats Peanuts Vita Muta
81210	Everyday Favourites Mk4 Sandwich Baps	10	
75085	Fresh Iceberg Lettuce	100g	
75603	Fresh Tomatoes	2	
S092461	Stuffing Ball	Yield: 10 Ptn	
17309	Sage & Onion Stuffing Mix	250g	
Water	Water Swedish Style Meatballs & Gravy	75ml Yield: 10 Ptn	000000000000000000000000000000000000000
46694	Chicken & Sweetcorn Meatball (RT GF H) 20g	40	00000000000000000000000000000000000000
03013	Everyday Favourites Gluten Free Gravy Granules	heaped tbsp	
Water	Water	250ml	
S092440	Swedish Style Veggie Balls & Gravy	Yield: 10 Ptn	00000000000000000000000000000000000000
10307	Katerveg Vegan Meatballs	50	
03013	Everyday Favourites Gluten Free Gravy Granules	heaped tbsp	
Water	Water	250ml	
S240917	Sweet Potato & Bean Taco with Sour Cream	Yield: 10 Ptn	00000000000000000000000000000000000000
75049	Sweet Potatoes	300g	

RecAllExpMenFF: Recipe with Allergens Exploded

## **Recipe with Allergens Exploded**

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Rec v91	160593-161031

			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Mustard Oats Peran Nuts Peran Nuts Peran Nuts Peran Sulphur Dioxide and Sulphites Soya Nuts Wheat
Product Descri	Everyday Favourites Vegetable Oil	1 tbsp	
53325	Basmati Rice	300g	
Absorbed Water	Water Absorbed in Cooking	(absorbed)	
70299	Everyday Favourites Ground Turmeric	1 tsp	
75456	Fresh Onions Medium	100g	
84901	Carrots	200g	
22216	Et Voila Garlic Puree	2 tsp	
70375	Everyday Favourites Paprika	1 tsp	
04439	Everyday Favourites Cooking Salt	1 tsp	
07261	Canned Royal Crown 5 Bean Salad Water	400g	
17576	Everyday Favourites Chopped Tomatoes	200g	000000000000000000000000000000000000000
Water	Water	100ml	
75085	Fresh Iceberg Lettuce	100g	
19707	Blanco Nino Soft White Corn Tortillas 15cm	10	
27085	Compsey Set Sour Cream	100g	
S240923	Sweet Potato Crumble	Yield: 10 Ptn	0-0000000000000000000000000000000000000
75049	Sweet Potatoes	600g	000000000000000000000000000000000000000
84901	Carrots	500g	000000000000000000000000000000000000000



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# Recipe with Allergens Exploded

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kwilliamson@edwardsandward.co.uk

			Contains		
Product Descr	iption	Legend Contains ■ May Contain Oes Not Contain ★ No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat		
75456	Fresh Onions Medium	300g			
03435	Everyday Favourites Vegetable Oil	1 tbsp	000000000000000000000000000000000000000		
22216	Et Voila Garlic Puree	3 tsp	000000000000000000000000000000000000000		
04192	Everyday Favourites GF Vegetable Bouillon	1.5 tbsp	000000000000000000000000000000000000000		
Water	Water	400ml	000000000000000000000000000000000000000		
17576	Everyday Favourites Chopped Tomatoes	400g	000000000000000000000000000000000000000		
34079	Everyday Favourites Plain Flour	150g			
42228	Mornflake Superfast Oats	150g			
71815	Kerrymaid Premium Baking	75g			
70358	Everyday Favourites Mixed Herbs	2 tsp	000000000000000000000000000000000000000		



Edward	s and Ward Ltd		10-Jul-2024 13:33	saffron			
Recipe							
Recipe:	S03426	Roasted Sausages & Gravy					
Ingredient			Amount				
09451	Everyday Favourties Pork Sausages 8's		20				
03013	Everyday Favourites Gluten Free Gravy Granule		40g				
Water	Water		400ml				
Yield: 10 Ptn							
Method							

Place the sausages on a flat tray and cook as per manufacturer's instructions until a core temperature of +75C is reached

Whisk gravy granules into boiling water

Edward	s and Ward Ltd	10-Jul-202 13:3	cattron
Recipe			
Recipe:	S00035	Mash	
Ingredient		Amount	
74887	Potatoes	1 Kg	
71815	Kerrymaid Premium Baking	56g	
Yield: 10			
Method			
1 Steam of	or boil the potatoes until soft		

Steam or boil the potatoes until soft
 Mash the potatoes with the margarine until smooth, light and fluffy

## Recipe

Recipe:	S092455	Yorkshire Pudding		
Ingredient			Amount	
34079	Everyday Favourite	es Plain Flour	100g	
09126	Eggs		2	
06149	Semi Skimmed Mil	k	300ml	
03435	Everyday Favourite	es Vegetable Oil	20ml	
Yield: 12				

#### Method

- 1. Add the flour and eggs to a bowl and start to whisk together.
- 2. Gradually add the milk, mixing well at each stage to ensure there are no lumps.
- 3. Once all the milk has been added, give a final whisk to ensure the batter is smooth.
- 4. Divide the oil between a 12 hole muffin tin using a pastry brush makes this easier.
- 5. Place the muffin tin into an oven at 200c for 5 minutes to heat up.
- 6. Carefully remove the tin from the oven and pour the batter between the 12 holes.
- 7. Place back into the oven and cook for 20-25 minutes until the puddings have risen and are fully cooked.
- 8. Serve as an additional item for the required dishes.

## Recipe

Recipe:	S092446	Bang Bang Cauliflower Rice Pot		
Ingredient			Amount	
83372	Everyday Favourites	s Cauliflower Florets - FROZ	1250g	
86811	Everyday Favourites	s Cornflour	100g	
70389	Everyday Favourites	s Cajun Spice	10g	
53325	Basmati Rice		500g	
Absorbed \	Na Water Absorbed in C	Cooking	(absorbed)	
84901	Carrots		200g	
75634	Fresh Spring Onions	3	3 stalks	
75305	Fresh Red Chilli		1	
04364	Everyday Favourites	S Choice Peas	200g	
88797	Flying Goose Sriracl	ha Hot Chilli Sauce	100ml	
89541	Lee Kum Kee Premi	um Dark Soy Sauce	50ml	
66032	T&L Light Brown So	ft Sugar	50g	
04742	Everyday Favourites	s Sweet Chilli Sauce	50ml	
Water	Water		100ml	

#### Yield: 10 Ptn

#### Method

1. Remove the cauliflower from the freezer and place into a pot of rapidly boiling water or the steamer. Leave for 5 minutes to help thaw. Drain and place onto a blue J cloth to absorb any moisture.

2. To make the vegetable rice, cook the rice as per manufacturers instruction. Then drain.

3. Peel and cube the carrot. Wash and slice the spring onion. Slice the fresh chilli.

4. Using the same pan the rice was drained from, add the oil and stir fry the carrot for 5 minutes. Add the peas and spring onion. Add the rice back to the pan and mix well.

5. Drain the thawed cauliflower and remove as much moisture as possible. Toss in the cornflour and cajun spice.

6. Place onto a lined baking tray and roast in the oven at 200c for 10 minutes. You want to achieve a crispy outside but firm inside.

7. To make the sauce combine the sriracha, soy sauce, water, brown sugar and sweet chilli in a sauce pan. Bring to the boil ensuring the sugar has dissolved, then remove from the heat.

8. To serve, place the rice into a 12oz pot, divide the cauliflower into the pots. Drizzle over the spicy sauce and finish with a couple of pieces of fresh chilli.

Picture: None

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## Recipe

Recipe:	S092447	Bolognaise 'N' Mac in a Garli	c Butter Burrito
Ingredient			Amount
03435	Everyday Favourites \	/egetable Oil	1 tbsp
75456	Fresh Onions Medium		100g
84901	Carrots		100g
22216	Et Voila Garlic Puree		2 tsp
55727	Fresh Mushrooms		100g
73806	Beef Mince 85% VL		300g
17576	Everyday Favourites (	Chopped Tomatoes	300g
70358	Everyday Favourites N	Aixed Herbs	1 tsp
03013	Everyday Favourites (	Gluten Free Gravy Granul€	2 tbsp
Water	Water		300ml
07059	Everyday Favourites F	Flour Tortilla 25cm (10")	10
71815	Kerrymaid Premium B	aking	50g
22216	Et Voila Garlic Puree		1tsp
30142	Everyday Favourites	Dry Oregano	1tsp
70488	Everyday Favourites N	Macaroni	200g
Absorbed V	Va Water Absorbed in Co	oking	(absorbed)
20015	Red Cabbage		300g
84901	Carrots		1
04132	Everyday Favourites L	ight Mayonnaise	50ml

## Yield: 10 Ptn

#### Method

**Bolognese Sauce** 

- 1. Finely grate the carrots, mushrooms and finely dice the onions.
- 2. Place the beef mince into a dry pan and sear until browned. Always ensure you create a bit of colour.
- 3. Remove from the pan and drain away the excess fat. place back on a low heat for the vegetables.
- 4. Add veg oil the chopped onions, garlic puree (always add the onions first to prevent the garlic from burning) to the pan.
- 5. Sweat the vegetables gently and add the mixed herbs, then re-introduce the mince.

6. Add 300ml of water, chopped tomatoes, mixed herbs, gravy powder and black pepper to the meat and simmer for 30 minutes. If you feel the mix is too thick add a little water to get the right consistency.

Pasta

- 1. Cook the pasta in boiling water for 8-9 minutes or until cooked
- 2. Drain thoroughly and stir the sauce through.

Melted Garlic Butter:

- 1. Melt Kerrymaid either in a sauce pan or a tub in microwave.
- 2. Add garlic and oregano to melted Kerrymaid.

Burrito:

1. Lay out all your wraps on a flat even surface and distribute the pasta bolognaise evenly between the wraps.

- Enclose by folding in to a cylinder ensuring the sides are closed. Brush each burrito with melted garlic mixture.
- 2. Place on to a baking sheet and bake lightly (180c) until to the correct temperature.

3. Alternatively steam (make sure the gastro you place it in is well covered to avoid additional moisture hitting the burrito's.

4. Serve by cutting them in half and presenting them filling side up in a 12oz pot with a portion of slaw to the side of the burrito.

## Recipe

Recipe:	S092448 Veggie Toad in the Hole with Onion Gravy		Onion Gravy	
Ingredient			Amount	
70195	Katerveg Vegan Sausage		10	
87351	Aunt Bessie's Baked Yorksh	ire Puddings (4")	10	
03013	Everyday Favourites Gluten	Free Gravy Granule	Heaped Tbsp	
Water	Water		250ml	

#### Method

1. Preheat Oven to 200°C/Fan Oven 180°C/395°F/Gas Mark 6,

2. Place vegan sausages on a preheated baking tray and cook in the centre of the oven for 16-18 minutes, turning once halfway through cooking

3. Cook Yorkshire Puddings for 4 minutes

4. Whisk gravy granules into boiling water

5. Place 100g mash (Recipe S00035) in 12oz pot then place sausage inside the Yorkshire onto mash and top with gravy.

Watch the video here: https://youtu.be/vi6X2APiZjg

Please note this is a primary portion, so the presentation of the dish differs.

#### **Picture**



## Recipe

Recipe:	S092460	Loaded Chicken Yorkshire		
Ingredient			Amount	
S092442	Roast Chicken F	Roll with Gravy	5	
S00060	Roasties		12	
87351	Aunt Bessie's Ba	aked Yorkshire Puddings (4")	12	
Yield: 12				
Method				

## wernod

Chicken Roll - Follow recipe S092442

Roasties - Follow recipe S00060

Veggies – Veg of the day

Yorkshires - Place on a baking tray near top oven preheated to 200C, cook for 4-6 minutes or until crisp.

Gravy - Whisk gravy granules into boiling water

To assemble, place the Yorkshire pudding into a 12oz pot, fill with the roast potatoes, vegetables and chicken roll. Pour over the gravy to finish and serve.

### Recipe

Recipe:	S092442	Roast Chicken Roll with Gravy		
Ingredient			Amount	
83893	Chicken Breast Fillet (200	)-230g)	5	
03013	Everyday Favourites Glut	ten Free Gravy Granule	35g	
Water	Water		500ml	
Yield: 12				

#### Method

- When ordering the chicken ensure you order butterflied chicken supreme's
- Take a large sheet of foil and place on to a chopping board
- Do the same for the greaseproof
- The sheets should be about 50cm long and as wide as the roll.
- Take the first piece of chicken and place this on to the greaseproof to the left as you look at it. The chicken
- should be flat and have the thicker part of the chicken facing away from you.
- Place the next supreme the opposite way and overlap slightly.
- Repeat this process until you have 5 supremes laying evenly across the centre of the greaseproof
  To roll

• Take the greaseproof with your thumb and forefingers by each corner and lift and move the paper away from you like you are making a swiss roll. As the roll starts to form tuck the greaseproof underneath the rolled supremes.

- Then repeat with the foil and start to mould and reinforce the shape of a tight cylinder.
- Crimp either end to seal the chicken within the greaseproof and foil parcel.

• To cook place the roll on to a baking sheet and roast for 40-45 mins on 190c or until the chicken reaches the correct temperature.

• Leave to rest in the parcel before slicing into 12 even slices or 40 smaller slices to create more coverage. Gravy

1. Whisk gravy granules into boiling water

Watch the video here: https://youtu.be/stMMgwyLHBQ

## Picture



Edward	s and Ward Lto	b	10-Jul-2024 13:33	ffron
Recipe				
Recipe:	S00060	Roasties		
Ingredient			Amount	
74887	Potatoes		840g	
03435	Everyday Favour	ites Vegetable Oil	20ml	
Yield: 10				
Method				

1. Steam or par boil the potatoes for 8-10 minutes

Drain the potatoes well, mix thoroughly with the oil
 Roast the potatoes in a moderate oven for 35-40 minutes or until crisp and golden, but fluffy in the middle

Watch the video here: https://youtu.be/R9zhX0kJ\_S8

Picture



Edward	s and Ward Ltd		10-Jul-2024 13:33	saffror
Recipe				
Recipe:	S092461	Stuffing Ball		
Ingredient			Amount	
17309	Sage & Onion Stuffing Mix		250g	
Water	Water		75ml	
Yield: 10	Ptn			
Method				

1.

Stir 75 ml of boiling water into the stuffing mix then mix well until the water is fully absorbed Divide into 10 equal sized balls, place on a lined baking tray and cook at 175C for 10-12 minutes. Allowing 1 per 2. portion.

Recipe: S092449

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## Recipe

## Bombay Potato Burrito

•	,	
Ingredient		Amount
74887	Potatoes	1500g
04439	Everyday Favourites Cooking Salt	1 tsp
70299	Everyday Favourites Ground Turmeric	1 tsp
03435	Everyday Favourites Vegetable Oil	2 tbsp
75456	Fresh Onions Medium	1
75603	Fresh Tomatoes	2
75256	Fresh Coriander	50g
70395	Everyday Favourites Madras Curry Powder	1 tbsp
71815	Kerrymaid Premium Baking	20g
07059	Everyday Favourites Flour Tortilla 25cm (10")	10

#### Yield: 10 Ptn

#### Method

1. Wash and dice the potatoes. Add to a pan and cover with water, bring to the boil and then simmer for 5-10 minutes until the potatoes are starting to soften. Drain and set aside.

2. Peel and dice the onions. Dice the tomatoes. Wash and chop the coriander.

3. Line a large tray with parchment paper and add the drained potatoes. To this add the onion, salt, turmeric, oil and curry powder. Mix well. Place into an oven at 190c and roast for 20-25 minutes. Checking halfway to turn.

4. Once the potatoes are fully cooked remove from the oven and add the chopped tomatoes and <sup>3</sup>/<sub>4</sub> of the coriander, mix well together.

5. Melt the Kerrymaid and add the remaining coriander.

6. Lay the tortilla wraps out onto the work surface and divide the Bombay potato mix evenly between them.

7. Wrap the tortilla up into a burrito, start by folding the sides in, then rolling up from the bottom and lifting to tuck all the filling in and finish with the seal on the bottom.

8. Place all the wrapped burritos onto a baking tray and brush with the melted coriander butter mix.

9. Place back into the oven and bake for 10 minutes.

10. Serve cut in half with a portion of the dairy free slaw (Recipe S092450)

## Recipe

Recipe:	S092450	Dairy Free Slaw		
Ingredient			Amount	
20016	White Cabbage		200g	
20015	Red Cabbage		200g	
84901	Carrots		100g	
75456	Fresh Onions Mediu	n	50g	
70279	Everyday Favourites	Ground Black Pepper	1 tsp	
07313	KTC Lemon Juice		1 tsp	
03435	Everyday Favourites	Vegetable Oil	1 tsp	

Yield: 10 Ptn

Method

1. Remove any damaged leaves from the cabbage and finely shred. If you have a food processor you can use the blade function to do this. Peel and finely slice the onion.

2. Peel and grate the carrot.

3. Add all the raw vegetables to a bowl and add the salt, pepper, oil and lemon juice. Give a good mix.

4. Cover and leave to rest in the fridge for 1 hour.

5. Place into pots to serve as required.

Recipe: S240924

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### Recipe

## Chicken Biryani with Korma Curry Sauce

Ingredient		Amount
03435	Everyday Favourites Vegetable Oil	2 tbsp
71438	Farmstead Chicken Thigh Boneless Skinless 80	600g
75456	Fresh Onions Medium	3
70525	Frozen Leaf Spinach	200g
70299	Everyday Favourites Ground Turmeric	1 tsp
70395	Everyday Favourites Madras Curry Powder	1 tsp
70361	Everyday Favourites Garlic Powder	2 tsp
53325	Basmati Rice	500g
04192	Everyday Favourites GF Vegetable Bouillon	2 tbsp
Water	Water	1000ml
04439	Everyday Favourites Cooking Salt	1 tsp
70279	Everyday Favourites Ground Black Pepper	1 tsp
03435	Everyday Favourites Vegetable Oil	1 tbsp
75456	Fresh Onions Medium	1
70361	Everyday Favourites Garlic Powder	1 tsp
Water	Water	350ml
29825	Cook Asia Coconut Milk	100ml

## Yield: 10 Ptn

#### Method

Method for Biryani:

- 1. Peel and dice the onion (leave 1 for sauce)
- 2. Cut the chicken thighs into strips and brown off in a thick based pan with oil.
- Add the diced onions to the pan and cook till soft then add the spinach and saute for 2 minutes until it breaks up.
   Add curry powder, turmeric, garlic powder and rice and cook for 1 min.
- 5. Add the veg bouillon, water, salt & pepper to the to the pan. Simmer until the rice is tender, stirring occasionally to stop the rice from sticking.
- 6. Turn off the heat, cover with a lid or foil and let it steam for 10 minutes before serving.

#### Chef's Tip

After cooking rice and onions and spices till soft the next stage can be done in a large tin in the oven (just add everything together and keep stirring to stop it all sticking) if you have the space or continue in a saucepan on top of cooker.

#### Method for Korma Sauce:

- 1. In a saucepan place the cooking oil and finely chopped onions
- 2. Once the onions have lightly browned add the curry powder, garlic powder and a couple of tablespoons of water. Allow the water to reduce. This will stop the powders from burning and creating a bitter curry.
- 3. Add crushed banana. Stir to combine.
- 4. Add the stock. Simmer for 10 minutes
- 5. Add the coconut milk and reduce the liquid until thickened and serve.
- 6. In 12oz place Chicken Biyani and top with Korma sauce and 40g veg.

Edwards and Ward Ltd	10-Jul-2024 13:33
Recipe	
Recipe: S092453 Mini Naan	
Ingredient	Amount
61490 Cook Asia Mini Round Garlic & Coriander Naan	10
Yield: 10 Ptn	
Method	

Remove from packaging and sprinkle lightly with water, place onto a baking tray and into a preheated oven at 200°C for approximately 4-5 minutes.
 Serve as an additional item to required dishes.

## saffron

## Recipe

Recipe:	S092451	Mexican Fried Corn Quesadilla		
Ingredient			Amount	
07059	Everyday Favourites F	Flour Tortilla 25cm (10")	10	
50882	Santa Maria Refried B	leans	415g	
38596	Frozen Sweetcorn		200g	
29718	Everyday Favourites (	Grated Mozzarella	400g	
71815	Kerrymaid Premium B	aking	50g	
30142	Everyday Favourites	Dry Oregano	1 tsp	
30144	Everyday Favourites (	Crushed Chillies	1 tsp	
22216	Et Voila Garlic Puree		1 tsp	
Yield: 10	Ptn			

## Method

- 1. Place 5 tortillas onto the work surface.
- 2. Divide the refried beans between the tortillas and spread reaching the edges.
- 3. Sprinkle over the sweetcorn between the tortillas.
- 4. Spread the cheese over the top of the corn, ensuring it reaches the edges.
- 5. Place the remaining 5 tortillas on top of the layered ones, creating a large tortilla 'sandwich'.

6. Melt the Kerrymaid and mix in the oregano, chili and garlic. Using a pastry brush, brush the mix over the top of the tortilla.

- 7. Place the quesadilla onto a lined baking tray and bake in the oven at 180c for 10-12 minutes or until it is crisps and the cheese has melted inside.
- 8. Cut each quesadilla in half to create a semi-circle, then each semi-circle into 4 pieces.
- 9. Serve in a 12oz pot with the golden rice.

# Recipe

Recipe:	S092452	Golden Rice		
Ingredient			Amount	
53325	Basmati Rice		400g	
Absorbed V	Va Water Absorbed in Cooki	ng	(absorbed)	
70299	Everyday Favourites Gro	und Turmeric	2 tsp	
04439	Everyday Favourites Coo	king Salt	1 tsp	

Method

1. Place the rice, turmeric and salt into a larger pan. Cover with water and bring to a boil.

2. Simmer for 15-17 minutes until the rice is cooked.

3. Drain and serve

Edwards and Ward Ltd	10-Jul-2024 13:33
Recipe	
Recipe: S092457 Battered Fish	
Ingredient	Amount
55572 Harry Ramsden's MSC Battered Pollock Fillets	10 Each
Yield: 10 Ptn	
Method	

For best results always cook from frozen.
 Place fillet on a pre heated baking tray and bake for 15-20 minutes at 200C. Ensure the core temperature reaches 75C

## Recipe

Recipe:	S092456	Sweet Chilli Paneer Gyros		
Ingredient			Amount	
07059	Everyday Favourites	Flour Tortilla 25cm (10")	10	
42832	Diced Paneer Cheese	)	250g	
75085	Fresh Iceberg Lettuce	)	200g	
75456	Fresh Onions Mediur	1	100g	
75495	Red Peppers		1	
79347	Fresh Cucumber		1/2	
04742	Everyday Favourites	Sweet Chilli Sauce	100ml	
19253	Everyday Favourites	Oven Chips	1kg	

## Yield: 10 Ptn

#### Method

1. Drain the paneer, place onto a lined baking tray and roast in the oven at 180c for 10-15 minutes until the outsides are crisp.

2. Wash and shred the lettuce. Wash and cut the cucumber. Wash and slice the pepper. Peel and slice the onion.

3. Cook the chips as per manufacturers instructions.

4. Lay the tortilla on the work surface. Divide the lettuce, cucumber, pepper and onion between them. Next add the chips, then the paneer. Finish by drizzling the sweet chilli sauce over.

5. Fold the bottom of the tortilla up to create a base, then fold the left an right side into the centre to close the wrap. Leaving the top open to see the filling.

6. Use half a piece of the botanical paper to wrap around the bottom half of the gyros to lay onto the serving area.

Edwards and Ward Ltd	10-Jul-2024 13:33
Recipe	
Recipe: S00188 Chips/Fries	
Ingredient	Amount
19253 Everyday Favourites Oven Chips	1100g
Yield: 10 Ptn	
Method	
1. Spread the chips evenly onto a baking tray	

2. Bake in a moderate oven for 10-14 minutes or until cooked

# Recipe

Recipe:	S092458	Classic Dog with Sauces	
Ingredient	t		Amount
84520	Quorn Frankfurter		10
81540	Everyday Favouri	tes Hot Dog Roll Side Sliced	10
04393	Everyday Favouri	tes Tomato Ketchup	100ml
02873	Everyday Favouri	tes English Mustard	50ml
Yield: 10	Ptn		
Method			

Cook sausages as instructed – 1 per hot dog roll Place sausages into roll and top with the sauces. 1.

2.

## Recipe

Recipe:	S092459	Fish Finger Po Boy		
Ingredien	t		Amount	
07397	Young's MSC Mind	ed Pollock Fish Fingers 25g	20	
81540	Everyday Favourite	es Hot Dog Roll Side Sliced	10	
75085	Fresh Iceberg Lette	ICE	200g	
04393	Everyday Favourite	es Tomato Ketchup	40ml	
04132	Everyday Favourite	es Light Mayonnaise	40ml	

Method

1. Cook the fish fingers as per manufacturers instructions.

2. 3.

Finely shred the lettuce and wash. Mix the mayonnaise with the ketchup.

4. Open the hot dog roll and spread the sauce, add a layer of iceberg lettuce.

Top with 2 fish fingers and serve 5.

**Product Description** 

S092446

83372

86811

70389

53325

84901

75634

75305

04364

88797

89541

66032 04742

Water

S092457 55572

Absorbed Water

## **Recipe with Allergens Exploded**

Water	100ml
Battered Fish	Yield: 10 Ptn

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		Contains
Cor May Doe	Legend ntains y Contain es Not Contain Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
•	rield: 10 Ptn	
5 5	1250g	
Everyday Favourites Cornflour 1	100g	000000000000000000000000000000000000000
Everyday Favourites Cajun Spice 1	l0g	000000000000000000000000000000000000000
Basmati Rice 5	500g	000000000000000000000000000000000000000
Water Absorbed in Cooking (a	absorbed)	000000000000000000000000000000000000000
Carrots 2	200g	000000000000000000000000000000000000000
Fresh Spring Onions 3	3 stalks	000000000000000000000000000000000000000
Fresh Red Chilli 1		000000000000000000000000000000000000000
	200g	000000000000000000000000000000000000000
, ,	I00ml	000000000000000000000000000000000000000
,	50ml	$\bigcirc \bigcirc $
	50g	000000000000000000000000000000000000000
	50ml	000000000000000000000000000000000000000
Water 1	l00ml	000000000000000000000000000000000000000
	rield: 10 Ptn 10 Each	$\bigcirc \bigcirc $

**Product Description** 

S092447

03435

## **Recipe with Allergens Exploded**

	Contains May Contain Does Not Contain No Information	monds	ariey azil Nuts	ashew Nuts elerv	ereals containing Glute	ustaceans.	jgs ch	azelnuts		Vacadamia Nuts Vilk	Molluscs	Mustard	ats	canuts
iption		A A	ñā	<u> </u>	<u> </u>	<u>Ū</u> 1	й й	ΞΪ	<u> </u>	ΣΣ	Σ	Σ	Öŭ	ĹÒ
Bolognaise 'N' Mac in a Garlic Butter Burrite	Yield: 10 Ptn	$\bigcirc$	DO	O(		$\bigcirc$			$) \bigcirc ($	$\bigcirc$	$) \bigcirc$	$\bigcirc$	O(	)(
Everyday Favourites Vegetable Oil	1 tbsp	Õ	ÕÕ	ÕĆ	$\tilde{O}$	Õ	$\tilde{O}$	)Õ		ÕČ	$\tilde{O}($	Õ	Õ	)(
Fresh Onions Medium	100g	Õ	ÕÕ	ÕČ	ĴÕ	Õ	ÕČ	ÕÕ	Õ	ÕČ	ĴÕ	Õ	ÕČ	Ĵ
Et Voila Garlic Puree	2 tsp	Õ	ÕÕ	ŌĊ	)Õ	Õ	ŌĊ	ŌŌ	Ó	ŌĊ	)Õ	Õ	Ō	
Carrots	100g	Õ	ÕÕ	ŌĊ	)Õ	Õ	ŌĊ	ŌŌ	Õ	ŌĊ	)Õ	Õ	ŌĊ	

Legend

75456	Fresh Onions Medium	100g
22216	Et Voila Garlic Puree	2 tsp
84901	Carrots	100g
55727	Fresh Mushrooms	100g
73806	Beef Mince 85% VL	300g
17576	Everyday Favourites Chopped Tomatoes	300g
03013	Everyday Favourites Gluten Free Gravy Granules	2 tbsp
70358	Everyday Favourites Mixed Herbs	1 tsp
Water	Water	300ml
07059	Everyday Favourites Flour Tortilla 25cm (10")	10
71815	Kerrymaid Premium Baking	50g
22216	Et Voila Garlic Puree	1tsp
30142	Everyday Favourites Dry Oregano	1tsp
70488	Everyday Favourites Macaroni	200g
Absorbed Water	Water Absorbed in Cooking	(absorbed)
20015	Red Cabbage	300g

S **Pistachio Nuts** 

Pecan Nuts ()

**Contains** 

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kwilliamson@edwardsandward.co.uk

Sulphur Dioxide and Sulphites

Soya Nuts Walnuts Wheat

Sesame

OOO

Rye

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# Recipe with Allergens Exploded

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			Contains
Product Desc	•	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Caelery Celery Cereals containing Gluten Crustaceans Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Milk Molluscs Mustard Oats Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Pesame Sesame Sesame Soya Nuts Walnuts Walnuts
84901	Carrots	1	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	50ml	000000000000000000000000000000000000
S092449           74887           04439           70299           03435           75456           75603           75256           70395           71815           07059	Bombay Potato BurritoPotatoesEveryday Favourites Cooking SaltEveryday Favourites Ground TurmericEveryday Favourites Vegetable OilFresh Onions MediumFresh TomatoesFresh CorianderEveryday Favourites Madras Curry PowderKerrymaid Premium BakingEveryday Favourites Flour Tortilla 25cm (10")	Yield: 10 Ptn         1500g         1 tsp         1 tsp         2 tbsp         1         2 tbsp         1         2 tbsp         1         2 tbsp         1         2 0g         10	
S240924 03435 71438 75456	Chicken Biryani with Korma Curry Sauce Everyday Favourites Vegetable Oil Farmstead Chicken Thigh Boneless Skinless 80-100 Fresh Onions Medium	Yield: 10 Ptn 2 tbsp 600g 3	000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

10-Jul-2024 13:33 saffron

## **Recipe with Allergens Exploded**

	kwillia
Contains	

Legend Contains May Contain

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**Product Description** Frozen Leaf Spinach 70525 200g 70299 **Everyday Favourites Ground Turmeric** 1 tsp 70395 Everyday Favourites Madras Curry Powder 1 tsp 70361 Everyday Favourites Garlic Powder 2 tsp 53325 Basmati Rice 500g 04192 Everyday Favourites GF Vegetable Bouillon 2 tbsp Water Water 1000ml 04439 **Everyday Favourites Cooking Salt** 1 tsp 70279 Everyday Favourites Ground Black Pepper 1 tsp 03435 Everyday Favourites Vegetable Oil 1 tbsp 75456 Fresh Onions Medium 1 70361 Everyday Favourites Garlic Powder 1 tsp Water Water 350ml 29825 Cook Asia Coconut Milk 100ml Yield: 10 Ptn S00188 Chips/Fries 19253 Everyday Favourites Oven Chips 1100g S092458 **Classic Dog with Sauces** 

Sulphur Dioxide and Sulphites containing Gluten Does Not Contain **Aacadamia Nuts** No Information Pistachio Nuts **Cashew Nuts** Crustaceans Pecan Nuts **Brazil Nuts** Hazelnuts Almonds **Aolluscs** Walnuts Mustard Cereals ( <sup>></sup>eanuts Sesame Wheat Celery Barley -upin Eggs Soya Oats Nuts Fish **Vilk** Rye  $\bigcirc$ () $\cap \cap \cap$  $\bigcirc$  $\cap$ 

Yield: 10 Ptn



amson@edwardsandward.co.uk

# Recipe with Allergens Exploded

10-Jul-2024 13:33 saffron

kwilliamson@edwardsandward.co.uk

			Contains
Product Desc	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Oats Mustard Oats Pecan Nuts Pistachio Nuts Rye Sesame Soya Nuts Wheat Wheat
84520	Quorn Frankfurter	10	000000000000000000000000000000000000000
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	000000000000000000000000000000000000000
04393	Everyday Favourites Tomato Ketchup	100ml	000000000000000000000000000000000000000
02873	Everyday Favourites English Mustard	50ml	00000000000000000000000000000
S092450	Dairy Free Slaw	Yield: 10 Ptn	000000000000000000000000000000000000000
20016	White Cabbage	200g	000000000000000000000000000000000000000
20015	Red Cabbage	200g	000000000000000000000000000000000000000
84901	Carrots	100g	000000000000000000000000000000000000000
75456	Fresh Onions Medium	50g	000000000000000000000000000000000000000
70279	Everyday Favourites Ground Black Pepper	1 tsp	000000000000000000000000000000000000000
07313	KTC Lemon Juice	1 tsp	000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	1 tsp	000000000000000000000000000000000000000
S092459	Fish Finger Po Boy	Yield: 10 Ptn	000000000000000000000000000000000000000
07397	Young's MSC Minced Pollock Fish Fingers 25g	20	
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	000000000000000000000000000000000000000
75085	Fresh Iceberg Lettuce	200g	000000000000000000000000000000000000000
04393	Everyday Favourites Tomato Ketchup	40ml	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Mulk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Nuts Soya Nuts Wheat Nuts
Product Descri	ption		Almon Barley Brazil I Cashev Cashev Celery Cereal Crusta Eggs Fish Malus Mustar Pecan Pistach Rye Sulphu Soya Nuts Nuts
04132	Everyday Favourites Light Mayonnaise	40ml	000000000000000000000000000000000000000
S092452	Golden Rice	Yield: 10 Ptn	000000000000000000000000000000000000000
53325	Basmati Rice	400g	000000000000000000000000000000000000000
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
70299	Everyday Favourites Ground Turmeric	2 tsp	000000000000000000000000000000000000000
04439	Everyday Favourites Cooking Salt	1 tsp	000000000000000000000000000000000000000
S092460	Loaded Chicken Yorkshire	Yield: 12	000000000000000000000000000000000000000
S092442	Roast Chicken Roll with Gravy	5	000000000000000000000000000000000000000
S00060	Roasties	12	_00000000000000000000000000000000000000
87351	Aunt Bessie's Baked Yorkshire Puddings (4")	12	000000000000000000000000000000000000
S00060	Roasties	12 each	000000000000000000000000000000000000000
S092442	Roast Chicken Roll with Gravy	1125 each	000000000000000000000000000000000000000
74887	Potatoes	1.01kg	000000000000000000000000000000000000000
83893	Chicken Breast Fillet (200-230g)	105.47kg	000000000000000000000000000000000000000
03013	Everyday Favourites Gluten Free Gravy Granules	3.28kg	000000000000000000000000000000000000000

160593-161031

# Recipe with Allergens Exploded

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			Contains
Product Desc 03435 Water	ription Everyday Favourites Vegetable Oil Water	Legend Contains May Contain Does Not Contain No Information	<ul> <li>Almonds</li> <li>Barley</li> <li>Barley</li> <li>Barazil Nuts</li> <li>Cashew Nuts</li> <li>Cashew Nuts</li> <li>Cashew Nuts</li> <li>Cereals containing Gluten</li> <li>Constant</li> <li>Milk</li> <li>Milk</li> <li>Mustard</li> <li>Mustard</li> <li>Mustard</li> <li>Coats</li> <li>Pecan Nuts</li> <li>Pecan Nuts</li> <li>Peranuts</li> <li>Peranuts</li> <li>Peranuts</li> <li>Soya</li> <li>Nuts</li> <li>Walnuts</li> </ul>
			000000000000000000000000000000000000000
S00035	Mash	Yield: 10	000000000000000000000000000000000000000
74887	Potatoes	1 Kg	_ 0000000000000000000000000000000000000
71815	Kerrymaid Premium Baking	56g	_00000000000000000000000000000000000000
S092451	Mexican Fried Corn Quesadilla	Yield: 10 Ptn	●00000000000000000000000000
07059	Everyday Favourites Flour Tortilla 25cm (10")	10	000000000000000000000000000000000000000
50882	Santa Maria Refried Beans	415g	000000000000000000000000000000000000000
38596	Frozen Sweetcorn	200g	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	400g	000000000000000000000000000000000000000
71815	Kerrymaid Premium Baking	50g	000000000000000000000000000000000000000
30142	Everyday Favourites Dry Oregano	1 tsp	000000000000000000000000000000000000000
30144	Everyday Favourites Crushed Chillies	1 tsp	000000000000000000000000000000000000000
22216	Et Voila Garlic Puree	1 tsp	000000000000000000000000000000000000000
S092453	Mini Naan	Yield: 10 Ptn	●00000●00000000000000000
61490	Cook Asia Mini Round Garlic & Coriander Naan Bre	i 10	$00000 \bullet 000000000000000000000000000000$

160593-161031

# Recipe with Allergens Exploded

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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Celery Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Fish Macadamia Nuts Macadamia Nuts Mustard Oats Mustard Oats Peanuts Pea
S092442	Roast Chicken Roll with Gravy	Yield: 12	000000000000000000000000000000000000
83893	Chicken Breast Fillet (200-230g)	5	
03013	Everyday Favourites Gluten Free Gravy Granules	35g	
Water	Water	500ml	
S03426	Roasted Sausages & Gravy	Yield: 10 Ptn	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
09451	Everyday Favourties Pork Sausages 8's	20	
03013	Everyday Favourites Gluten Free Gravy Granules	40g	
Water	Water	400ml	
S00060	Roasties	Yield: 10	000000000000000000000000000000000000000
74887	Potatoes	840g	
03435	Everyday Favourites Vegetable Oil	20ml	
S092461	Stuffing Ball	Yield: 10 Ptn	000000000000000000000000000000000000000
17309	Sage & Onion Stuffing Mix	250g	
Water	Water	75ml	
S092456	Sweet Chilli Paneer Gyros	Yield: 10 Ptn	000000000000000000000000000

# Recipe with Allergens Exploded

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			Contains
	▼ ○ ★	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Soya Nuts Wheat Wheat
Product Des 07059	Everyday Favourites Flour Tortilla 25cm (10")	10	
42832	Diced Paneer Cheese	250g	
75085	Fresh Iceberg Lettuce	200g	
75456	Fresh Onions Medium	100g	
75495	Red Peppers	1	
79347	Fresh Cucumber	1/2	
04742	Everyday Favourites Sweet Chilli Sauce	100ml	
19253	Everyday Favourites Oven Chips	1kg	000000000000000000000000000000000000000
S092448	Veggie Toad in the Hole with Onion Gravy	Yield: 10 Ptn	00000000000000000000000000000
70195	Katerveg Vegan Sausage	10	000000000000000000000000000000000000000
87351	Aunt Bessie's Baked Yorkshire Puddings (4")	10	000000000000000000000000000000000000000
03013	Everyday Favourites Gluten Free Gravy Granules	Heaped Tbsp	000000000000000000000000000000000000000
Water	Water	250ml	_00000000000000000000000000000000000000
S092455	Yorkshire Pudding	Yield: 12	00000000000000000000000000
34079	Everyday Favourites Plain Flour	100g	0000000000000000000000000000
09126	Eggs	2	000000000000000000000000000000000000000
06149	Semi Skimmed Milk	300ml	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

10-Jul-2024 13:33 saffron

# Recipe with Allergens Exploded

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		Contains
Product Description	Legend Contains May Contain Does Not Contain No Information	Imonds arley razil Nuts ashew Nuts elery ereals containing Gluten rustaceans ggs ggs ggs ggs ish azelnuts upin lacadamia Nuts lilk lolluscs lustard ats eanuts ecan Nuts istachio Nuts istachio Nuts ye esame ulphur Dioxide and Sulphites oya uts
03435 Everyday Favourites Vegetable Oil	20ml	



saffron

### Recipe

#### Recipe: S092465 Loaded Chilli Beef Wedges Ingredient Amount 75409 Fresh Jacket Potatoes 60's 5 03435 Everyday Favourites Vegetable Oil 1 tbsp 75456 Fresh Onions Medium 1 73806 Beef Mince 85% VL 400g 03435 Everyday Favourites Vegetable Oil 1 tbsp 70372 Everyday Favourites Hot Chilli Powder 1 tsp 03350 Canned Red Kidney Beans In Water 200g 03013 Everyday Favourites Gluten Free Gravy Granule 2 tbsp 97692 **Everyday Favourites Diced Mixed Peppers** 150g 75634 Fresh Spring Onions 1 stalk 29718 Everyday Favourites Grated Mozzarella 80g

#### Yield: 10 Ptn

#### Method

- 1. Cut the potatoes into wedges, 8 per potato. Coat with oil and place into the oven at 180c to bake.
- 2. Peel and finely dice the onion.
- 3. To a pan add the beef mince, brown the beef until cooked through. Drain the meat and set aside.
- 4. To the pan add the diced onion with the oil. Cook for 5 minutes until the onion is softened.
- 5. Add the beef mince back to the pan. Add the garlic, coriander and chili powder and stir well.
- 6. Add the chopped tomatoes, water, kidney beans and gravy granules and stir well. Bring to a boil.
- 7. Once the mix in boiling, turn down the heat and reduce to a simmer. Cook for 15 minutes.
- 8. After 15 minutes taste the chili, if it needs a pinch of salt or sugar add a tsp to counteract any acidic taste.
- 9. Add the frozen peppers and stir through. The chilli is now ready.
- 10. For the topping, wash and finely slice the spring onion.
- 11. In a 12oz pot place 4 wedges on the bottom, top with the hot beef chilli, then the cheese and spring onion.

saffron

## Recipe

Recipe:	S092466	Channa Saag Masala		
Ingredient			Amount	
75456	Fresh Onions Mee	dium	1	
22216	Et Voila Garlic Pu	ree	2 tsp	
70403	Everyday Favouri	tes Mild Madras Curry Powder	1 tbsp	
17576	Everyday Favourites Chopped Tomatoes		600g	
Water	Water		200ml	
29825	Cook Asia Cocon	ut Milk	100ml	
98544	Canned Royal Cro	own Chick Peas Water	600g	
70525	Frozen Leaf Spina	ach	200g	
03435	Everyday Favouri	tes Vegetable Oil	1 tbsp	
04381	Frozen Whole Gre	een Beans	500g	

## Yield: 10 Ptn

#### Method

1. Peel and dice the onion.

2. Add the oil to a pan and add the onion, cook on a medium low heat for 5 minutes until soft. Add the garlic and cook for a further minute.

3. Add the curry powder, chopped tomato, water, coconut milk and chickpeas. Mix well, bring to a boil. Turn to a simmer and cook for 15 minutes.

4. Add the spinach and cook for a further 5-10 minutes until the spinach has thawed in the curry, mix well.

5. Cook the green beans as per manufacturers instruction.

6. To serve, use the pilau rice recipe and portion into a 12oz pot. Top with the chickpea curry and the green beans on the side.

## Recipe

	• • • • • • •			
Recipe:	S092470	Pilau Rice		
Ingredien	t		Amount	
53325	Basmati Rice		500g	
Water	Water		11	
70299	Everyday Favourites Ground Turmeric		1 tsp	
70377	Chef William Whole Green Cardamom		5g	
04439	Everyday Favou	ites Cooking Salt	1 tsp	
Yield: 10	Ptn			

#### Method

1. Wash the basmati in a sieve under running water. Empty into a saucepan.

2. Add the turmeric, salt and cardamom to the pan along with the rice and give a good stir.

3. Bring the water to the boil, then turn down to the lowest heat. Cover with a lid or tightly with foil. Leave to simmer for 10 minutes.

4. After 10 minutes turn the heat off but keep the lid or the foil on, do not remove at all.

5. Leave to steam for 15 minutes, then remove the lid or foil.

6. Fluff the rice with a spoon or fork and remove the cardamom pods.

7. Serve with the required main dish.

Amount 10	
	Amount 10

Remove from packaging and sprinkle lightly with water, place onto a baking tray and into a preheated oven at 200°C for approximately 4-5 minutes.
 Serve as an additional item to required dishes.

Recipe: S092467

saffron

## Recipe

## Salt & Pepper Chicken With Oriental Noodles

Ingredient		Amount
03435	Everyday Favourites Vegetable Oil	3 tbsp
71438	Farmstead Chicken Thigh Boneless Skinless 80	600g
70374	Chef William Chinese 5 Spice	1 tbsp
86811	Everyday Favourites Cornflour	300g
04439	Everyday Favourites Cooking Salt	2 tsp
75634	Fresh Spring Onions	50g
75305	Fresh Red Chilli	1
78250	Cook Asia Chop Suey Style Noodles	500g
Absorbed W	a Water Absorbed in Cooking	(absorbed)
84901	Carrots	200g
97692	Everyday Favourites Diced Mixed Peppers	200g
22216	Et Voila Garlic Puree	1 tbsp
30163	Everyday Favourites Ground Ginger	1 tsp
89541	Lee Kum Kee Premium Dark Soy Sauce	30ml
70403	Everyday Favourites Mild Madras Curry Powder	1 tbsp

#### Yield: 10 Ptn

#### Method

1. In a large bowl, mix the cornflour, salt, five-spice and tablespoon of pepper together and set aside.

2. Cut chicken into strips.

3. Heat 1 tbsp oil in a thick bottomed saucepan. Toss the chicken in the flour mixture, working in batches. Carefully add it to the oil and cook for 2–3 minutes on one side, until golden brown and cooked through. Turn and cook for a further 2–3 minutes.

4. Heat the 1 tablespoon of oil in a clean pan over a medium heat. Add the spring onions, chilli, garlic and remaining teaspoon of pepper with a pinch of salt. Fry for 1–2 minutes, then add the cooked chicken. Toss and cook for a further 2–3 minutes, until the chicken is coated in the onions, garlic and chilli.

5. Place noodles into a bowl/pan of boiling water and let sit to cook for 5-10 minutes, then drain.

6. Slice onion, baton the carrot and weigh out peppers needed.

7. In a thick bottom pan, heat oil. Once heated add all the vegetables to stir fry.

8. Stir fry for 3-4 minutes until vegetables soften.

9. Add garlic, ginger and curry powder to vegetables and stir fry for a further 2-3 minutes.

10. Add in drained noodles and stir fry all together with soy sauce.

11. Pot up in 12oz pot top with chicken and serve.

## Recipe

Recipe:	S092468	Chinese Curry Sauce		
Ingredient			Amount	
86811	Everyday Favourite	es Cornflour	50g	
70374	Chef William Chine	ese 5 Spice	1 tbsp	
04192	Everyday Favourite	es GF Vegetable Bouillon	25g	
30163	Everyday Favourite	es Ground Ginger	1 tsp	
70403	Everyday Favourite	es Mild Madras Curry Powder	2 tbsp	
Water	Water		11	

Yield: 10 Ptn

Method

1. In a bowl mix together cornflour, ginger, 5 spice and curry powder with 100ml of cold water and set aside.

2. In a saucepan add water. Once boiling add bouillon, whisking continuously.

3. Slowly stir in cornflour mixture, and on a very low heat cook out for 2-3 minutes stirring continuously to avoid sticking.

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## Recipe

Recipe:	S092469	Singapore Vegetable Noodles		
Ingredient			Amount	
03435	Everyday Favourite	s Vegetable Oil	2 tbsp	
75456	Fresh Onions Mediu	ım	1	
84901	Carrots		200g	
97692	Everyday Favourite	s Diced Mixed Peppers	200g	
70403	Everyday Favourite	s Mild Madras Curry Powder	1 tbsp	
78250	Cook Asia Chop Su	ey Style Noodles	500g	
Absorbed \	Va Water Absorbed in 0	Cooking	(absorbed)	
75634	Fresh Spring Onion	S	50g	
22216	Et Voila Garlic Pure	e	1 tbsp	
30163	Everyday Favourite	s Ground Ginger	1 tsp	
09398	Broccoli		300g	
89541	Lee Kum Kee Prem	ium Dark Soy Sauce	30ml	
Yield: 10	Ptn			

### Method

Method:

- 1. Place noodles into a bowl/pan of boiling water and let sit to cook for 5-10 minutes, then drain.
- 2. Slice onion, baton the carrot, chop broccoli and weigh out peppers needed.
- 3. In a thick bottom pan, heat oil. Once heated add all the vegetables to stir fry.
- 4. Stir fry for 3-4 minutes until vegetables soften.
- 5. Add garlic, ginger and curry powder to vegetables and stir fry for a further 2-3 minutes.
- 6. Add in drained noodles and stir fry all together with soy sauce.

7. Pot up and serve.

Recipe: S092471

### Recipe

## Turkey Keema Filled Bombay Jacket

Ingredient		Amount
27372	Turkey Mince	400g
75456	Fresh Onions Medium	100g
84901	Carrots	100g
04364	Everyday Favourites Choice Peas	100g
70403	Everyday Favourites Mild Madras Curry Powder	2 tbsp
17576	Everyday Favourites Chopped Tomatoes	500g
Water	Water	300ml
03013	Everyday Favourites Gluten Free Gravy Granule	2 tbsp
75409	Fresh Jacket Potatoes 60`s	10
04381	Frozen Whole Green Beans	500g

#### Yield: 10 Ptn

#### Method

1. Coat the jacket potatoes with half the oil and 1tbsp of curry powder. Place into the oven and cook at 180c for 1 hour.

- 2. Make the keema curry. Peel and dice the onion and carrot.
- 3. Add the left over oil to a pan along with the onion and carrot and gently cook for 5 minutes until soft.
- 4. Add the turkey mince and brown until fully cooked.
- 5. Add the curry powder, tin tomatoes, water and gravy granules. Bring to a boil, then simmer for 15 minutes.
- 6. Add the peas and stir through.
- 7. Cook the green beans as per manufacturers instruction.
- 8. To serve cut a cross in the jacket potato and push each quarter to open the middle up. Put into a 12oz pot.
- 9. Top with the keema curry mix and serve with green beans on the side.

saffron

### Recipe

Recipe:	S240912	Loaded Yorkshire		
Ingredient			Amount	
03435	Everyday Favourit	es Vegetable Oil	20ml	
84901	Carrots		2	
75456	Fresh Onions Med	lium	2	
74851	Swede		2500g	
45738	Kater Veg Vegan I	Mince	500g	
70358	Everyday Favourit	es Mixed Herbs	1/2 tsp	
03013	Everyday Favourit	es Gluten Free Gravy Granule	35g	
Water	Water		500ml	
87351	Aunt Bessie's Bak	ed Yorkshire Puddings (4")	10	
S00060	Roasties		10	

#### Yield: 10 Ptn

#### Method

For the savoury mince

1. Peel and finely dice the onions, grate the carrots and swede.

2. Add the veg oil to the pan and onions, swede and carrots and sweat for 3 minutes.

3. Add the mixed herbs and veggie mince, stir to incorporate, and cook for a further 3 minutes to create colour and encourage flavour.

4. Add gravy granules to the pan and stir well and slowly add the boiling water until you reach a porridge like consistency. Simmer for 20 mins.

For the Yorkshires

1. Place Yorkshire puddings on a baking tray near top oven preheated to 200C, cook for 4-6 minutes or until crisp.

Roasties - Follow recipe S00060

Veggies – Veg of the day

To assemble,

Place the Yorkshire pudding into a 12oz pot, fill with the roast potatoes, vegetables and savoury mince. Pour over the gravy to finish and serve.

Please note the video is for a primary portion, so quantities and serving suggestions are different. Please adjust accordingly.

# Recipe

## Picture

Loaded Yorkshire Watch the video here: https://youtu.be/BAcrSl3s4tg?si=lavBlxXtta49rjcI



10-Jul-2024 16:06

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Edward	s and Ward Lto	b	10-Jul-2024 16:06	fron
Recipe				
Recipe:	S00060	Roasties		
Ingredient			Amount	
74887	Potatoes		840g	
03435	Everyday Favour	ites Vegetable Oil	20ml	
Yield: 10				
Method				

1. Steam or par boil the potatoes for 8-10 minutes

Drain the potatoes well, mix thoroughly with the oil
 Roast the potatoes in a moderate oven for 35-40 minutes or until crisp and golden, but fluffy in the middle

Watch the video here: https://youtu.be/R9zhX0kJ\_S8

Picture



Recipe: S092472

### Recipe

### Moroccan Chicken Tagine with Cous Cous

Ingredient		Amount
71438	Farmstead Chicken Thigh Boneless Skinless 80	600g
75456	Fresh Onions Medium	1
17576	Everyday Favourites Chopped Tomatoes	200g
04016	Chickpeas Canned in Water	600g
70371	Everyday Favourites Ground Cinnamon	2 tsp
70299	Everyday Favourites Ground Turmeric	2 tsp
04192	Everyday Favourites GF Vegetable Bouillon	1 tbsp
33212	Giant Cous Cous	500g
Water	Water	500ml
75687	Fresh Flat Parsley	100g

## Yield: 10 Ptn

#### Method

Chicken:

1. Heat a large pan over medium-high heat. Add oil to pan; swirl to coat.

2. Add chicken to pan, meaty side down; cook 5 minutes or until well browned. Remove from pan (do not brown other side).

- 3. Dice onion and sauté 4 minutes with chickem. Add cinnamon, turmeric and mixed spice and stir for 1 minute.
- 4. Add chopped tomatoes and chickpeas and simmer for 20 minutes.
- 5. Stir and add 30 g of stock diluted with 600ml of boiling water.
- 6. Cover with tin foil and cook on a medium heat for 2 hours.
- 7. Check it doesn't reduce too much and top with water.

Cous Cous

1. Add 500ml of water to a pan and bring to boil.

2. Add cous cous and cook for 5-10 minutes or until tender. Then drain. rinse with boiling water to remove any starch.

3. Finely chop parsley and add to cous cous.

In 12 oz pot add 50 g of herby cous cous and then top with your Moroccan chicken.

## Recipe

Recipe:	S092473	Falafel & Tabbouleh Budha Bowl		
Ingredient			Amount	
41447	Everyday Favourites Fine F	alafel	30	
33212	Giant Cous Cous		500g	
Water	Water		500ml	
70358	Everyday Favourites Mixed	Herbs	2 tsp	
04192	Everyday Favourites GF Ve	getable Bouillon	2 tsp	
04514	Everyday Favourites Ratate	puille	300g	
75603	Fresh Tomatoes		2	
20015	Red Cabbage		100g	
88797	Flying Goose Sriracha Hot	Chilli Sauce	20ml	
Viold: 10	Dta			

Yield: 10 Ptn

#### Method

1. Cook the falafel as per manufacturers instructions.

2. Roast the ratatouille mix in the oven at 180c for 10 minutes, or until fully cooked.

3. Mix the couscous with the mixed herbs and vegetable bouillon, add 460ml boiling water and stir well. Cover with cling film and leave to sit for 10 minutes.

4. Remove the cling film and fluff the couscous with a fork. Add the cooked ratatouille and mix through.

5. Dice the tomatoes. Shred the red cabbage.

6. To serve, portion the couscous into a 12oz pot, top with 3 falafel balls. Add the shredded cabbage and diced tomato. Drizzle over sriracha to finish.

## Recipe

Recipe:	S092474	Garlic Flatbread		
Ingredient			Amount	
61491	White Pitta Bread		5	
71815	Kerrymaid Premium Bakin	g	50g	
22216	Et Voila Garlic Puree		1 tsp	
30142	Everyday Favourites Dry C	Dregano	1 tsp	
Yield: 10	Ptn			

#### Method

- 1. Pre heat oven to 180 degrees.
- Melt Kerrymaid either in a sauce pan or a tub in microwave. Add garlic and oregano to melted Kerrymaid. Brush each pitta with melted mixture. 2.
- 3.
- 4.
- 5. Bake for 2-3 minutes.
- 6. Once cooked cut pittas in half.

### Recipe

92475 EFC Chicken		
	Amount	
armstead Chicken Thigh Boneless Skinless 80	10	
veryday Favourites Cajun Spice	20g	
veryday Favourites Plain Flour	200g	
veryday Favourites Natural Breadcrumbs	200g	
emi Skimmed Milk	200ml	
F	092475       EFC Chicken         Farmstead Chicken Thigh Boneless Skinless 80         Everyday Favourites Cajun Spice         Everyday Favourites Plain Flour         Everyday Favourites Natural Breadcrumbs         Semi Skimmed Milk	AmountFarmstead Chicken Thigh Boneless Skinless 8010Everyday Favourites Cajun Spice20gEveryday Favourites Plain Flour200gEveryday Favourites Natural Breadcrumbs200g

Method

1. Set up to breadcrumb coat the chicken. Place the flour into a tray add half of the cajun spice. Place the breadcrumbs into another tray with the remaining half of the spice. Pour the milk into a third tray.

2. Starting with the flour place the chicken into the flour and coat all over. Then dip the chicken into the milk, again ensuring it is fully coated as the breadcrumbs need to stick to this.

3. Then place the chicken into the breadcrumbs and coat completely. Place onto a baking tray covered with parchment paper. Repeat the process until all of the chicken is coated.

4. Place into a preheated oven at 190c and bake for 15-25 minutes depending on the powerfulness of your oven, check half way and turn over to ensure all sides are golden brown.

5. Serve in the 12oz pot. 1 piece of chicken, chips (Recipe S00188) and either corn on the cob (Recipe S092476) or bbq beans (Recipe S092477).

Edwards and Ward Ltd	10-Jul-2024 16:06 saffror
Recipe	
Recipe: S00188 Chips/Fries	
Ingredient	Amount
19253Everyday FavouritesOven Chips	1100g
Yield: 10 Ptn	
Method	
1. Spread the chips evenly onto a baking tray	

2. Bake in a moderate oven for 10-14 minutes or until cooked

Edwards and Ward Ltd	10-Jul-2024 16:06	saffron	
Recipe			
Recipe: S092476	Corn on the Cob		
Ingredient		Amount	
04575 Everyday Favourit	es Mini Corn Cobs	5	
Yield: 10 Ptn			
Method			
<ol> <li>Boil or steam the corn</li> <li>Drain well before serv</li> <li>Once drained cut each</li> <li>Serve half per serving</li> </ol>	ing. n corn in half.		

Edwards	s and Ward Ltd	10-Jul-2024 16:06	saffroi
Recipe			
Recipe:	S092477 BBQ Beans		
Ingredient		Amount	
30396	Everyday Reduced Sugar/Salt Baked Beans	420g	
29566	Everyday Favourites BBQ Sauce	50g	
Yield: 10	Ptn		
Method			
2. Ad	ace the beans into a saucepan d the bbq sauce ng the beans to a gentle simmer until they reach 75c or over.		

4. Serve with the required main course

## Recipe

Recipe:	S092478	Veggie Burger			
Ingredient			Amount		
41152	Everyday Favou	rites Vegetable Burger	10		
81210	Everyday Favou	rites Mk4 Sandwich Baps	10		
75085	Fresh Iceberg Le	ettuce	100g		
75603	Fresh Tomatoes		2		
75497	Kerrymaid Chee	se Slices	10		
Yield: 10 Ptn					

Method

1. Place burger on a preheated baking tray in preheated 200C oven and cook for 20mins, turning once.

2. 3. Wash and shred the lettuce. Wash and slice each tomato into 5 slices.

Lay out your burger buns and place your burger onto the bottom bun, top with cheese slice, lettuce and tomato.

4. Place 100g Fries (Recipe S00188) into a 12oz pot and place burger on top and serve.

## Recipe

Recipe:	S092458	Classic Dog with Sauces				
Ingredient	:		Amount			
84520	Quorn Frankfurt	er	10			
81540	Everyday Favou	rites Hot Dog Roll Side Sliced	10			
04393	Everyday Favou	rites Tomato Ketchup	100ml			
02873	Everyday Favou	rites English Mustard	50ml			
Yield: 10 Ptn						
Method						

1.

Cook sausages as instructed – 1 per hot dog roll Place sausages into roll and top with the sauces. 2.

## Recipe

Recipe:	S092459	Fish Finger Po Boy		
Ingredien	t		Amount	
07397	Young's MSC Mine	ced Pollock Fish Fingers 25g	20	
81540	Everyday Favourit	es Hot Dog Roll Side Sliced	10	
75085	Fresh Iceberg Lett	uce	200g	
04393	Everyday Favourit	es Tomato Ketchup	40ml	
04132	Everyday Favourit	es Light Mayonnaise	40ml	

Method

1. Cook the fish fingers as per manufacturers instructions.

Finely shred the lettuce and wash. 2. 3.

Mix the mayonnaise with the ketchup.

4. Open the hot dog roll and spread the sauce, add a layer of iceberg lettuce.

Top with 2 fish fingers and serve 5.

**Product Description** 

S092477

S092466

30396

29566

75456

22216

70403

17576

Water 29825

98544

70525

03435

04381

86811

70374

S092468

### **Recipe with Allergens Exploded**

**BBQ Beans** 

Everyday Reduced Sugar/Salt Baked Beans

Everyday Favourites Mild Madras Curry Powder

**Everyday Favourites Chopped Tomatoes** 

Canned Royal Crown Chick Peas Water

Everyday Favourites Vegetable Oil

Frozen Whole Green Beans

Chef William Chinese 5 Spice

**Everyday Favourites BBQ Sauce** 

Channa Saag Masala

Fresh Onions Medium

Et Voila Garlic Puree

Cook Asia Coconut Milk

Frozen Leaf Spinach

Water

Chinese Curry Sauce	
Everyday Favourites Cornflour	

Barley	<b>Brazil Nuts</b>	Cashew Nut	Celery	Cereals con	Crustacean	Eggs	Fish	Hazelnuts	Lupin	Macadamia	Milk	Molluscs
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Legend Contains May Contain Does Not Contain

No Information

Yield: 10 Ptn

420g

50g

1

2 tsp

1 tbsp

600g

200ml

100ml

600g

200g

1 tbsp

500g

50g

1 tbsp

\*

Almonds	Barley	razil	ashew	ery	Cereals c	Crustace	Eggs	Fish	Hazelnuts	Lupin	Macadam	Milk	Molluscs	Mustard	Oats	Peanuts	Pecan Nu	Pistachio	Rye	Sesame	Sulphur D	Soya	Nuts	Walnuts	Wheat
(	C		0	$\bigcirc$	$\bigcirc$																				
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adamia Nuts

**Contains** 

Yield: 10 Ptn 00000  $\cap \cap \cap \cap \cap$  $\cap \cap \cap \cap$ 000000

Yield: 10 Ptn 



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ulphur Dioxide and Sulphites

istachio Nuts

ecan Nuts

# Recipe with Allergens Exploded

10-Jul-2024 16:17 saffron

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Cereals containing Gluten Crustaceans Fish Hazelnuts Hazelnuts Hazelnuts Hazelnuts Milk Wolluscs Mustard Oats Peanuts P
Product Descri	iption		Almonds Barley Brazil Nuts Cashew Nur Celery Cereals con Cereals con Cereals con Cereals con Crustacean Hazelnuts Lupin Macadamia Milk Molluscs Mustard Oats Pecan Nuts Pistachio N Rye Sesame Sulphur Dio Soya Nuts Walnuts Wheat
04192	Everyday Favourites GF Vegetable Bouillon	25g	
30163	Everyday Favourites Ground Ginger	1 tsp	000000000000000000000000000000000000000
70403	Everyday Favourites Mild Madras Curry Powder	2 tbsp	000000000000000000000000000000000000000
Water	Water	11	000000000000000000000000000000000000000
S00188	Chips/Fries	Yield: 10 Ptn	000000000000000000000000000000000000000
19253	Everyday Favourites Oven Chips	1100g	000000000000000000000000000000000000000
S092458	Classic Dog with Sauces	Yield: 10 Ptn	000000000000000000000000000000000000000
84520	Quorn Frankfurter	10	000000000000000000000000000000000000000
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	000000000000000000000000000000000000000
04393	Everyday Favourites Tomato Ketchup	100ml	000000000000000000000000000000000000000
02873	Everyday Favourites English Mustard	50ml	000000000000000000000000000000000000
S092476	Corn on the Cob	Yield: 10 Ptn	000000000000000000000000000000000000000
04575	Everyday Favourites Mini Corn Cobs	5	000000000000000000000000000000000000000
S092475	EFC Chicken	Yield: 10 Ptn	●0000000000000000000000000
71438	Farmstead Chicken Thigh Boneless Skinless 80-10		000000000000000000000000000000000000000
70389	Everyday Favourites Cajun Spice	20g	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

		Contai	ns	

Product Des	•	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Lupin Maradamia Nuts Milk Molluscs Mults Muts Peranuts P
34079	Everyday Favourites Plain Flour	200g	000000000000000000000000000000000000
06767	Everyday Favourites Natural Breadcrumbs	200g	-000000000000000000000000000000000000
06149	Semi Skimmed Milk	200ml	000000000000000000000000000000000000
S092473	Falafel & Tabbouleh Budha Bowl	Yield: 10 Ptn	●000000000000000000000000000
41447	Everyday Favourites Fine Falafel	30	000000000000000000000000000000000000000
33212	Giant Cous Cous	500g	000000000000000000000000000000000000000
Water	Water	500ml	000000000000000000000000000000000000000
70358	Everyday Favourites Mixed Herbs	2 tsp	000000000000000000000000000000000000000
04192	Everyday Favourites GF Vegetable Bouillon	2 tsp	000000000000000000000000000000000000000
04514	Everyday Favourites Ratatouille	300g	000000000000000000000000000000000000000
75603	Fresh Tomatoes	2	000000000000000000000000000000000000000
20015	Red Cabbage	100g	000000000000000000000000000000000000000
88797	Flying Goose Sriracha Hot Chilli Sauce	20ml	000000000000000000000000000000000000000
S092459	Fish Finger Po Boy	Yield: 10 Ptn	●0000000000000000000000000000000000000
07397	Young's MSC Minced Pollock Fish Fingers 25g	20	
81540	Everyday Favourites Hot Dog Roll Side Sliced	10	
75085	Fresh Iceberg Lettuce	200g	

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10-Jul-2024 16:17 saffron

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# Recipe with Allergens Exploded

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			Contains
Product Des 04393	<mark>cription</mark> Everyday Favourites Tomato Ketchup	Legend Contains May Contain Does Not Contain No Information	<ul> <li>Almonds</li> <li>Barley</li> <li>Barley</li> <li>Barley</li> <li>Brazil Nuts</li> <li>Cashew Nuts</li> <li>Cashew Nuts</li> <li>Cashew Nuts</li> <li>Celery</li> <li>Celery</li> <li>Celery</li> <li>Celery</li> <li>Cereals containing Gluten</li> <li>Celery</li> <li>Cereals containing Gluten</li> <li>Cereals containing Gluten</li> <li>Cereals containing Gluten</li> <li>Celery</li> <li>Cereals containing Gluten</li> <li>Costa</li> <li>Mustard</li> <li>Mustard</li> <li>Mustard</li> <li>Mustard</li> <li>Mustard</li> <li>Mustard</li> <li>Solphur Dioxide and Sulphites</li> <li>Solya</li> <li>Nuts</li> <li>Walnuts</li> <li>Wheat</li> </ul>
04132	Everyday Favourites Light Mayonnaise	40ml	000000000000000000000000000000000000000
S092474 61491 71815 22216 30142	Garlic Flatbread White Pitta Bread Kerrymaid Premium Baking Et Voila Garlic Puree Everyday Favourites Dry Oregano	Yield: 10 Ptn 5 50g 1 tsp 1 tsp	
S092465           75409           03435           75456           73806           03435           70372           03350           03013	Loaded Chilli Beef Wedges         Fresh Jacket Potatoes 60`s         Everyday Favourites Vegetable Oil         Fresh Onions Medium         Beef Mince 85% VL         Everyday Favourites Vegetable Oil         Everyday Favourites Hot Chilli Powder         Canned Red Kidney Beans In Water         Everyday Favourites Gluten Free Gravy Granules	Yield: 10 Ptn         5         1 tbsp         1         400g         1 tbsp         1 tbsp         1 tbsp         200g         s       2 tbsp	
03013 97692	Everyday Favourites Gluten Free Gravy Granules Everyday Favourites Diced Mixed Peppers	s 2 tbsp 150g	000000000000000000000000000000000000000

# Recipe with Allergens Exploded

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10-Jul-2024 16:17 saffron

			Contains
Product Descr		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Muts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Nuts Soya Nuts Walnuts Wheat
75634	Fresh Spring Onions	1 stalk	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	80g	000000000000000000000000000000000000000
S240912	Loaded Yorkshire	Yield: 10 Ptn	00000000000000000000000000
03435	Everyday Favourites Vegetable Oil	20ml	000000000000000000000000000000000000000
84901	Carrots	2	000000000000000000000000000000000000000
75456	Fresh Onions Medium	2	000000000000000000000000000000000000000
74851	Swede	2500g	000000000000000000000000000000000000000
45738	Kater Veg Vegan Mince	500g	000000000000000000000000000000000000000
70358	Everyday Favourites Mixed Herbs	1/2 tsp	000000000000000000000000000000000000000
03013	Everyday Favourites Gluten Free Gravy Granules	35g	000000000000000000000000000000000000000
Water	Water	500ml	000000000000000000000000000000000000000
87351	Aunt Bessie's Baked Yorkshire Puddings (4")	10	000000000000000000000000000000000000000
S00060	Roasties	10	000000000000000000000000000000000000000
S00060	Roasties	10 each	000000000000000000000000000000000000000
74887	Potatoes	840g	000000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	20ml	000000000000000000000000000000000000000
S092453	Mini Naan	Yield: 10 Ptn	●00000●00000000000000000
RecAllExpMenF	F: Recipe with Allergens Exploded		Page 5 of 9

# Recipe with Allergens Exploded

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			Contains
Product Des	▼ ○ ★	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Muluscs Mustard Oats Peanuts Pistachio Nuts Rye Soya Nuts Wheat Nuts Wheat
61490	Cook Asia Mini Round Garlic & Coriander Naan Brea	10	
S092472	Moroccan Chicken Tagine with Cous Cous	Yield: 10 Ptn	000000000000000000000000000000
71438	Farmstead Chicken Thigh Boneless Skinless 80-10(	600g	000000000000000000000000000000000000000
75456	Fresh Onions Medium	1	000000000000000000000000000000000000000
17576	Everyday Favourites Chopped Tomatoes	200g	000000000000000000000000000000000000000
04016	Chickpeas Canned in Water	600g	000000000000000000000000000000000000000
70371	Everyday Favourites Ground Cinnamon	2 tsp	
70299	Everyday Favourites Ground Turmeric	2 tsp	000000000000000000000000000000000000000
04192	Everyday Favourites GF Vegetable Bouillon	1 tbsp	000000000000000000000000000000000000000
33212	Giant Cous Cous	500g	
Water	Water	500ml	000000000000000000000000000000000000000
75687	Fresh Flat Parsley	100g	000000000000000000000000000000000000000
S092470	Pilau Rice	Yield: 10 Ptn	000000000000000000000000000000000000000
53325	Basmati Rice	500g	000000000000000000000000000000000000000
Water	Water	11	000000000000000000000000000000000000000
70299	Everyday Favourites Ground Turmeric	1 tsp	000000000000000000000000000000000000000
70377	Chef William Whole Green Cardamom	5g	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

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			Contains
Product Descri 04439	♥ ♥ ♥ ♥ ₽ Veryday Favourites Cooking Salt	Legend Contains May Contain Does Not Contain No Information	<ul> <li>Almonds</li> <li>Barley</li> <li>Barley</li> <li>Barley</li> <li>Brazil Nuts</li> <li>Cashew Nuts</li> <li>Cashew Nuts</li> <li>Celery</li> <li>Celery</li> <li>Celery</li> <li>Cereals containing Gluten</li> <li>Celery</li> <li>Celery</li> <li>Cereals containing Gluten</li> <li>Cousta contains</li> <li>Macadamia Nuts</li> <li>Macadamia Nuts</li> <li>Macadamia Nuts</li> <li>Nuts</li> <li>Wheat</li> <li>Wheat</li> </ul>
S00060	Roasties	Yield: 10	000000000000000000000000000000000000000
74887 03435	Potatoes Everyday Favourites Vegetable Oil	840g 20ml	000000000000000000000000000000000000000
S092467	Salt & Pepper Chicken With Oriental Noodle	Yield: 10 Ptn	000000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	3 tbsp	000000000000000000000000000000000000000
71438	Farmstead Chicken Thigh Boneless Skinless 80-100	600g	000000000000000000000000000000000000000
70374	Chef William Chinese 5 Spice	1 tbsp	000000000000000000000000000000000000000
86811	Everyday Favourites Cornflour	300g	000000000000000000000000000000000000000
04439	Everyday Favourites Cooking Salt	2 tsp	000000000000000000000000000000000000000
75634	Fresh Spring Onions	50g	000000000000000000000000000000000000000
75305	Fresh Red Chilli	1	000000000000000000000000000000000000000
78250	Cook Asia Chop Suey Style Noodles	500g	
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
84901	Carrots	200g	000000000000000000000000000000000000000
97692	Everyday Favourites Diced Mixed Peppers	200g	000000000000000000000000000000000000000
22216	Et Voila Garlic Puree	1 tbsp	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

**Product Description** 

30163

89541

70403

## **Recipe with Allergens Exploded**

		Contains
ription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Vuts Wheat Nuts
Everyday Favourites Ground Ginger	1 tsp	
Lee Kum Kee Premium Dark Soy Sauce	30ml	
Everyday Favourites Mild Madras Curry Powder	1 tbsp	000000000000000000000000000000000000000
Singapore Vegetable Noodles	Yield: 10 Ptn	0000000000000000000000000000

S092469	Singapore Vegetable Noodles	Yield: 10 Ptn	000000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	2 tbsp	000000000000000000000000000000000000000
75456	Fresh Onions Medium	1	000000000000000000000000000000000000000
84901	Carrots	200g	000000000000000000000000000000000000000
97692	Everyday Favourites Diced Mixed Peppers	200g	000000000000000000000000000000000000000
70403	Everyday Favourites Mild Madras Curry Powder	1 tbsp	000000000000000000000000000000000000000
78250	Cook Asia Chop Suey Style Noodles	500g	0000000000000000000000000000000000
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
75634	Fresh Spring Onions	50g	000000000000000000000000000000000000000
22216	Et Voila Garlic Puree	1 tbsp	000000000000000000000000000000000000000
30163	Everyday Favourites Ground Ginger	1 tsp	000000000000000000000000000000000000000
09398	Broccoli	300g	000000000000000000000000000000000000000
89541	Lee Kum Kee Premium Dark Soy Sauce	30ml	0000000000000000000000000000
S092471	Turkey Keema Filled Bombay Jacket	Yield: 10 Ptn	000000000000000000000000000000000000000



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Contains

# Recipe with Allergens Exploded

10-Jul-2024	coffr
16:17	sattro

kwilliamson@edwardsandward.co.uk

			Contains
Product Desc	ription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Mustard Molluscs Mustard Oats Peanuts Pecan Nuts Peanuts Vithout Parachio Nuts Soya Nuts Wheat
27372	Turkey Mince	400g	
75456	Fresh Onions Medium	100g	
84901	Carrots	100g	
04364	Everyday Favourites Choice Peas	100g	
70403	Everyday Favourites Mild Madras Curry Powder	2 tbsp	
17576	Everyday Favourites Chopped Tomatoes	500g	
Water	Water	300ml	
03013	Everyday Favourites Gluten Free Gravy Granules	2 tbsp	
75409	Fresh Jacket Potatoes 60's	10	
04381	Frozen Whole Green Beans	500g	000000000000000000000000000000000000000
S092478	Veggie Burger	Yield: 10 Ptn	000000000000000000000000000000000000000
41152	Everyday Favourites Vegetable Burger	10	
81210	Everyday Favourites Mk4 Sandwich Baps	10	
75085	Fresh Iceberg Lettuce	100g	
75603	Fresh Tomatoes	2	000000000000000000000000000000000000000
75497	Kerrymaid Cheese Slices	10	



Edwards and Ward Ltd		10-Jul-2024 13:01	saffror
Recipe			
Recipe: S00054	Garden Peas		
Ingredient		Amount	
04364 Everyday Favourites Cho	pice Peas	600g	
Yield: 10			
Method			
1. Steam peas for 4-5 minutes	or for 4.5 minutos		

2. Alternatively boil in 750ml of water for 4-5 minutes

Edwards and Ward Ltd	10-Jul-2024 13:01
Recipe	
Recipe: S00167 Green Beans	
Ingredient	Amount
04381 Frozen Whole Green Beans	600g
Yield: 10	
Method	
<ol> <li>Steam for 3-4 minutes or until cooked</li> <li>Alternatively boil in water for 5-6 minutes</li> </ol>	

Edwards and Ward Ltd	10-Jul-2024 13:01
Recipe	
Recipe: S00173 Baked Beans	
Ingredient	Amount
30396 Everyday Reduced Sugar/Salt Baked Beans	600g
Yield: 10	
Method	

1. Heat through gently until core temperature of 75°C + is reached

Edwards and Ward Ltd		10-Jul-2024 13:01	saffron
Recipe			
Recipe: S00180	Broccoli		
Ingredient		Amount	
09398 Broccoli		600g	
Yield: 10			
Method			
<ol> <li>Wash and cut into evenly sized</li> <li>Steam for 4-5 minutes or until of</li> </ol>			

3. Alternatively boil in water until cooked

Edwards and Ward Ltd		10-Jul-2024 13:01	saffror
Recipe			
Recipe: S00182	Sliced Carrots		
Ingredient		Amount	
84901 Carrots		500g	
Yield: 10			
Method			
<ol> <li>Peel and wash the carrots</li> <li>Cut into evenly sized slices</li> <li>Steam for 4-5 minutes or until co</li> </ol>	ooked		

4. Alternatively boil in water until cooked

Edwards and Ward Ltd		10-Jul-2024 13:01	saffron
Recipe			
Recipe: S00184	Cauliflower		
Ingredient		Amount	
75468 Fresh Cauliflower		1	
Yield: 10			
Method			
1. Wash and cut into evenly sized flo 2. Steam for 5-6 minutes or until coo	rets ked		

3. Alternatively boil in water for 3-5 minutes or until cooked

Edwards and Ward Ltd		10-Jul-2024 13:01
Recipe		
Recipe: S00445	Cabbage	
Ingredient		Amount
75032 Savoy Cabbage		600g
Yield: 10		

Finely shred the cabbage and cook in the boiling water for 2-3 minutes or until tender

Drain well and serve

## Recipe

Recipe:	S00656	Slaw		
Recipe.	000000	Olaw		
Ingredient			Amount	
20016	White Cabbage		200g	
84901	Carrots		100g	
04132	Everyday Favourite	s Light Mayonnaise	30g	
04393	Everyday Favourite	s Tomato Ketchup	10ml	
70279	Everyday Favourite	s Ground Black Pepper	1g	
Yield: 10 Ptn				

Method

1.

2. 3.

Peel and grate the carrots and set aside in a bowl Core and slice or grate the cabbage. Add to the carrot and then add the seasoning and leave to wilt for 10minutes Add the mayonnaise and ketchup for a tangy flavour

4.

Edwards and Ward Ltd		10-Jul-2024 13:01
Recipe		
Recipe: S02141	Steamed Spinach	
Ingredient		Amount
98474 Baby Spinach		600g
Yield: 8		
Method		
Wash thoroughly, steam for 3 - 4		

Edwards and Ward Ltd		10-Jul-2024 13:01	saffror
Recipe			
Recipe: S03821	Carrot Batons		
Ingredient		Amount	
84901 Carrots		600g	
Yield: 10			
Method			
<ol> <li>Peel and wash the carrots</li> <li>Cut into evenly sized batons</li> <li>Steam for 4-5 minutes or until compared by the second s</li></ol>	poked		

4. Alternatively boil in water until cooked

10-Jul-2024 13:23 saffron

# Recipe with Allergens Exploded

kwilliamson@edwardsandward.co.uk

			Contains
Product Des	scription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
S00173	Baked Beans	Yield: 10	
30396	Everyday Reduced Sugar/Salt Baked Beans	600g	
S00180	Broccoli	Yield: 10	000000000000000000000000000000000000000
09398	Broccoli	600g	
S00445	Cabbage	Yield: 10	000000000000000000000000000000000000000
75032	Savoy Cabbage	600g	
S03821	Carrot Batons	Yield: 10	000000000000000000000000000000000000000
84901	Carrots	600g	
S00184	Cauliflower	Yield: 10	000000000000000000000000000000000000000
75468	Fresh Cauliflower	1	
S00054	Garden Peas	Yield: 10	000000000000000000000000000000000000000
04364	Everyday Favourites Choice Peas	600g	
S00167	Green Beans	Yield: 10	000000000000000000000000000000000000000
04381	Frozen Whole Green Beans	600g	

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10-Jul-2024 13:23 saffron

# Recipe with Allergens Exploded

kwilliamson@edwardsandwa	rd.co.ul	¢
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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Mustard Oats Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
S00656	Slaw	Yield: 10 Ptn	
20016	White Cabbage	200g	
84901	Carrots	100g	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	30g	
04393	Everyday Favourites Tomato Ketchup	10ml	000000000000000000000000000000000000000
70279	Everyday Favourites Ground Black Pepper	1g	000000000000000000000000000000000000000
S00182	Sliced Carrots	Yield: 10	000000000000000000000000000000000000000
84901	Carrots	500g	000000000000000000000000000000000000000
S02141 98474	Steamed Spinach Baby Spinach	Yield: 8 600g	000000000000000000000000000000000000000



Edward	s and Ward Ltd		10-Jul-2024 12:50	saffron
Recipe				
Recipe:	S092423	Chocolate Croissant		
Ingredient			Amount	
01169	Everyday Favourites (	Croissants	10	
66086	Dr. Oetker Milk Choco	late Drops	80g	
Yield: 10	Ptn			
Method				
1. Bake	the croissant a per ma	nufacturer's instructions		

2. Gently melt the chocolate drops. There are 3 ways to do this: in a saucepan over simmering water, using a microwave on 20 second bursts ensuring to stir after each 20 seconds or place into a heatproof bowl and place under the servery lights, keep and eye on the drops

and stir occasionally.

3. Once the drops are melted drizzle over the croissant and leave to set. This can also be served warm on the hot counter.

Edward	is and Ward Ltd	10-Jul-2024 12:50	saffror
Recipe			
Recipe:	S092424 Jam Croissant		
Ingredien	t	Amount	
01169	Everyday Favourites Croissants	10	
41193	Everyday Favourites Mixed Fruit Jam	100g	
Yield: 10	Ptn		
Method			
2. O 3. S	Bake the croissant a per manufacturer's instructions ince baked slice in half lengthways. pread the jam inside the croissant and close back. erve ambient or serve warm on the hot counter.		

## Recipe

Recipe:	S092425	Cheese & Bacon Turnover		
Ingredient			Amount	
60756	Everyday Favou	rites Puff Pastry Sheets	1 Sheet	
29718	Everyday Favou	rites Grated Mozzarella	200g	
48282	Farmstead Unsr	noked Rindless Back Bacon	10	
Yield: 10	Ptn			
Mothod				

#### Method

- 1. Thaw the puff pastry sheet and cut into 10 equal pieces.
- 2. Lay the bacon onto a baking tray and bake at 190c for 8 minutes.
- 3. In the centre of each piece of pastry put the bacon then top with the cheese.
- 4. Bring in two opposite corners to the centre and pinch together to seal.
- 5. Bake in a pre-heated oven at 180c for 10 minutes.

## Recipe

Recipe:	S092426	Cheese & Bean Turnover	
Ingredient			Amount
60756	Everyday Favour	ites Puff Pastry Sheets	1 Sheet
29718	Everyday Favour	ites Grated Mozzarella	200g
30396	Everyday Reduce	ed Sugar/Salt Baked Beans	400g
Yield: 10	Ptn		

Method

- 1. Thaw the puff pastry sheet and cut into 10 equal pieces.
- 2. In the centre of each piece of pastry put the beans then top with the cheese.
- 3. Bring in two opposite corners to the centre and pinch together to seal.

4. Bake in a pre-heated oven at 180c for 10 minutes.

### Recipe

S092435	Breakfast Pizza		
		Amount	
Pizza Plus Foods V	Vholemeal Rectangle Pizza 1	1	
Gustoso Italian Piz	za Sauce	80g	
Arla Pro Pizza Top	ping	160g	
Lamb Weston Has	n Browns	2	
Chicken Sausages	16's (RT, GF)	3	
	Gustoso Italian Piz Arla Pro Pizza Top Lamb Weston Hasl	S092435       Breakfast Pizza         Pizza Plus Foods Wholemeal Rectangle Pizza 1       Image: Constraint of the state of th	AmountPizza Plus Foods Wholemeal Rectangle Pizza 11Gustoso Italian Pizza Sauce80gArla Pro Pizza Topping160gLamb Weston Hash Browns2

Method

1.Cook the sausages and hash browns as per instruction, then cut them into a small diced cubes.

2. Spread the pizza sauce evenly over the pizza base

3. Sprinkle over the chicken sausages and hash browns.

4. Top with the cheese

5. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

6.Cut into 10 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

## Recipe

Recipe:	S092436	Veggie Breakfast Pizza		
Ingredient			Amount	
41902	Pizza Plus Foods	Wholemeal Rectangle Pizza 1	1	
02631	Gustoso Italian Pi	zza Sauce	80g	
36271	Arla Pro Pizza To	pping	160g	
13382	Lamb Weston Ha	sh Browns	2	
Yield: 10				

## Method

1.Cook hash browns as per instruction, then cut them into a small diced cubes.

2. Spread the pizza sauce evenly over the pizza base

3. Sprinkle over the hash browns.

4. Top with the cheese

5. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

6.Cut into 10 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

#### Recipe

Recipe:	S092437	Breakfast Flatbread		
Ingredient			Amount	
48282	Farmstead Unsr	noked Rindless Back Bacon	3	
13382	Lamb Weston H	ash Browns	2	
29718	Everyday Favou	rites Grated Mozzarella	100g	
07059	Everyday Favou	rites Flour Tortilla 25cm (10")	2	
Yield: 4 P	tn			

#### Method

1. Place the bacon rashers on a lined baking sheet and bake at 190c for 10mins to ensure a crisp rasher, then allow to cool.

2. Place the hash browns onto a lined baking tray and bake to the product instructions and allow to cool.

3. Place the cheese in a bowl. Crumble the hash browns onto the cheese.

4. Dice the cooked bacon and add to the cheese mix.

5. Lay out the wrap and sprinkle with the mix. Top with a second wrap and cut into quarters

6. Lay onto a baking sheet and cook for 10 minutes at 180c until golden and the cheese has melted .

#### Recipe

S092438	Veggie Breakfast Flatbread		
		Amount	
Lamb Weston Hash Brown	S	2	
Everyday Favourites Grate	d Mozzarella	100g	
Everyday Favourites Flour	Tortilla 25cm (10")	2	
Everyday Reduced Sugar/	Salt Baked Beans	80g	
	Lamb Weston Hash Brown Everyday Favourites Grate Everyday Favourites Flour	S092438       Veggie Breakfast Flatbread         Lamb Weston Hash Browns       Everyday Favourites Grated Mozzarella         Everyday Favourites Flour Tortilla 25cm (10")       Everyday Reduced Sugar/Salt Baked Beans	AmountLamb Weston Hash Browns2Everyday Favourites Grated Mozzarella100gEveryday Favourites Flour Tortilla 25cm (10")2

Method

1. Place the hash browns onto a lined baking tray and bake to the product instructions and allow to cool.

2. Place the cheese in a bowl. Crumble the hash browns onto the cheese.

3. Lay out the wrap and spread the beans evenly then sprinkle with the mix. Top with a second wrap and cut into quarters

4. Lay onto a baking sheet and cook for 10 minutes at 180c until golden and the cheese has melted.

Edwar	ds and Ward Ltd		10-Jul-2024 12:50	cattron
Recipe	e			
Recipe	: S092464	Sausage Roll		
Ingredie	nt		Amount	
50447	Everyday Favourit	es Sausage Roll 4"	10	
06149	Semi Skimmed Mi	k	1 tbsp	
Yield: 1	0 Ptn			
Method	k			
2. E	Brush the sausage rol	s on to a baking sheet Is with the milk 00c. and bake for 15-18 mins		

Edwa	rds and Ward Ltd		10-Jul-2024 12:50	saffron
Recip	е			
Recip	e: Y09001	Plant Based Sausage Roll		
Ingredi	ent		Amount	
60011V Kitchen Plant Based Sausage Roll10				
Yield:	10 Ptn			
Yield: Metho				

# Recipe with Allergens Exploded

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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Mustard Oats Mustard Oats Peanuts Vulata Wheat
S092437 48282	Breakfast Flatbread Farmstead Unsmoked Rindless Back Bacon	Yield: 4 Ptn	000000000000000000000000000000000000000
48282	Lamb Weston Hash Browns	3	
29718	Everyday Favourites Grated Mozzarella	 100g	
07059	Everyday Favourites Flour Tortilla 25cm (10")	2	
S092435	Breakfast Pizza	Yield: 10	000000000000000000000000000000000000000
41902	Pizza Plus Foods Wholemeal Rectangle Pizza 11"x	<sup>.</sup> 1	
02631	Gustoso Italian Pizza Sauce	80g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	160g	000000000000000000000000000000000000
13382	Lamb Weston Hash Browns	2	000000000000000000000000000000000000000
43367	Chicken Sausages 16's (RT, GF)	3	_00000000000000000000000000000000000000
S092425	Cheese & Bacon Turnover	Yield: 10 Ptn	●000000000000000000000000
60756	Everyday Favourites Puff Pastry Sheets	1 Sheet	
29718	Everyday Favourites Grated Mozzarella	200g	000000000000000000000000000000000000000
48282	Farmstead Unsmoked Rindless Back Bacon	10	000000000000000000000000000000000000000
S092426	Cheese & Bean Turnover	Yield: 10 Ptn	0000000000000000000000000000

# Recipe with Allergens Exploded

10-Jul-2024	coffre
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		Contains	
Product Des	scription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Soya Nuts Wheat Wheat
60756	Everyday Favourites Puff Pastry Sheets	1 Sheet	
29718	Everyday Favourites Grated Mozzarella	200g	$\bigcirc \bigcirc $
30396	Everyday Reduced Sugar/Salt Baked Beans	400g	
S092423	Chocolate Croissant	Yield: 10 Ptn	
01169	Everyday Favourites Croissants	10	
66086	Dr. Oetker Milk Chocolate Drops	80g	
S092424	Jam Croissant	Yield: 10 Ptn	
01169	Everyday Favourites Croissants	10	
41193	Everyday Favourites Mixed Fruit Jam	100g	
Y09001	Plant Based Sausage Roll	Yield: 10 Ptn	$\bigcirc \bigcirc $
60011	V Kitchen Plant Based Sausage Roll	10	
S092464	Sausage Roll	Yield: 10 Ptn	$\bigcirc \bigcirc $
50447	Everyday Favourites Sausage Roll 4"	10	
06149	Semi Skimmed Milk	1 tbsp	
S092438	Veggie Breakfast Flatbread	Yield: 4 Ptn	●00000000000000000000000000

# Recipe with Allergens Exploded

10-Jul-2024	coffre
13:19	sattro

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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Rye Sulphur Dioxide and Sulphites Soya Nuts Wheat
13382	Lamb Weston Hash Browns	2	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	100g	000000000000000000000000000000000000000
07059	Everyday Favourites Flour Tortilla 25cm (10")	2	000000000000000000000000000000
30396	Everyday Reduced Sugar/Salt Baked Beans	80g	000000000000000000000000000000000000000
S092436	Veggie Breakfast Pizza	Yield: 10	
41902	Pizza Plus Foods Wholemeal Rectangle Pizza 11	"x′ 1	
02631	Gustoso Italian Pizza Sauce	80g	
36271	Arla Pro Pizza Topping	160g	
13382	Lamb Weston Hash Browns	2	_ 0000000000000000000000000000000000000



## Recipe

Recipe:	S092401	Margherita Pizza (Rectangular Base)		
Ingredient			Amount	
41902	Pizza Plus Foods Wholemea	al Rectangle Pizza 1	1	
02631	Gustoso Italian Pizza Sauce		80g	
36271	Arla Pro Pizza Topping		160g	
Yield: 8 P	tn			

#### Method

1. Spread the pizza sauce evenly over the pizza base

- 2. Top with the cheese
- 3. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.
- 4. 8 equal pieces.

Chef's Tip

By topping right to the edges it creates a better yield.

## Recipe

92402	Margherita Pizza (Circular Base)	
	Amount	
apri 12 Inch Deep Pizza Cru	st 1	
iustoso Italian Pizza Sauce	60g	
rla Pro Pizza Topping	140g	
ì	ustoso Italian Pizza Sauce	apri 12 Inch Deep Pizza Crust1ustoso Italian Pizza Sauce60g

#### Method

1. Spread the pizza sauce evenly over the pizza base

- 2. Top with the cheese
- 3. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.
- 4. 6 equal pieces.

Chef's Tip

By topping right to the edges it creates a better yield.

## Recipe

Recipe:	S092403	Pepperoni Pizza (Rectangular Base)		
Ingredient			Amount	
41902	Pizza Plus Foods Wholeme	eal Rectangle Pizza 1	1	
02631	Gustoso Italian Pizza Sauc	e	80g	
36271	Arla Pro Pizza Topping		160g	
74700	Sliced Pepperoni		24	
Yield: 8 P	tn			

Method

- 1. Spread the pizza sauce evenly over the pizza base
- 2. Add 3 pieces of pepperoni to each serving slice (there will be 6 for round and 8 for rectangle)
- 3. Top with the cheese
- 4. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.
- 5. Cut into 8 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092404	Pepperoni Pizza (Circular Base)		
Ingredient			Amount	
20812	Capri 12 Inch Deep Pizz	za Crust	1	
02631	Gustoso Italian Pizza Sa	auce	60g	
36271	Arla Pro Pizza Topping		140g	
74700	Sliced Pepperoni		18	

Method

- 1. Spread the pizza sauce evenly over the pizza base
- 2. Add 3 pieces of pepperoni to each serving slice (there will be 6 for round and 8 for rectangle)
- 3. Top with the cheese
- 4. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.
- 5. Cut into 6 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092405	Fajita Pizza (Rectangular Base)		
Ingredient			Amount	
41902	Pizza Plus Foods Wholem	neal Rectangle Pizza 1	1	
02631	Gustoso Italian Pizza Sau	ce	80g	
36271	Arla Pro Pizza Topping		160g	
04505	Everyday Favourites Slice	ed Mixed Peppers	25g	
75456	Fresh Onions Medium		100g	
76587	Casa De Mare Sliced Gre	en Jalapeno Peppers	20g	

Yield: 8 Ptn

#### Method

1. Finely slice the onion and cut the jalapeno slices in half if you prefer.

2. Spread the pizza sauce evenly over the pizza base

3. Spread the onions, peppers and jalapenos evenly over the sauce

6. Top with the cheese

7. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

8. Cut into 8 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092406	Fajita Pizza (Circular Base)		
Ingredient			Amount	
20812	Capri 12 Inch Dee	p Pizza Crust	1	
02631	Gustoso Italian Piz	zza Sauce	60g	
36271	Arla Pro Pizza Top	oping	140g	
04505	Everyday Favourit	es Sliced Mixed Peppers	25g	
75456	Fresh Onions Med	lium	50g	
76587	Casa De Mare Slie	ced Green Jalapeno Peppers	20g	

Yield: 6

#### Method

1. Finely slice the onion and cut the jalapeno slices in half if you prefer.

2. Spread the pizza sauce evenly over the pizza base

3. Spread the onions, peppers and jalapenos evenly over the sauce

6. Top with the cheese

7. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

8. Cut into 6 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092407	Meatfeast Pizza (Rectangular E	Base)	
Ingredient			Amount	
41902	Pizza Plus Foods Wi	nolemeal Rectangle Pizza 1	1	
02631	Gustoso Italian Pizza	Sauce	80g	
36271	Arla Pro Pizza Toppi	ng	160g	
74700	Sliced Pepperoni		16	
43367	Chicken Sausages 1	6's (RT, GF)	3	

Method

1.Cook the sausages as per instruction, then cut them into a small diced cubes.

2. Spread the pizza sauce evenly over the pizza base

3. place 2 pieces of pepperoni per slice and sprinkle over the chicken sausage.

4. Top with the cheese

5. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

6.Cut into 8 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092408	Meatfeast Pizza (Circular Base)		
Ingredient			Amount	
20812	Capri 12 Inch Deep Pizza C	rust	1	
02631	Gustoso Italian Pizza Sauce	)	60g	
36271	Arla Pro Pizza Topping		140g	
74700	Sliced Pepperoni		12	
43367	Chicken Sausages 16's (RT	, GF)	2	

Method

1.Cook the sausages as per instruction, then cut them into a small diced cubes.

2. Spread the pizza sauce evenly over the pizza base

3. place 2 pieces of pepperoni per slice and sprinkle over the chicken sausage.

4. Top with the cheese

5. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

6.Cut into 6 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

## Recipe

Recipe:	S092409	BBQ Chicken Pizza (Rectangular Base)		
Ingredient			Amount	
41902	Pizza Plus Foods Wholeme	al Rectangle Pizza 1	1	
02631	Gustoso Italian Pizza Sauce	9	60g	
04703	Everday Favourites BBQ Sa	auce	20g	
36271	Arla Pro Pizza Topping		160g	
43367	Chicken Sausages 16's (RT	, GF)	3	
75456	Fresh Onions Medium		150g	

#### Yield: 8 Ptn

#### Method

1.Cook the sausages as per instruction, then cut them into a small diced cubes.

2. Finely slice the onion

3. Mix the BBQ sauce with the pizza sauce and spread evenly over the pizza base

4. Sprinkle the sliced onion and diced chicken sausage over the base.

5. Top with the cheese

6. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

7.Cut into 8 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

## Recipe

Recipe:	S092410	BBQ Chicken Pizza (Circular Base)		
Ingredient			Amount	
20812	Capri 12 Inch Deep Pizza	a Crust	1	
02631	Gustoso Italian Pizza Sa	uce	40g	
04703	Everday Favourites BBQ	Sauce	20g	
36271	Arla Pro Pizza Topping		160g	
43367	Chicken Sausages 16's (	RT, GF)	2	
75456	Fresh Onions Medium		100g	

Yield: 6 Ptn

#### Method

1.Cook the sausages as per instruction, then cut them into a small diced cubes.

2. Finely slice the onion

3. Mix the BBQ sauce with the pizza sauce and spread evenly over the pizza base

4. Sprinkle the sliced onion and diced chicken sausage over the base.

5. Top with the cheese

6. Bake in a preheated oven at 180c for 10-12 minutes or until golden brown.

7.Cut into 6 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092411	Hawaiian Pizza (Rectangular Base)		
Ingredient			Amount	
41902	Pizza Plus Foods Wh	olemeal Rectangle Pizza 1	1	
02631	Gustoso Italian Pizza	Sauce	80g	
36271	Arla Pro Pizza Toppir	ng	160g	
02565	Pineapple Slices Juic	e 8 Count	1.5 Slice	
15309	Abbey Farm Red Tra	ctor Assured Sliced Ham	75g	

Method

1. Cut the ham into small dice and cut the pineapple into small pieces.

2. 3.

Spread the pizza sauce evenly over the pizza base Evenly distribute the ham and pineapple over the sauce

5. Top with the cheese

Bake in a preheated oven at 180c for 10-12 minutes or until golden brown. 6.

7. Cut into 8 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

### Recipe

Recipe:	S092412	Hawaiian Pizza (Circular Base)	
Ingredient			Amount
20812	Capri 12 Inch Deep	Pizza Crust	1
02631	Gustoso Italian Pizz	a Sauce	60g
36271	Arla Pro Pizza Topp	ing	140g
02565	Pineapple Slices Ju	ice 8 Count	1.5 Slice
15309	Abbey Farm Red Tr	actor Assured Sliced Ham	50g

Method

1. Cut the ham into small dice and cut the pineapple into small pieces.

2. 3.

Spread the pizza sauce evenly over the pizza base Evenly distribute the ham and pineapple over the sauce

5. Top with the cheese

Bake in a preheated oven at 180c for 10-12 minutes or until golden brown. 6.

7. Cut into 6 equal pieces.

Chef's Tip By topping right to the edges it creates a better yield.

# Recipe with Allergens Exploded

10-Jul-2024	coffro
13:22	Samo

kwilliamson@edwardsandward.co.uk

			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Celery Cereals containing Gluten Crustaceans Eggs Eish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Nuts Nuts Wheat
Product Des	cription		Almo Barle Barle Cash Celer Ceres Crust Eggs Fish Hazel Lupin Must Mullu Must Oats Pecar Pistao Rye Soya Nuts Whea Nuts
S092410	BBQ Chicken Pizza (Circular Base)	Yield: 6 Ptn	000000000000000000000000000000000000000
20812	Capri 12 Inch Deep Pizza Crust	1	000000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	40g	_00000000000000000000000000000000000000
04703	Everday Favourites BBQ Sauce	20g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	160g	000000000000000000000000000000000000000
43367	Chicken Sausages 16's (RT, GF)	2	000000000000000000000000000000000000000
75456	Fresh Onions Medium	100g	000000000000000000000000000000000000000
S092409	BBQ Chicken Pizza (Rectangular Base)	Yield: 8 Ptn	00000000000000000000000000000
41902	Pizza Plus Foods Wholemeal Rectangle Pizza 11	"x' 1	
02631	Gustoso Italian Pizza Sauce	60g	000000000000000000000000000000000000000
04703	Everday Favourites BBQ Sauce	20g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	160g	
43367	Chicken Sausages 16's (RT, GF)	3	000000000000000000000000000000000000000
75456	Fresh Onions Medium	150g	
S092406	Fajita Pizza (Circular Base)	Yield: 6	00000000000000000000000000000
20812	Capri 12 Inch Deep Pizza Crust	1	000000000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	60g	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

10-Jul-2024	coffro
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			Contains
Product Des	•	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Crustaceans Celery Crustaceans Celery Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Molluscs Mustard Oats Peanut
36271 04505	Arla Pro Pizza Topping Everyday Favourites Sliced Mixed Peppers	140g 25g	-000000000000000000000000000000000000
75456	Fresh Onions Medium	50g	
76587	Casa De Mare Sliced Green Jalapeno Peppers	20g	000000000000000000000000000000000000000
S092405           41902           02631           36271           04505           75456           76587	Fajita Pizza (Rectangular Base)Pizza Plus Foods Wholemeal Rectangle Pizza 11"x'Gustoso Italian Pizza SauceArla Pro Pizza ToppingEveryday Favourites Sliced Mixed PeppersFresh Onions MediumCasa De Mare Sliced Green Jalapeno Peppers	Yield: 8 Ptn 1 80g 160g 25g 100g 20g	
S092412           20812           02631           36271           02565           15309	<ul> <li>Hawaiian Pizza (Circular Base)</li> <li>Capri 12 Inch Deep Pizza Crust</li> <li>Gustoso Italian Pizza Sauce</li> <li>Arla Pro Pizza Topping</li> <li>Pineapple Slices Juice 8 Count</li> <li>Abbey Farm Red Tractor Assured Sliced Ham</li> </ul>	Yield: 8 Ptn 1 60g 140g 1.5 Slice 50g	

160593-161031

# Recipe with Allergens Exploded

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kwilliamson@edwardsandward.co.uk

			Contains
Product Desc	♥ ♥ ★	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Lupin Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Soya Nuts Wheat Wheat
S092411	Hawaiian Pizza (Rectangular Base)	Yield: 8 Ptn	0000000000000000000000000000
41902	Pizza Plus Foods Wholemeal Rectangle Pizza 11"x'	1	0000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	80g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	160g	000000000000000000000000000000000000000
02565	Pineapple Slices Juice 8 Count	1.5 Slice	000000000000000000000000000000000000000
15309	Abbey Farm Red Tractor Assured Sliced Ham	75g	000000000000000000000000000000000000000
S092402	Margherita Pizza (Circular Base)	Yield: 6 Ptn	0000000000000000000000000000
20812	Capri 12 Inch Deep Pizza Crust	1	000000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	60g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	140g	000000000000000000000000000000000000000
S092401	Margherita Pizza (Rectangular Base)	Yield: 8 Ptn	000000000000000000000000000
41902	Pizza Plus Foods Wholemeal Rectangle Pizza 11"x'	1	000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	80g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	160g	
S092408	Meatfeast Pizza (Circular Base)	Yield: 6 Ptn	000000000000000000000000000
20812	Capri 12 Inch Deep Pizza Crust	1	0000000000000000000000000000000

160593-161031

# Recipe with Allergens Exploded

10-Jul-2024 13:22 saffron

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Brazil Nuts Cashew Nuts Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Hazelnuts Fish Hazelnuts Milk Molluscs Mustard Oats Peanuts Pistachio Nuts Rye Soya Nuts Wheat
02631	Gustoso Italian Pizza Sauce	60g	000000000000000000000000000000000000000
36271	Arla Pro Pizza Topping	140g	000000000000000000000000000000000000000
74700	Sliced Pepperoni	12	000000000000000000000000000000000000000
43367	Chicken Sausages 16's (RT, GF)	2	000000000000000000000000000000000000000
S092407           41902           02631           36271           74700           43367	Meatfeast Pizza (Rectangular Base) Pizza Plus Foods Wholemeal Rectangle Pizza 11"x <sup>-</sup> Gustoso Italian Pizza Sauce Arla Pro Pizza Topping Sliced Pepperoni Chicken Sausages 16's (RT, GF)	Yield: 8 Ptn 1 80g 160g 16 3	
<u> </u>		Viold: C	
S092404 20812	Pepperoni Pizza (Circular Base) Capri 12 Inch Deep Pizza Crust	Yield: 6	$\bigcirc \bigcirc $
20812 02631	Gustoso Italian Pizza Sauce	60g	
36271	Arla Pro Pizza Topping	140g	
74700	Sliced Pepperoni	18	000000000000000000000000000000000000000
S092403	Pepperoni Pizza (Rectangular Base)	Yield: 8 Ptn	00000000000000000000000000000

# Recipe with Allergens Exploded

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	Con May Doe	Legend ntains y Contain es Not Contain Information	Its Nuts Sontaining Gluten ans ans ans ans ans ans ans ans ans an
Product De	scription		Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals contai Cerustaceans Eggs Fish Hazelnuts Lupin Macadamia Nu Macadamia Nu Muluscs Mustard Oats Pecan Nuts Pecan Nuts Pesame Sulphur Dioxic Soya Nuts Walnuts Wheat
41902 02631	Pizza Plus Foods Wholemeal Rectangle Pizza 11"x <sup>2</sup> 1 Gustoso Italian Pizza Sauce 8	Og	
36271 74700	Arla Pro Pizza Topping 1	60g 4	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $



Edw	ards and Ward Ltd		10-Jul-2024 12:51	saffron
Reci	ре			
Reci	pe: S092428	Fries - Classic		
Ingree	dient		Amount	
19253	B Everyday Favourite	es Oven Chips	1100g	
_	Everyday Favourite	es Oven Chips	1100g	
_	: 10 Ptn	es Oven Chips	1100g	

Edward	ls and Ward Ltd	10-Jul-2024 12:51	saffro
Recipe			
Recipe:	S092429 Fries	s - Cheesy	
Ingredient	t	Amount	
19253	Everyday Favourites Oven Chips	1100g	
29718	Everyday Favourites Grated Mozzar	rella 200g	
Yield: 10	Ptn		
Method			
2. Di	ook the chips as per manufacturer's ivide the chips into 8oz pots op with the mozzarella		

Place the pots onto a baking tray and place into the oven for 2-3 minutes for the cheese to melt. Place onto the servery 4.

5.

### Recipe

Recipe:	S092430	Fries - Bombay		
Ingredient			Amount	
19253	Everyday Favou	rites Oven Chips	1100g	
70395	Everyday Favou	rites Madras Curry Powder	1/2 tsp	
04439	Everyday Favou	rites Cooking Salt	1/2 tsp	
70369	Chef William Ga	ram Masala	1/2 tsp	
75603	Fresh Tomatoes		1	
75256	Fresh Coriander		10g	

Yield: 10 Ptn

Method

1. Wash and dice the tomato. Wash and chop the coriander. Place into a bowl

2. Add the curry powder, salt and garam masala and mix with the tomato and coriander.

3. Cook the chips as per manufacturer's instructions

4. Put the cooked chips into the bowl with the Bombay seasoning mix and toss.

5. Serve in 8oz pots

#### Recipe

Recipe:	S092431	Fries - Saucy		
Ingredien	t		Amount	
19253	Everyday Favourit	es Oven Chips	1100g	
70395	Everyday Favourit	es Madras Curry Powder	1 tbsp	
04192	Everyday Favourit	es GF Vegetable Bouillon	1 tbsp	
86811	Everyday Favourit	es Cornflour	30g	
04439	Everyday Favourit	es Cooking Salt	1 tsp	
Water	Water		500ml	

#### Yield: 10 Ptn

#### Method

1. To make the curry sauce, place the water into a pan and bring to a boil.

2. Add the curry powder, salt and veg bouillon and stir well. Mix the cornflour with a splash of cold water to make a paste.

3. Turn the water down to a simmer and whisk through the cornflour paste. Stir well so no lumps are formed.

- 4. Remove from the heat ready to use later.
- 5. Cook the chips as per manufacturer's instructions
- 6. Divide the chips into 8oz pots. Warm the curry sauce through and top the chips with the sauce.

## Recipe

Recipe:	S092432	Fries - Mexican		
Ingredient			Amount	
19253	Everyday Favour	tes Oven Chips	1100g	
29718	Everyday Favour	tes Grated Mozzarella	200g	
04377	Everyday Favouri	tes Thick & Chunky Salsa	100g	
76587	Casa De Mare SI	ced Green Jalapeno Peppers	30g	
Yield: 10	Ptn			

Method

- 1. Cook the chips as per manufacturer's instructions
- 2. Divide the chips into 8oz pots
- 3.
- Top with the mozzarella and jalapenos Place the pots onto a baking tray and place into the oven for 2-3 minutes for the cheese to melt. 4.
- 5. Finish with a spoon of salsa and serve

#### Recipe

Recipe:	S092433	Fries - Salt & Pepper		
Ingredient			Amount	
19253	Everyday Favourite	es Oven Chips	1100g	
70374	Chef William Chine	ese 5 Spice	1 tsp	
04439	Everyday Favourite	es Cooking Salt	1 tsp	
70407	Chef William Grou	nd White Pepper	1 tsp	
04505	Everyday Favourit	es Sliced Mixed Peppers	100g	

Method

- 1. Remove the peppers from the freezer and allow to thaw
- Cook the chips as per manufacturer's instructions
- 2. 3. In a bowl add the peppers, Chinese 5 spice, salt and pepper. Mix.
- 4. Once the chips are cooked add them to the bowl and toss well with the flavourings.
- 5. Divide into 8oz pots and serve

## Recipe

Recipe:	S092434	Fries - Piri Piri		
Ingredient			Amount	
19253	Everyday Favourites	Oven Chips	1100g	
19820	Schwartz Piri Piri Seas	soning	1 tsp	
04439	Everyday Favourites C	Cooking Salt	1 tsp	

Method

1. Cook the chips as per manufacturers instructions.

2. Mix the piri piri seasoning with the salt.

3. Once the chips are cooked add them to a bowl along with the piri piri salt. Toss well to combine.

4. Divide into 8oz pots and serve.

## Recipe with Allergens Exploded



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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Molluscs Mustard Oats Peanuts Pistachio Nuts Rye Soya Sulphur Dioxide and Sulphites Soya Nuts Wheat
S092430	Fries - Bombay	Yield: 10 Ptn	
19253	Everyday Favourites Oven Chips	1100g	
70395	Everyday Favourites Madras Curry Powder	1/2 tsp	000000000000000000000000000000000000000
04439	Everyday Favourites Cooking Salt	1/2 tsp	000000000000000000000000000000000000000
70369	Chef William Garam Masala	1/2 tsp	000000000000000000000000000000000000000
75603	Fresh Tomatoes	1	000000000000000000000000000000000000000
75256	Fresh Coriander	10g	000000000000000000000000000000000000000
S092429	Fries - Cheesy	Yield: 10 Ptn	000000000000000000000000000000000000000
19253	Everyday Favourites Oven Chips	1100g	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	200g	000000000000000000000000000000000000000
S092428	Fries - Classic	Yield: 10 Ptn	000000000000000000000000000000000000000
19253	Everyday Favourites Oven Chips	1100g	000000000000000000000000000000000000000
S092432	Fries - Mexican	Yield: 10 Ptn	000000000000000000000000000000000000000
19253	Everyday Favourites Oven Chips	1100g	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	200g	000000000000000000000000000000000000000
04377	Everyday Favourites Thick & Chunky Salsa	100g	000000000000000000000000000000000000000

160593-161031

## Recipe with Allergens Exploded

10-Jul-2024 13:20 saffron

kwilliamson@edwardsandward.co.uk

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Macadamia Nuts Mareadamia Nuts Mustard Mustard Oats Mustard Oats Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
76587	Casa De Mare Sliced Green Jalapeno Peppers	30g	_00000000000000000000000000000000000000
S092434 19253 19820 04439	Fries - Piri Piri Everyday Favourites Oven Chips Schwartz Piri Piri Seasoning Everyday Favourites Cooking Salt	Yield: 10 Ptn 1100g 1 tsp 1 tsp	000000000000000000000000000000000000000
S092433           19253           70374           04439           70407           04505	Fries - Salt & Pepper Everyday Favourites Oven Chips Chef William Chinese 5 Spice Everyday Favourites Cooking Salt Chef William Ground White Pepper Everyday Favourites Sliced Mixed Peppers	Yield: 10 Ptn 1100g 1 tsp 1 tsp 1 tsp 1 tsp 100g	
S092431           19253           70395           04192           86811	Fries - Saucy Everyday Favourites Oven Chips Everyday Favourites Madras Curry Powder Everyday Favourites GF Vegetable Bouillon Everyday Favourites Cornflour	Yield: 10 Ptn 1100g 1 tbsp 1 tbsp 30g	000000000000000000000000000000000000

10-Jul-2024 13:20 saffron

## Recipe with Allergens Exploded

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			Contains
Product Des	scription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Soya Nuts Wheat Wheat
04439	Everyday Favourites Cooking Salt	1 tsp	000000000000000000000000000000000000000
Water	Water	500ml	000000000000000000000000000000000000000





#### Recipe

Recipe:	S092413	Ham & Cheese Panini		
Ingredient			Amount	
93765	Millhouse Panini		10	
15309	Abbey Farm Red Tracto	r Assured Sliced Ham	10	
29718	Everyday Favourites Gra	ated Mozzarella	400g	
Yield: 10	Ptn			

#### Method

- 1. Ensure the panini is fully thawed.
- 2. Cut the slice of ham in half and place inside the panini
- 3. Sprinkle the cheese on top of the ham
- 4. To cook, place the panini onto a lined baking tray, place in an oven at 190c and bake for 5 minutes to allow the cheese to melt and the panini to crisp up.
- 5. Serve by using a third of a sheet of the botanical paper to wrap down the centre of the panini.

Edwarc	Is and Ward Ltd		10-Jul-2024 12:55	saffron
Recipe				
Recipe:	S092414	Cheese Panini		
Ingredien	t		Amount	
93765	Millhouse Panini		10	
29718	Everyday Favourit	es Grated Mozzarella	600g	
Yield: 10	Ptn			
Method				
	Ensure the panini is f			

Sprinkle the cheese inside the split panini. 2.

To cook, place the panini onto a lined baking tray, place in an oven at 190c and bake for 5 minutes to allow the 3. cheese to melt and the panini to crisp up.Serve by using a third of a sheet of the botanical paper to wrap down the centre of the panini.

## Recipe

Recipe:	S092415	Cheese & Pepperoni Panini		
Ingredient			Amount	
93765	Millhouse Panini		10	
74700	Sliced Pepperoni		40	
29718	Everyday Favourites Grat	ed Mozzarella	400g	
Yield: 10	Ptn			

#### Method

1. Ensure the panini is fully thawed.

2. Sprinkle the cheese inside the split panini.

3. Lay 4 pieces of pepperoni inside the panini on top of the cheese.

4. To cook, place the panini onto a lined baking tray, place in an oven at 190c and bake for 5 minutes to allow the cheese to melt and the panini to crisp up.

5. Serve by using a third of a sheet of the botanical paper to wrap down the centre of the panini.

#### Recipe

Recipe:	S092416	Pizza Panini		
Ingredient			Amount	
93765	Millhouse Panini		10	
02631	Gustoso Italian Pizza Sauc	e	300g	
29718	Everyday Favourites Grate	d Mozzarella	400g	
Yield: 10	Ptn			

#### Method

1. Ensure the panini is fully thawed.

2. Gently pull the panini at the split to spread the pizza sauce.

3. Sprinkle the cheese onto the pizza sauce inside the panini.

4. To cook, place the panini onto a lined baking tray, place in an oven at 190c and bake for 5 minutes to allow the cheese to melt and the panini to crisp up.

5. Serve by using a third of a sheet of the botanical paper to wrap down the centre of the panini.

## Recipe

Recipe:	S092417	BBQ Cheese Panini		
Ingredient			Amount	
93765	Millhouse Panini		10	
04703	Everday Favourites B	BQ Sauce	200g	
29718	Everyday Favourites	Grated Mozzarella	400g	
Yield: 10	Yield: 10 Ptn			

#### Method

1 Ensure the panini is fully thawed.

2. Mix the bbq sauce with the grated cheese

3. Gently pull the panini at the split to evenly distribute the bbq cheese mix between the paninis.

4. To cook, place the panini onto a lined baking tray, place in an oven at 190c and bake for 5 minutes to allow the cheese to melt and the panini to crisp up.

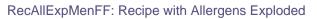
5. Serve by using a third of a sheet of the botanical paper to wrap down the centre of the panini.

## Recipe with Allergens Exploded

10-Jul-2024 13:21 saffron

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Soya Nuts Wheat Wheat
Product Desc	ription		Almo Barle Brazil Cash Cash Cash Caerez Crust Eggs Fish Maca Mulu Must Pecan Pistad Pistad Rye Soya Nuts Whea Nuts
S092417           93765           04703           29718	BBQ Cheese PaniniMillhouse PaniniEverday Favourites BBQ SauceEveryday Favourites Grated Mozzarella	Yield: 10 Ptn 10 200g 400g	$\begin{array}{c} 0 & - & 0 & 0 & 0 & 0 & 0 & 0 & 0 & 0 &$
S092415           93765           74700           29718	Cheese & Pepperoni Panini Millhouse Panini Sliced Pepperoni Everyday Favourites Grated Mozzarella	Yield: 10 Ptn 10 40 400g	$\bigcirc - \bigcirc \bigcirc$
S092414 93765 29718	Cheese Panini Millhouse Panini Everyday Favourites Grated Mozzarella	Yield: 10 Ptn 10 600g	$\bigcirc -000 \bigcirc 0000 \bigcirc 000 \bigcirc 000 \bigcirc 0000 \bigcirc 00000 \bigcirc 00000 \bigcirc 00000 \bigcirc 000000$
S092413           93765           15309           29718	Ham & Cheese Panini Millhouse Panini Abbey Farm Red Tractor Assured Sliced Ham Everyday Favourites Grated Mozzarella	Yield: 10 Ptn 10 10 400g	$\bigcirc \bigcirc $
S092416	Pizza Panini	Yield: 10 Ptn	0-000000000000000000000000000



## Recipe with Allergens Exploded

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		Legend Contains May Contain Does Not Contain No Information	Imonds arley razil Nuts ashew Nuts elery ereals containing Gluten rustaceans ggs ish azelnuts ggs ish azelnuts upin azelnuts upin dolluscs lustard ats eanuts eanuts eanuts eanuts eanuts eanuts istachio Nuts ye esame ulphur Dioxide and Sulphites oya uts
Product De	escription		Alma Barla Barla Braz Cash Cash Cash Cash Haz Moll Mus Mus Nus Pear Pear Pear Pear Soy Sulp Soy Sulp Nuts Nuts
93765	Millhouse Panini	10	0_0000000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	300g	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	400g	



#### Recipe

Recipe:	S092418	Mac 'N' Cheese		
Ingredien	t		Amount	
71815	Kerrymaid Premiu	m Baking	100g	
34079	Everyday Favourit	es Plain Flour	100g	
06149	Semi Skimmed Mi	lk	1000ml	
29718	Everyday Favourit	es Grated Mozzarella	400g	
70488	Everyday Favourit	es Macaroni	600g	
Absorbed	Water Absorbed in	n Cooking	(absorbed)	

Yield: 10

Method

1. Mix the cornflour with 100ml of the cold milk to a pasta.

2. Bring the remainder of the milk to a simmer.

3. Add the cornflour paste to the simmering milk, stirring all the time to avoid lumps. Let this cook out for 5 minutes. Season with salt and pepper. Turn to a very low heat.

4. Cook the macaroni in boiling water according to manufacturer's guidelines and drain thoroughly.

5. Add half the cheese mix to the white sauce and the drained macaroni. Stir through.

6. Decant into the 8oz hot food pots and sprinkle over the remaining cheese, this will melt naturally with the heat of the pasta and lights on the display servery.

## saffron

#### Recipe

Recipe:	S092419	Cajun Chicken Pasta		
Ingredient			Amount	
03435	Everyday Favourit	es Vegetable Oil	1 tbsp	
75456	Fresh Onions Med	lium	100g	
83893	Chicken Breast Fil	let (200-230g)	300g	
70389	Everyday Favourit	es Cajun Spice	2 tsp	
17576	Everyday Favourit	es Chopped Tomatoes	500g	
Water	Water		250ml	
06149	Semi Skimmed Mi	lk	50ml	
70490	Everyday Favourit	es Penne	500g	
Absorbed \	Na Water Absorbed in	n Cooking	(absorbed)	

Yield: 10 Ptn

#### Method

1. Slice the onions and put to one side. Dice the chicken into small chunks.

2. Heat the oil in a pan and add the diced chicken, cook until browned. Add the sliced onions. Continue to cook until the chicken is fully cooked through.

3. Add the Cajun seasoning and chopped tomatoes and water, stir through. Reduce to a simmer. After 10 minutes add the milk and stir through.

4. Cook the penne in boiling water according to manufacturer's guidelines and drain thoroughly.

5. Divide the pasta between the 8oz pots. Top with the sauce.

6. Sprinkle with a little grated cheese if required.

#### Recipe

Recipe:	S092420	Meatball Pasta		
Ingredient			Amount	
12019	Chicken Meatballs		40	
02631	Gustoso Italian Piz	za Sauce	300g	
Water	Water		250ml	
29718	Everyday Favourite	es Grated Mozzarella	100g	
70358	Everyday Favourite	es Mixed Herbs	1 tsp	
70490	Everyday Favourite	es Penne	500g	
Absorbed V	/a Water Absorbed in	Cooking	(absorbed)	

#### Yield: 10 Ptn

#### Method

1. Cook the meatballs following manufacturer's instructions until an internal temperature of 75c + is reached.

Continue with the sauce whilst they are cooking.

2. Place the tomato sauce, water and herbs into a pan and gently bring to the boil, let it simmer whilst the meatballs are cooking.

3. Cook the penne in boiling water according to manufacturer's guidelines and drain thoroughly.

4. When the meatballs are fully cooked, add them to the tomato sauce and stir to coat.

5. To serve use the 8oz hot round pots. The pasta can be mixed in with the meatballs and sauce, or the pasta can be decanted into the pots first and topped with the meatballs and tomato sauce (4 per portion).

6. Top with grated cheese if required.

#### saffron

#### Recipe

Recipe:	S092421	BBQ Chicken Pasta		
Ingredient			Amount	
03435	Everyday Favourit	es Vegetable Oil	1 tbsp	
83893	Chicken Breast Fil	let (200-230g)	300g	
04505	Everyday Favourit	es Sliced Mixed Peppers	100g	
02631	Gustoso Italian Piz	zza Sauce	200g	
04703	Everday Favourite	s BBQ Sauce	100g	
Water	Water		250ml	
70490	Everyday Favourit	es Penne	500g	
Absorbed V	Va Water Absorbed ir	Cooking	(absorbed)	

Yield: 10 Ptn

#### Method

1. Dice the chicken into small chunks.

2. Heat the oil in a pan and add the diced chicken, cook until browned. Add the sliced peppers. Continue to cook until the chicken is fully cooked through.

3. Add the tomato sauce, BBQ sauce and water, stir through. Reduce to a simmer.

4. Cook the penne in boiling water according to manufacturer's guidelines and drain thoroughly.

5. Divide the pasta between the 8oz pots. Top with the sauce.

6. Sprinkle with a little grated cheese if required.

#### Recipe

Recipe:	S092422	Smoked Pepperoni Pasta	
Ingredient		Amoun	t
75456	Fresh Onions Medium	100	g
74700	Sliced Pepperoni	160	g
02631	Gustoso Italian Pizza Sauce	300	g
Water	Water	250m	nl
70375	Everyday Favourites Paprika	1 ts	ρ
29718	Everyday Favourites Grated	Mozzarella 100	g
70490	Everyday Favourites Penne	500	g
Absorbed \	Vater Absorbed in Cooking	(absorbed	)

#### Yield: 10 Ptn

#### Method

1. Slice or dice the onion.

2. In a pan add the onion and pepperoni and on a gentle heat let it cook until the pepperoni starts crisping up and the onions soften. Oil will release from the pepperoni so any extra shouldn't be needed.

3. Add the tomato sauce, paprika and water to the same pan and stir in with the onion mix. Let the sauce simmer.

4. Cook the penne in boiling water according to manufacturer's guidelines and drain thoroughly.

5. Divide the pasta into the 8oz hot food pots and top with the pepperoni sauce. 4 slices of pepperoni per pot.

6. Sprinkle with the grated cheese.

saffron

#### Recipe

Recipe:	S240960	Classic Tomato Pasta		
Ingredient			Amount	
03435	Everyday Favourite	s Vegetable Oil	20ml	
84901	Carrots		500g	
Water	Water		1700ml	
75456	Fresh Onions Medi	um	2	
70358	Everyday Favourite	s Mixed Herbs	2 tsp	
22216	Et Voila Garlic Pure	e	20g	
04439	Everyday Favourite	s Cooking Salt	2 tsp	
42360	Ciro Passata		1kg	
03013	Everyday Favourite	s Gluten Free Gravy Granul€	2 tbsp	
70490	Everyday Favourite	s Penne	2000g	
Absorbed \	Vɛ Water Absorbed in	Cooking	(absorbed)	

#### Yield: 40

#### Method

#### Sauce

1. Peel the carrots and cut off the two ends. Peel the onions.

2. Finely dice the onions. Cut the carrot in half lengthways, then lay flat, cut each half lengthways again into 3 or 4 long matchstick pieces. Cut across these pieces to get very finely chopped carrot. Repeat until all the carrot has been cut.

3. To a pan add the oil, onions and carrot. Stir for 5-8 minutes. The carrot needs to get some colour to it from the frying, it is ok if it catches on the bottom slightly.

4. Add the 1400ml of water to the pan, bring to a boil and let bubble away until almost all of the liquid has been absorbed. The carrot should be soft by now.

- 5. Using a potato masher mash the onion and carrot together until it breaks down.
- 6. Add the mixed herbs, garlic, salt and passata. Stir well. Bring to the boil.
- 7. Add the 300ml of water and gravy granules. Bring back to the boil and then simmer.
- 8. The sauce is now ready.

#### Pasta

- 1. Cook the pasta in boiling water for 8-9 minutes or until cooked
- 2. Drain thoroughly and stir the sauce through.

#### Chefs notes

If you have a stick blender skip step 5 and at the very end, use the stick blender to blend the sauce together. The sauce makes 40 portions, this can be kept safely for 3 days with a date label on in the fridge. It can also be frozen in batches ensuring a date and allergen label is placed onto the container with a use by date of 1 month. It can then be thawed the day prior to use in the refrigerator.

## Recipe

## Picture

Classic Tomato Pasta Watch the video here: https://youtu.be/3dKU4TGjsqk?si=imUloEvBExhSa\_nb 10-Jul-2024 12:56

saffron



## Recipe with Allergens Exploded

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13:22	samro

kwilliamson@edwardsandward.co.uk

			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Crustaceans Celery Crustaceans Celery Crustaceans Celery Crustaceans Fish Hazelnuts Fish Macadamia Nuts Macadamia Nuts Mustard Mustard Oats Peanuts Vilabouts Soya Nuts Wheat Wheat
Product Descri	ption		Almoi Barle Brazil Cash Cash Celer Cerea Cerea Crust Fish Hazel Lupin Must Must Pecan Pecan Pecan Pecan Pecan Rye Soya Nuts Whea
S092421	BBQ Chicken Pasta	Yield: 10 Ptn	000000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	1 tbsp	000000000000000000000000000000000000000
83893	Chicken Breast Fillet (200-230g)	300g	000000000000000000000000000000000000000
04505	Everyday Favourites Sliced Mixed Peppers	100g	000000000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	200g	000000000000000000000000000000000000000
04703	Everday Favourites BBQ Sauce	100g	000000000000000000000000000000000000000
Water	Water	250ml	000000000000000000000000000000000000000
70490	Everyday Favourites Penne	500g	000000000000000000000000000000000000000
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
S092419	Cajun Chicken Pasta	Yield: 10 Ptn	00000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	1 tbsp	000000000000000000000000000000000000000
75456	Fresh Onions Medium	100g	000000000000000000000000000000000000000
83893	Chicken Breast Fillet (200-230g)	300g	
70389	Everyday Favourites Cajun Spice	2 tsp	
17576	Everyday Favourites Chopped Tomatoes	500g	000000000000000000000000000000000000000
Water	Water	250ml	000000000000000000000000000000000000000
06149	Semi Skimmed Milk	50ml	000000000000000000000000000000000000000
70490	Everyday Favourites Penne	500g	

RecAllExpMenFF: Recipe with Allergens Exploded

## Recipe with Allergens Exploded

10-Jul-2024 13:22 saffron

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			Contains
Product Descri Absorbed Water	L	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Marcadamia Nuts Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Sulphur Dioxide and Sulphites Soya Nuts Wheat Nuts
			_00000000000000000000000000000000000000
S240960	Classic Tomato Pasta	Yield: 40	000000000000000000000000000000000000
03435	Everyday Favourites Vegetable Oil	20ml	_00000000000000000000000000000000000000
84901	Carrots	500g	_00000000000000000000000000000000000000
75456	Fresh Onions Medium	2	_00000000000000000000000000000000000000
Water	Water	1700ml	000000000000000000000000000000000000000
70358	Everyday Favourites Mixed Herbs	2 tsp	000000000000000000000000000000000000000
22216	Et Voila Garlic Puree	20g	000000000000000000000000000000000000000
04439	Everyday Favourites Cooking Salt	2 tsp	_00000000000000000000000000000000000000
42360	Ciro Passata	1kg	_00000000000000000000000000000000000000
03013	Everyday Favourites Gluten Free Gravy Granules	2 tbsp	_00000000000000000000000000000000000000
70490	Everyday Favourites Penne	2000g	000000000000000000000000000000000000
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
S092418	Mac 'N' Cheese	Yield: 10	0000000000000000000000000000
71815	Kerrymaid Premium Baking	100g	000000000000000000000000000000000000000
34079	Everyday Favourites Plain Flour	100g	000000000000000000000000000000000000000
06149	Semi Skimmed Milk	1000ml	000000000000000000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

## Recipe with Allergens Exploded

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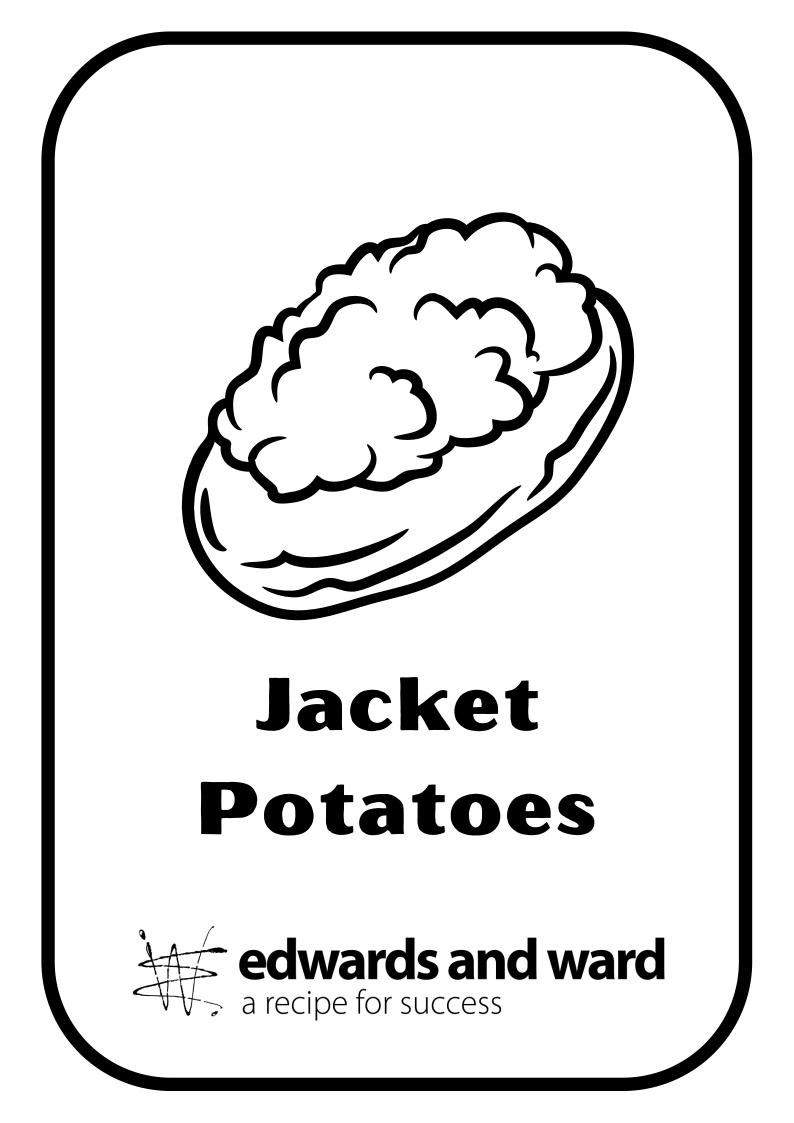
			Contains
Product Descri	ntion	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Oats Mustard Oats Peanuts Vuts Wheat
29718 70488	Everyday Favourites Grated Mozzarella Everyday Favourites Macaroni	400g 600g	
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
S092420	Meatball Pasta	Yield: 10 Ptn	000000000000000000000000000
12019	Chicken Meatballs	40	000000000000000000000000000000000000000
02631	Gustoso Italian Pizza Sauce	300g	000000000000000000000000000000000000000
Water	Water	250ml	000000000000000000000000000000000000000
29718	Everyday Favourites Grated Mozzarella	100g	000000000000000000000000000000000000000
70358	Everyday Favourites Mixed Herbs	1 tsp	000000000000000000000000000000000000000
70490	Everyday Favourites Penne	500g	000000000000000000000000000000000000000
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000
S092422	Smoked Pepperoni Pasta	Yield: 10 Ptn	00000●00000●00000000000
75456	Fresh Onions Medium	100g	
74700	Sliced Pepperoni	160g	
02631	Gustoso Italian Pizza Sauce	300g	
Water	Water	250ml	
70375	Everyday Favourites Paprika	1 tsp	000000000000000000000000000000000000000

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## Recipe with Allergens Exploded

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			Contains ଝ
		Legend Contains May Contain Does Not Contain No Information	Imonds arley razil Nuts ashew Nuts ashew Nuts ashew Nuts elery trustaceans gg ggs ggs ggs ggs ggs ggs ggs ggs gg
Product Descri	ption		Alma Barle Braz Cash Cash Cash Cash Egg Fish Maik Musi Musi Musi Rye Pista Sess Soys Nuts Nuts Nuts
29718	Everyday Favourites Grated Mozzarella	100g	000000000000000000000000000000000000000
70490	Everyday Favourites Penne	500g	
Absorbed Water	Water Absorbed in Cooking	(absorbed)	



## Recipe

<b>D</b> .	00000.45		
Recipe:	S230945 Jack	et with Tuna Mayo	
Ingredient		Amount	
30530	Tuna Chunks In Brine	500g	
04132	Everyday Favourites Light Mayonna	ise 190ml	
75409	Fresh Jacket Potatoes 60`s	10	
Yield: 10 Ptn			

#### Method

- 1. Cut and cook jackets in the oven at 180'c for 1 hour.
- 2. Once the potato is cooked cut half.
- 3. Using a knife score the flesh and lightly fluff, You can push in the skin to fluff.
- 4. Drain the tuna well, mix thoroughly with the mayonnaise
- 5. Serve topped with tuna mayo

#### Picture

# Jacket Potatoes



Edward	s and Ward Ltd		10-Jul-2024 12:54	saffron
Recipe				
Recipe:	S240953	Jacket with Cheese		
Ingredient			Amount	
02638	Everyday Favourite	es Mature White Cheddar Che	400g	
75409	Fresh Jacket Potate	pes 60`s	10	
Yield: 10	Each			
Method				
1 Cut and	cook jockots in the	avon at 190's for 1 hour		

1. Cut and cook jackets in the oven at 180'c for 1 hour.

- 2. Once the potato is cooked cut half.
- 3. Using a knife score the flesh and lightly fluff, You can push in the skin to fluff.
- 4. Serve topped with grated cheese

Picture

Jacket Potatoes



Edwards	and Ward Ltd		10-Jul-2024 12:54	saffron
Recipe				
Recipe:	S240954	Jacket with Baked Beans		
Ingredient			Amount	
30396	Everyday Reduced S	Sugar/Salt Baked Beans	700g	
75409	Fresh Jacket Potato	es 60`s	10	
Yield: 10 E	Each			
Method				

1. Cut and cook jackets in the oven at 180'c for 1 hour.

2. Once the potato is cooked cut half.

3. Using a knife score the flesh and lightly fluff, You can push in the skin to fluff.

4. Gently warm the baked beans in a pan until the core temperature of 75°C + is reached

5. Serve topped with baked beans

Picture

Jacket Potatoes



## Recipe

Recipe:	S240955	Jacket Potato with Cheesy Beans		
Ingredient			Amount	
30396	Everyday Reduced S	Sugar/Salt Baked Beans	500g	
29715	Everyday Favourites	Grated Mature Cheddar	200g	
75409	Fresh Jacket Potatoe	es 60`s	10	
Yield: 10 Each				

#### Method

- 1. Cut and cook jackets in the oven at 180'c for 1 hour.
- 2. Once the potato is cooked cut half.
- 3. Using a knife score the flesh and lightly fluff, You can push in the skin to fluff.
- 4. Gently warm the baked beans in a pan until the core temperature of 75°C + is reached
- 5. Serve topped with baked beans and cheese

#### Picture

# Jacket Potatoes

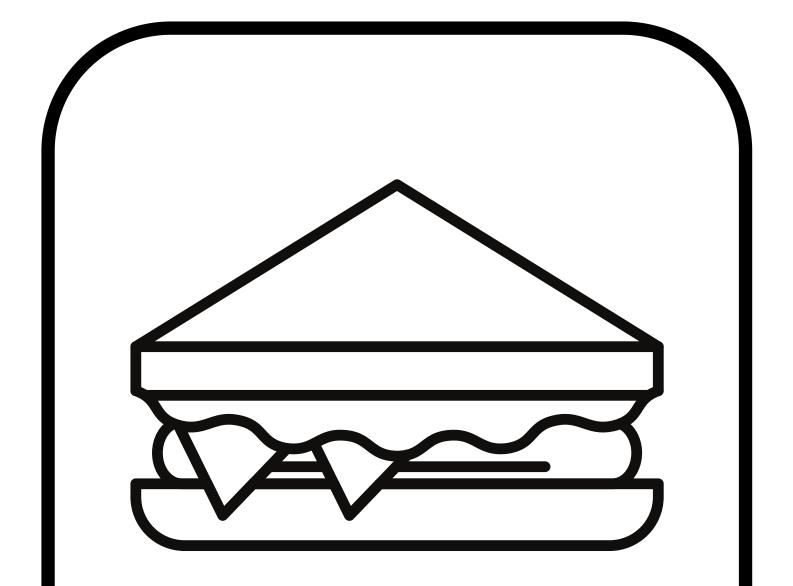


## Recipe with Allergens Exploded

10-Jul-2024 13:21 saffron

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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Crustaceans Celery Crustaceans Celery Crustaceans Celery Crustaceans Eggs Fish Hazelnuts Hazelnuts Hazelnuts Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Oats Mustard Oats Peanuts Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Pecan Sulphur Dioxide and Sulphites Soya Nuts Wheat
S240955           30396           29715           75409	Jacket Potato with Cheesy Beans Everyday Reduced Sugar/Salt Baked Beans Everyday Favourites Grated Mature Cheddar Fresh Jacket Potatoes 60`s	Yield: 10 Each 500g 200g 10	00000000000000000000000000000000000000
S240954	Jacket with Baked Beans	Yield: 10 Each	000000000000000000000000000000000000000
30396	Everyday Reduced Sugar/Salt Baked Beans	700g	
75409	Fresh Jacket Potatoes 60`s	10	
S240953	Jacket with Cheese	Yield: 10 Each	000000000000000000000000000000000000000
02638	Everyday Favourites Mature White Cheddar Cheese	400g	
75409	Fresh Jacket Potatoes 60`s	10	
S230945	Jacket with Tuna Mayo	Yield: 10 Ptn	
30530	Tuna Chunks In Brine	500g	
04132	Everyday Favourites Light Mayonnaise	190ml	
75409	Fresh Jacket Potatoes 60`s	10	



# Sandwiches



## Recipe

Recipe:	Y00853	Cheddar Cheese & Pickle Baguette		
Ingredient			Amount	
52211	Everyday Favourites	White Half Baguette 26cm	10	
52777	Bebo Sunflower Light	Spread	100g	
29715	Everyday Favourites	Grated Mature Cheddar	350g	
57683	Everyday Favourites	Sweet Pickle	150g	

Method

- 1. Cook the baguettes as per the manufacturer's instructions then allow to cool
- 2. When cool, cut the baguette ¾ of the way through and spread with the margarine
- 3. Spread the sweet pickle along the top half of the baguette4. Sprinkle the grated Cheddar along the bottom half, cut in two and serve

### Recipe

Y03209B	Ham Salad on Brown		
		Amount	
Fletchers Thick Sli	ced Wholemeal Bread	20 Slices	
Sliced Ham		500g	
Bebo Sunflower Lig	ght Spread	100g	
Mixed Leafy Salad	Bag	150g	
Fresh Tomatoes		600g	
	Fletchers Thick Sli Sliced Ham Bebo Sunflower Lig Mixed Leafy Salad	Fletchers Thick Sliced Wholemeal Bread Sliced Ham Bebo Sunflower Light Spread Mixed Leafy Salad Bag	AmountFletchers Thick Sliced Wholemeal Bread20 SlicesSliced Ham500gBebo Sunflower Light Spread100gMixed Leafy Salad Bag150g

Method

1.

2. 3.

Spread soft spread to the edges Place sliced ham evenly onto bread Lay 5 slices of tomato evenly across the ham

4. Lay 5 slices of cucumber evenly across the tomato

Add mixed leaves 5.

Place bread on top and cut in half 6.

## Recipe

Recipe:	Y03308B	Tuna Mayonnaise on Brown		
Ingredient			Amount	
11655	Fletchers Thick S	Sliced Wholemeal Bread	20	
04132	Everyday Favou	ites Light Mayonnaise	150g	
30530	Tuna Chunks In	Brine	500g	
70279	Everyday Favou	ites Ground Black Pepper	0.5g	
Yield: 10	Ptn			
Method				

- 1.
- Mix tuna with mayonnaise Spread tuna mix ensuring it reaches all edges Place bread on top and cut in half 2.
- 3.

### Recipe

Paging	Y03373B	BLT on Brown		
Recipe:	1033730			
Ingredien	t		Amount	
11655	Fletchers Thick Sl	iced Wholemeal Bread	20	
52777	Bebo Sunflower L	ight Spread	100g	
48282	Farmstead Unsmo	oked Rindless Back Bacon	700g	
75603	Fresh Tomatoes		450g	
75085	Fresh Iceberg Let	tuce	0.5	
Yield: 10	Ptn			

Method

- 1.
- Spread soft spread to the edges Place bacon on tray and cook at 180c for 12 minutes or until cooked then chill Overlap bacon rashers evenly 2. 3.
- 4. Place slice tomatoes onto bacon
- Evenly lay washed and dried iceberg lettuce on top 5.
- Place bread on top and cut in half 6.

## Recipe

Amount 20 100g	
100a	
roog	
650g	
100g	
	100g

Method

1.

2.

Spread soft spread to the edges Evenly spread pickle Evenly spread grated cheddar to the edges Place bread on top and cut in half 3.

4.

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## Recipe

Recipe:	Y03386W	Egg Mayonnaise on White		
Ingredient	t		Amount	
44132	Mothers Pride Thi	ck Sliced White Bread	20	
09126	Eggs		12	
04132	Everyday Favouri	tes Light Mayonnaise	200g	
Yield: 10	Ptn			
Method				
		es and cool then peel		

- Grate boiled eggs and add mayonnaise and mix well Spread egg mayonnaise on evenly onto bread Place the bread on top and cut in half 2. 3.
- 4.

Edward	is and Ward Ltd		10-Jul-2024 12:57	saffron
Recipe				
Recipe:	Y03387B	Ham on Brown		
Ingredien	t		Amount	
11655	Fletchers Thick Sliced Wholemeal Bread		20	
52777	Bebo Sunflower Li	ght Spread	100g	
05360	Sliced Ham		500g	
Yield: 10	Ptn			
Method				
2. P	pread soft spread ec lace sliced ham even lace bread on top ar			

Edward	s and Ward Ltd		10-Jul-2024 12:57	saffron
Recipe				
Recipe:	Y03387W	Ham on White		
Ingredient	t i i i i i i i i i i i i i i i i i i i		Amount	
44132	Mothers Pride Thic	k Sliced White Bread	20	
52777	Bebo Sunflower Li	ght Spread	100g	
05360	Sliced Ham		500g	
Yield: 10	Ptn			
Method				
2. Pl	oread soft spread ec ace sliced ham ever	•		

3. Place bread on top and slice in half

### Recipe

Recipe:	Y03393	BLT Baguette		
Ingredient			Amount	
52211	Everyday Favou	rites White Half Baguette 26cm	10	
48282	Farmstead Unsn	noked Rindless Back Bacon	700g	
04132	Everyday Favou	rites Light Mayonnaise	100g	
75603	Fresh Tomatoes		450g	
75085	Fresh Iceberg Le	ettuce	0.5	
Yield: 10	Ptn			

#### Method

- 1. Pre heat oven to 200c
- 2. Place baguettes on a tray and cook for 6-8 minutes or until cook and leave to cool
- 3. Place bacon on tray and cook at 180c for 12 minutes or until cooked
- 4. Cut baguette to side
- 5. Spread 10gm of mayonnaise to bottom of baguette
- 7. Lay bacon in baguette
- 8. Shred iceberg and lay on top of bacon
- 9. Lay 5 slices of tomato evenly on top of iceberg
- 10. Replace baguette top and cut baguette to side

### Recipe

Recipe:	Y03395	Chicken Mayonnaise & Salad Baguette		
Ingredient			Amount	
52211	Everyday Favourites White	Half Baguette 26cm	10	
15399	Brown Bros Sliced Chicker	1	420g	
04132	Everyday Favourites Light	Mayonnaise	100g	
14954	Mixed Leafy Salad Bag		150g	
75603	Fresh Tomatoes		450g	
79347	Fresh Cucumber		0.5	

### Yield: 10 Ptn

#### Method

- 1. Pre heat oven to 200c
- 2. Place baguettes on a tray and cook for 6-8 minutes or until cook and leave to cool

3. Cut baguette to side

- 4. Add 10gm of mayonnaise to each baguette spreading evenly
- 5. Lay chicken evenly across baguette
- 6. Lay 5 slices of tomato evenly across the chicken
- 7. Lay 5 slices of cucumber evenly across the tomato
- 8. Add mixed leaves

## Recipe

Recipe:	Y04320B	Cheddar Cheese on Brown		
Ingredient			Amount	
11655	Fletchers Thick S	liced Wholemeal Bread	20	
52777	Bebo Sunflower L	light Spread	100g	
29715	Everyday Favour	ites Grated Mature Cheddar	500g	
Yield: 10	Ptn			
Method				
1 Sn	read soft spread to	the edges		

Spread soft spread to the edges Evenly spread grated cheese over bread Place bread on top and cut in half

1. 2. 3.

Edwards and Ward Ltd		
Recipe		
Recipe: Y04320W	Cheddar Cheese on White	
Ingredient	<i>F</i>	Amount

44132	Mothers Pride Thick Sliced White Bread	20	
52777	Bebo Sunflower Light Spread	100g	
29715	Everyday Favourites Grated Mature Cheddar	500g	

Yield: 10 Ptn

#### Method

1.

Spread soft spread to the edges Evenly spread grated cheese over bread Place bread on top and cut in half 2.

3.

### Picture: None

10-Jul-2024 12:57 saffron

## Recipe

Recipe:	Y04328	Cheddar Cheese Baguette		
Ingredient			Amount	
52211	Everyday Favourites White Half Baguette 26cm		10	
52777	Bebo Sunflower Light Spread		100g	
29715	Everyday Favourites Grated Mature Cheddar		500g	
Yield: 10 Ptn				

### Method

- 1. Cook the baguettes as per the manufacturer's instructions then allow to cool
- 2. When cool, cut the baguette 3/4 of the way through and spread with the margarine
- 3. Sprinkle the grated Cheddar along the bottom half, cut in two and serve

### Recipe

Recipe:	Y04370 Chicken, Bacon Mayonnais	e & Mixed Leaves Baguette
Ingredient		Amount
52211	Everyday Favourites White Half Baguette 26cm	10
15399	Brown Bros Sliced Chicken	420g
48282	Farmstead Unsmoked Rindless Back Bacon	700g
04132	Everyday Favourites Light Mayonnaise	100g
14954	Mixed Leafy Salad Bag	150g
Yield: 10 Ptn		

### Method

- 1. Pre heat oven to 200c
- 2. Place baguettes on a tray and cook for 6-8 minutes or until cook and leave to cool
- 3. Cut baguette to side
- 4. Add 10gm of mayonnaise to each baguette spreading evenly
- 5. Lay chicken evenly across baguette
- 6. Lay cooked bacon evenly across the chicken
- 7. Add mixed leaves and replace baguette top.
- 8. Cut at an angle and serve

### Recipe

Amount 10	
10	
100g	
500g	
250g	

#### Method

1. Pre heat oven to 200c

2. Place baguettes on a tray and cook for 6-8 minutes or until cook and leave to cool

3. Cut Baguette to the side

4. Spread with margarine

5. Place sliced ham onto baguette, sprinkle the grated Cheddar along the bottom half,

6. Replace top, cut in two and serve

### Recipe

Recipe:	Y05131	Ham Salad Baguette		
Ingredient			Amount	
52211	Everyday Favouri	tes White Half Baguette 26cm	10	
52777	Bebo Sunflower Light Spread		100g	
05360	Sliced Ham		500g	
75603	Fresh Tomatoes		450g	
14954	Mixed Leafy Sala	d Bag	150g	
79347	Fresh Cucumber		0.5	

#### Yield: 10 Ptn

#### Method

- 1. Cook the baguettes as per the manufacturer's instructions then allow to cool
- 2. When cool, cut the baguette <sup>3</sup>/<sub>4</sub> of the way through and spread with the margarine
- 3. Place folded ham into baguette
- 4. Lay 5 slices of tomato evenly across the chicken
- 5. Lay 5 slices of cucumber evenly across the tomato
- 6. Add mixed leaves
- 7. Replace lid, cut in two and serve

### Recipe

Y05132	Egg Mayonnaise Baguette		
		Amount	
Everyday Favou	rites White Half Baguette 26cm	10	
6 Eggs		10	
Everyday Favourites Light Mayonnaise		200g	
Cress Salad		1 Punnet	
Everyday Favou	rites Ground Black Pepper	0.5g	
	Everyday Favou Eggs Everyday Favou Cress Salad	Everyday Favourites White Half Baguette 26cm Eggs Everyday Favourites Light Mayonnaise	AmountEveryday Favourites White Half Baguette 26cm10Eggs10Everyday Favourites Light Mayonnaise200gCress Salad1 Punnet

### Method

- 1. Pre heat oven to 200c
- 2. Place baguettes on a tray and cook for 6-8 minutes or until cook and leave to cool
- 3. Boil eggs for 8 minutes and cool
- 4. Grate boiled eggs with grater and add mayonnaise and black pepper and mix well
- 5. Cut baguette to side
- 6. Add egg mayonnaise
- 7. Replace lid, cut in two and serve

## Recipe

Recipe:	Y05133 T	una Mayonnaise Baguette		
Ingredient			Amount	
52211	Everyday Favourites White Hal	f Baguette 26cm	10	
30530	Tuna Chunks In Brine		350g	
04132	Everyday Favourites Light Mayonnaise		125ml	
70279	Everyday Favourites Ground B	ack Pepper	1g	
Yield: 10 Ptn				

#### Method

- 1. Cook the baguettes as per the manufacturer's instructions then allow to cool
- 2. When cool, cut the baguette <sup>3</sup>/<sub>4</sub> of the way through
- 3. Drain the tuna fully then fold in the mayonnaise and pepper and mix well4. Spread the tuna mayonnaise mix along the bottom half of the baguette
- 5. Cut in half and serve

## Recipe

Recipe:	Y05141W	Ham & Cheddar Cheese on White		
Ingredient			Amount	
44132	Mothers Pride Thick Sliced White Bread		20	
52777	Bebo Sunflower Light Spread		100g	
05360	Sliced Ham		500g	
29715	Everyday Favourites Grated Mature Cheddar		250g	
Yield: 10 Ptn				

#### Method

- 1.
- 2.
- Spread soft spread to the edges Place sliced ham evenly onto bread Evenly spread grated cheese over the ham Place bread on top and cut in half 3.
- 4.

## Recipe

Recipe:	Y05170 Chicken Mayonnaise & Sala	ad on White
Ingredient		Amount
44132	Mothers Pride Thick Sliced White Bread	20
15399	Brown Bros Sliced Chicken	420g
04132	Everyday Favourites Light Mayonnaise	100g
14954	Mixed Leafy Salad Bag	150g
75603	Fresh Tomatoes	450g
79347	Fresh Cucumber	0.5

Yield: 10 Ptn

#### Method

- 1. Spread bread with mayonnaise
- 2. Lay sliced chicken evenly

3. Lay 5 slices of tomato evenly across the chicken

- 4. Lay 5 slices of cucumber evenly across the tomato
- 5. Add mixed leaves
- 6. Place bread on top and cut in half

# Recipe with Allergens Exploded

10-Jul-2024	cof
13:24	Sdl

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kwilliamson@edwardsandward.co.uk

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Soya Nuts Wheat Nuts Wheat
Y03393	BLT Baguette	Yield: 10 Ptn	
52211	Everyday Favourites White Half Baguette 26cm	10	000000000000000000000000000
48282	Farmstead Unsmoked Rindless Back Bacon	700g	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	100g	000000000000000000000000000000000000
75603	Fresh Tomatoes	450g	000000000000000000000000000000000000000
75085	Fresh Iceberg Lettuce	0.5	000000000000000000000000000000000000000
Y03373B	BLT on Brown	Yield: 10 Ptn	000000000000000000000000000000000000000
11655	Fletchers Thick Sliced Wholemeal Bread	20	
52777	Bebo Sunflower Light Spread	100g	000000000000000000000000000000000000000
48282	Farmstead Unsmoked Rindless Back Bacon	700g	000000000000000000000000000000000000000
75603	Fresh Tomatoes	450g	000000000000000000000000000000000000000
75085	Fresh Iceberg Lettuce	0.5	000000000000000000000000000000000000000
Y00853	Cheddar Cheese & Pickle Baguette	Yield: 10 Ptn	000000000000000000000000000
52211	Everyday Favourites White Half Baguette 26cm	10	
52777	Bebo Sunflower Light Spread	100g	000000000000000000000000000000000000000
29715	Everyday Favourites Grated Mature Cheddar	350g	
57683	Everyday Favourites Sweet Pickle	150g	

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

10-Jul-2024 13:24	saffron
kwilliamson@edwardsandw	ard.co.uk

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Cereals containing Gluten Crustaceans Celery Cats Eggs Fish Hazelnuts Fish Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Mustard Oats Peanuts
Y03374W 44132 52777 29715 57683	<ul> <li>Cheddar Cheese &amp; Pickle on White</li> <li>Mothers Pride Thick Sliced White Bread</li> <li>Bebo Sunflower Light Spread</li> <li>Everyday Favourites Grated Mature Cheddar</li> <li>Everyday Favourites Sweet Pickle</li> </ul>	Yield: 10 Ptn           20           100g           650g           100g	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
Y04328	Cheddar Cheese Baguette	Yield: 10 Ptn	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
52211	Everyday Favourites White Half Baguette 26cm	10	
52777	Bebo Sunflower Light Spread	100g	
29715	Everyday Favourites Grated Mature Cheddar	500g	
Y04320B	Cheddar Cheese on Brown	Yield: 10 Ptn	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
11655	Fletchers Thick Sliced Wholemeal Bread	20	
52777	Bebo Sunflower Light Spread	100g	
29715	Everyday Favourites Grated Mature Cheddar	500g	
Y04320W	Cheddar Cheese on White	Yield: 10 Ptn	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
44132	Mothers Pride Thick Sliced White Bread	20	
52777	Bebo Sunflower Light Spread	100g	

160593-161031

# Recipe with Allergens Exploded

10-Jul-2024 13:24 saffron

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			Contains
Product Des 29715	scription Everyday Favourites Grated Mature Cheddar	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Cashew Nuts Cashew Nuts Celery Celery Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Mustard Mustard Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Soya Nuts Wheat Nuts Wheat
	Everyday Favourites Grated Mature Cheddar	500g	
Y03395	Chicken Mayonnaise & Salad Baguette	Yield: 10 Ptn	0000000000000000000000000000
52211	Everyday Favourites White Half Baguette 26cm	10	000000000000000000000000000
15399	Brown Bros Sliced Chicken	420g	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	100g	000000000000000000000000000000000000
14954	Mixed Leafy Salad Bag	150g	_00000000000000000000000000000000000000
75603	Fresh Tomatoes	450g	000000000000000000000000000000000000000
79347	Fresh Cucumber	0.5	000000000000000000000000000000000000000
Y05170	Chicken Mayonnaise & Salad on White	Yield: 10 Ptn	000000000000000000000000000
44132	Mothers Pride Thick Sliced White Bread	20	$\bigcirc$
15399	Brown Bros Sliced Chicken	420g	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	100g	000000000000000000000000000000000000000
14954	Mixed Leafy Salad Bag	150g	000000000000000000000000000000000000000
75603	Fresh Tomatoes	450g	000000000000000000000000000000000000000
79347	Fresh Cucumber	0.5	000000000000000000000000000000000000000
Y04370	Chicken, Bacon Mayonnaise & Mixed Leave	Yield: 10 Ptn	000000000000000000000000

160593-161031

# Recipe with Allergens Exploded

10-Jul-2024 13:24 saffron

kwilliamson@edwardsandward.co.uk

			Contains
Droduct Door	rintion	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Soya Nuts Wheat Wheat
Product Desc 52211	Everyday Favourites White Half Baguette 26cm	10	
15399	Brown Bros Sliced Chicken	420g	
48282	Farmstead Unsmoked Rindless Back Bacon	700g	
04132	Everyday Favourites Light Mayonnaise	100g	
14954	Mixed Leafy Salad Bag	150g	000000000000000000000000000000000000000
Y05132	Egg Mayonnaise Baguette	Yield: 10 Ptn	000000000000000000000000000000000000000
52211	Everyday Favourites White Half Baguette 26cm	10	
09126	Eggs	10	
04132	Everyday Favourites Light Mayonnaise	200g	
74848	Cress Salad	1 Punnet	000000000000000000000000000000000000000
70279	Everyday Favourites Ground Black Pepper	0.5g	000000000000000000000000000000000000000
Y03386W	Egg Mayonnaise on White	Yield: 10 Ptn	●0000000000000000000000000000
44132	Mothers Pride Thick Sliced White Bread	20	
09126	Eggs	12	
04132	Everyday Favourites Light Mayonnaise	200g	000000000000000000000000000000000000000
Y05127	Ham & Cheddar Cheese Baguette	Yield: 10 Ptn	0000000000000000000000000

# Recipe with Allergens Exploded

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kwilliamson@edwardsandward.co.uk

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Oats Mustard Oats Pecan Nuts Pecan Nuts Pistachio Nuts Rye Sesame Soya Nuts Wheat
52211	Everyday Favourites White Half Baguette 26cm	10	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$
52777	Bebo Sunflower Light Spread	100g	
05360	Sliced Ham	500g	
29715	Everyday Favourites Grated Mature Cheddar	250g	
Y05141W 44132 52777 05360 29715	Ham & Cheddar Cheese on WhiteMothers Pride Thick Sliced White BreadBebo Sunflower Light SpreadSliced HamEveryday Favourites Grated Mature Cheddar	Yield: 10 Ptn 20 100g 500g 250g	
Y03387B	Ham on Brown	Yield: 10 Ptn	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
11655	Fletchers Thick Sliced Wholemeal Bread	20	
52777	Bebo Sunflower Light Spread	100g	
05360	Sliced Ham	500g	
Y03387W	Ham on White	Yield: 10 Ptn	000000000000000000000000000000000000000
44132	Mothers Pride Thick Sliced White Bread	20	
52777	Bebo Sunflower Light Spread	100g	

160593-161031

# Recipe with Allergens Exploded

10-Jul-2024 13:24 saffron

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			Contains
Product Des	•	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Celery Celery Celery Celery Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Hazelnuts Lupin Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Soya Nuts Walnuts Wheat
05360	Sliced Ham	500g	000000000000000000000000000000000000000
Y05131	Ham Salad Baguette	Yield: 10 Ptn	0000000000000000000000000000
52211	Everyday Favourites White Half Baguette 26cm	10	0000000000000000000000000000
52777	Bebo Sunflower Light Spread	100g	000000000000000000000000000000000000000
05360	Sliced Ham	500g	
75603	Fresh Tomatoes	450g	000000000000000000000000000000000000000
14954	Mixed Leafy Salad Bag	150g	$\tilde{}$
79347	Fresh Cucumber	0.5	000000000000000000000000000000000000000
Y03209B	Ham Salad on Brown	Yield: 10 Ptn	000000000000000000000000000000000000000
11655	Fletchers Thick Sliced Wholemeal Bread	20 Slices	000000000000000000000000000000000000000
05360	Sliced Ham	500g	000000000000000000000000000000000000000
52777	Bebo Sunflower Light Spread	100g	000000000000000000000000000000000000000
14954	Mixed Leafy Salad Bag	150g	000000000000000000000000000000000000000
75603	Fresh Tomatoes	600g	
Y05133	Tuna Mayonnaise Baguette	Yield: 10 Ptn	0000000000000000000000000
52211	Everyday Favourites White Half Baguette 26cm	10	00000000000000000000000

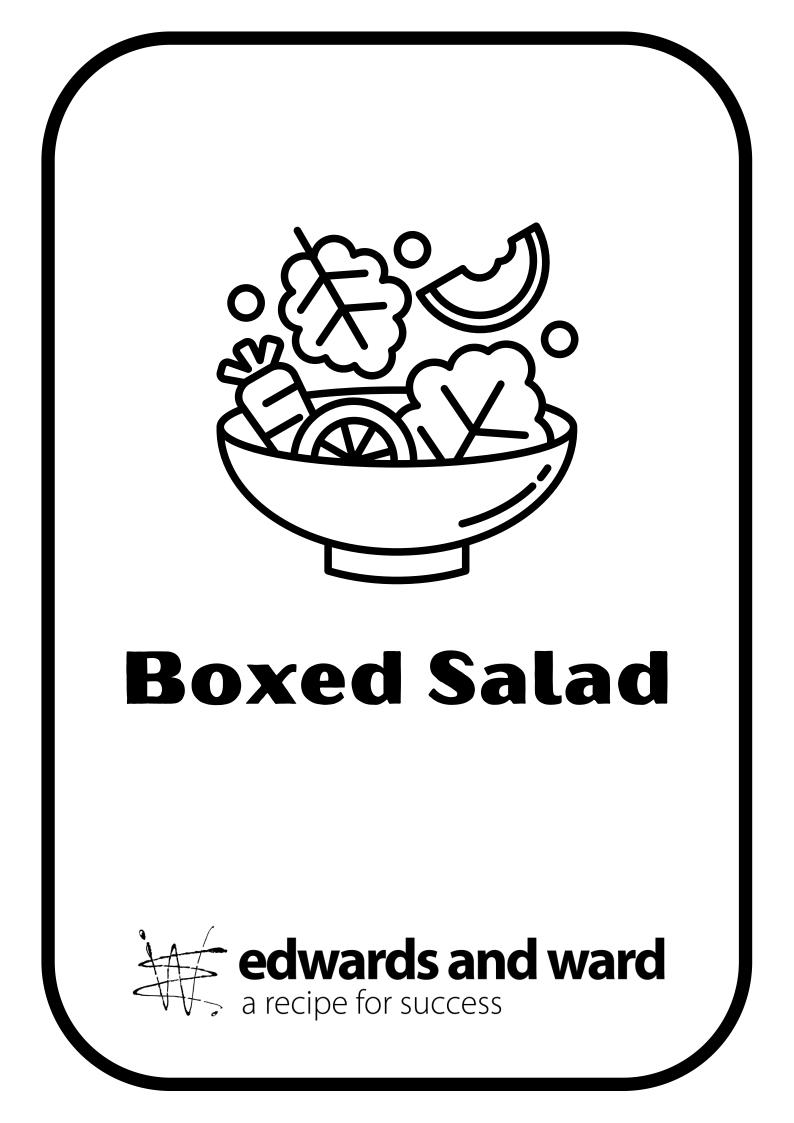
# Recipe with Allergens Exploded

RecAllExpMenFF:	Recipe	with	Allergens	Exploded	

			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Cashew Nuts Cashew Nuts Cashew Nuts Celery Crustaceans Celery Crustaceans Celery Crustaceans Eggs Fish Hazelnuts Fish Macadamia Nuts Macadamia Nuts Macadamia Nuts Macadamia Nuts Muts Muts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Soya Nuts Wheat Wheat
30530	Tuna Chunks In Brine	350g	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	125ml	
70279	Everyday Favourites Ground Black Pepper	1g	
Y03308B	Tuna Mayonnaise on Brown	Yield: 10 Ptn	●000●00●00000000000000●00●
11655	Fletchers Thick Sliced Wholemeal Bread	20	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	150g	
30530	Tuna Chunks In Brine	500g	000000000000000000000000000000000000000
70279	Everyday Favourites Ground Black Pepper	0.5g	000000000000000000000000000000000000000



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## Recipe

Recipe:	Y23101	Tuna Mayo Salad		
Ingredient			Amount	
75085	Fresh Iceberg Lettuc	e	500g	
75603	Fresh Tomatoes		10	
79347	Fresh Cucumber		200g	
84901	Carrots		200g	
30530	Tuna Chunks In Brind	9	300g	
04132	Everyday Favourites	Light Mayonnaise	50ml	

Yield: 10 Ptn

Method

1. Create base salad by finely dicing the lettuce, tomatoes and cucumber and grating the carrot.

Combine the drained tuna with mayo
 Top base salad with tuna mayo

10-Jul-2024 12:57 saffron

## Recipe

Recipe:	Y23102	Ham Salad		
Ingredient			Amount	
75085	Fresh Iceberg Lettuce		500g	
75603	Fresh Tomatoes		10	
79347	Fresh Cucumber		200g	
84901	Carrots		200g	
05360	Sliced Ham		20	
Yield: 10	Ptn			

Method

Create base salad by finely dicing the lettuce, tomatoes and cucumber and grating the carrot.
 Top with shredded ham

## Recipe

Recipe:	Y23103 Ch	neese Salad			
Ingredien	t	Amount			
75085	Fresh Iceberg Lettuce	500g			
75603	Fresh Tomatoes	10			
79347	Fresh Cucumber	200g			
84901	Carrots	200g			
29715	Everyday Favourites Grated Matu	ure Cheddar 400g			
Yield: 10	Yield: 10 Ptn				

Method

Create base salad by finely dicing the lettuce, tomatoes and cucumber and grating the carrot.
 Top with grated cheddar

## Recipe

Recipe:	Y23104	Chicken & Bacon Salad		
Ingredient			Amount	
75085	Fresh Iceberg Lettuce		500g	
75603	Fresh Tomatoes		10	
79347	Fresh Cucumber		200g	
84901	Carrots		200g	
88120	Diced Cooked Chicken		200g	
06120	Smoked Bacon		10	

Yield: 10 Ptn

Method

1. Create base salad by finely dicing the lettuce, tomatoes and cucumber and grating the carrot.

2. Sherd the cooked chicken

3. Cook and shed the bacon

4. Top base salad with chicken and bacon

### Recipe

Recipe:	Y23105	Pesto Pasta Salad		
Ingredient			Amount	
75085	Fresh Iceberg Lettuc	e	500g	
75603	Fresh Tomatoes		10	
79347	Fresh Cucumber		200g	
84901	Carrots		200g	
70490	Everyday Favourites	Penne	300g	
Absorbed V	/a Water Absorbed in C	Cooking	(absorbed)	
98474	Baby Spinach		50g	
75682	Fresh Basil		1 bunch	
04364	Everyday Favourites	Choice Peas	100g	
03435	Everyday Favourites	Vegetable Oil	10ml	

## Yield: 10 Ptn

#### Method

1. Create base salad by finely dicing the lettuce, tomatoes and cucumber and grating the carrot.

2. Cook the penne and allow to cool.

3. Place the basil, spinach and peas in a blender along with the oil. Blend to a puree and mix with the pasta.

4. Split evenly and add to the base salad.

# Recipe with Allergens Exploded

10-Jul-2024 13:23 saffron

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			Contains
Product Des	printion	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Macadamia Nuts Macadamia Nuts Macadamia Nuts Mustard Mustard Oats Peanuts Vuta Wheat
Y23103	Cheese Salad	Yield: 10 Ptn	
75085	Fresh Iceberg Lettuce	500g	
75603	Fresh Tomatoes	10	
79347	Fresh Cucumber	200g	
84901	Carrots	200g	
29715	Everyday Favourites Grated Mature Cheddar	400g	000000000000000000000000000000000000000
Y23104	Chicken & Bacon Salad	Yield: 10 Ptn	000000000000000000000000000000000000000
75085	Fresh Iceberg Lettuce	500g	000000000000000000000000000000000000000
75603	Fresh Tomatoes	10	000000000000000000000000000000000000000
79347	Fresh Cucumber	200g	000000000000000000000000000000000000000
84901	Carrots	200g	000000000000000000000000000000000000000
88120	Diced Cooked Chicken	200g	000000000000000000000000000000000000000
06120	Smoked Bacon	10	000000000000000000000000000000000000000
Y23102	Ham Salad	Yield: 10 Ptn	000000000000000000000000000000000000000
75085	Fresh Iceberg Lettuce	500g	000000000000000000000000000000000000000
75603	Fresh Tomatoes	10	000000000000000000000000000000000000000
79347	Fresh Cucumber	200g	000000000000000000000000000000000000000

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# Recipe with Allergens Exploded

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10-Jul-2024 13:23 saffron

kwilliamson@edwardsandward.co.uk

			Contains	
Product Descri	ption	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Calery Celery Celery Celery Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Eggs Fish Hazelnuts Macadamia Nuts Macadamia Nuts Mustard Mustard Oats Peanuts	
84901	Carrots	200g	000000000000000000000000000000000000000	
05360	Sliced Ham	20	000000000000000000000000000000000000000	
Y23105	Pesto Pasta Salad	Yield: 10 Ptn	00000●000000000000000000	
75085	Fresh Iceberg Lettuce	500g	000000000000000000000000000000000000000	
75603	Fresh Tomatoes	10	000000000000000000000000000000000000000	
79347	Fresh Cucumber	200g	000000000000000000000000000000000000000	
84901	Carrots	200g	000000000000000000000000000000000000000	
70490	Everyday Favourites Penne	300g		
Absorbed Water	Water Absorbed in Cooking	(absorbed)	000000000000000000000000000000000000000	
98474	Baby Spinach	50g		
75682	Fresh Basil	1 bunch	000000000000000000000000000000000000000	
04364	Everyday Favourites Choice Peas	100g	000000000000000000000000000000000000000	
03435	Everyday Favourites Vegetable Oil	10ml	000000000000000000000000000000000000000	
Y23101	Tuna Mayo Salad	Yield: 10 Ptn	000000000000000000000000000000000000000	
75085	Fresh Iceberg Lettuce	500g		
75603	Fresh Tomatoes	10		
79347	Fresh Cucumber	200g	000000000000000000000000000000000000000	

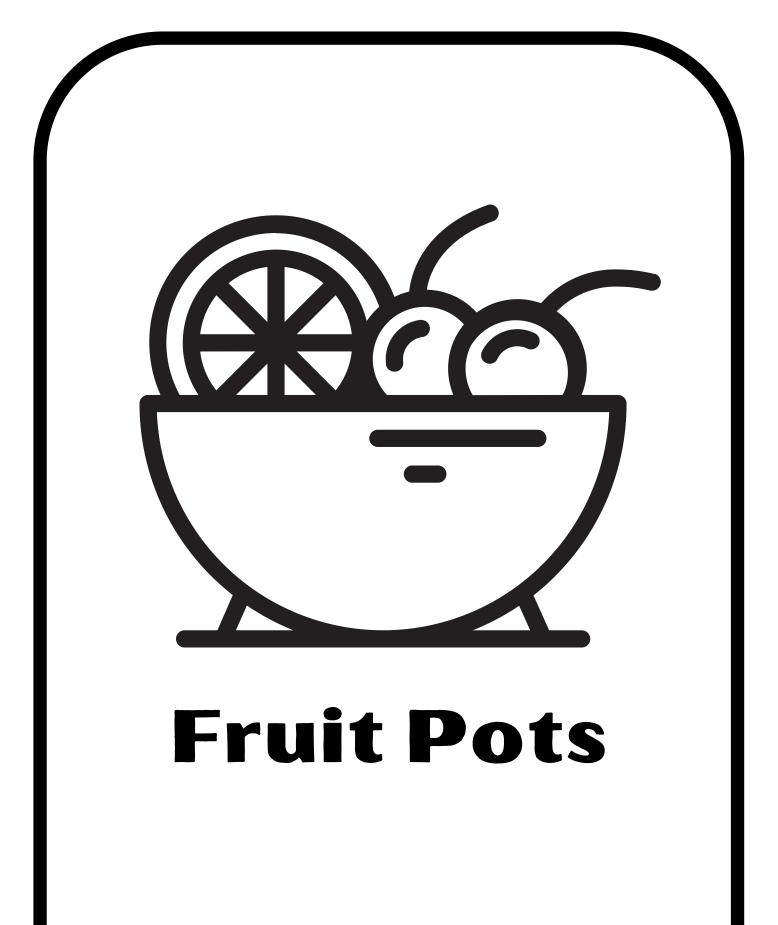
160593-161031

10-Jul-2024 13:23 saffron

# Recipe with Allergens Exploded

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Imonds arley razil Nuts ashew Nuts ashew Nuts ashew Nuts ashew Nuts elery rustaceans ggs ish azelnuts upin lazelnuts ish azelnuts lilk folluscs lustard ats ecan Nuts istachio Nuts istachio Nuts istachio Nuts istachio Nuts ve esame ulphur Dioxide and Sulphites oya uts (Alnuts Vheat
Product Desc	ription		Alma Barle Barle Braz Cash Cash Cash Cash Cash Haze Mull Mush Mush Sesa Sulp Pista Sesa Sulp Nuts Walr Wuts
84901	Carrots	200g	000000000000000000000000000000000000000
30530	Tuna Chunks In Brine	300g	000000000000000000000000000000000000000
04132	Everyday Favourites Light Mayonnaise	50ml	





# Recipe

Recipe:	Y03437	Apple & Grape Pot – 4oz	
Ingredient			Amount
75079	Red Grapes		150g
75073	Green Grapes		150g
75462	Green Apple Large		250g
07315	KTC Lemon Juice		20ml
Yield: 10 Ptn			

Method

1. Take the grapes off of their stalk, wash and dry completely

2. Cut the washed apples into ¼'s and cut out the core, then cut each ¼ in half. Mix apple wedges in with the lemon juice and cover completely to prevent turning brown

3. Combine the grapes and apples and mix gently then divide into serving pots

# Recipe

Recipe:	Y03441	Basic Fruit Salad - 4oz		
Ingredien	t		Amount	
75462	Green Apple Large		250g	
75643	Cantaloupe Melon		0.5	
75079	Red Grapes		200g	
75194	Kiwi		3	
75242	Orange Medium		4	
Yield: 10				4

Method

1. Cut Granny Smith apple in 4 and remove core then cut in to 2 long ways and then dice the other way

2. Top and tail the Cantaloupe melon and remove the skin from sides, now cut in half and remove seeds.

3. Cut Cantaloupe melon in half again, now cut the melon long ways and then turn and dice into chunks

4. Top and tail kiwi and remove skin now cut into half then cut both pieces into 4 give 8 pieces in total for each kiwi

5. Top and tail oranges and then remove skin, once done the remove each segments

6. Build the pots making sure to split the fruit evenly to maintain good colors

# Recipe

Recipe:	Y03442	Basic Fruit Salad - 8oz		
Ingredien	t		Amount	
75462	Green Apple Large		500g	
75643	Cantaloupe Melon		1	
75079	Red Grapes		200g	
75194	Kiwi		6	
75242	Orange Medium		4	
Yield: 10 Ptn				

Method

1. Cut Granny Smith apple in 4 and remove core then cut in to 2 long ways and then dice the other way

2. Top and tail the Cantaloupe melon and remove the skin from sides, now cut in half and remove seeds.

3. Cut Cantaloupe melon in half again, now cut the melon long ways and then turn and dice into chunks

4. Top and tail kiwi and remove skin now cut into half then cut both pieces into 4 give 8 pieces in total for each kiwi

5. Top and tail oranges and then remove skin, once done the remove each segments

6. Build the pots making sure to split the fruit evenly to maintain good colors

Edwards and Ward Ltd				
Recipe				
Recipe: Y03449	Mixed Grapes - 4oz			
Ingredient		Amount		
75079 Red Grapes		450g		
75073 Green Grapes		450g		
Yield: 10 Ptn				
Method				
1 Dick both sots of gra	nos and wash and drain and dry with paper			

1. 2.

Pick both sets of grapes and wash and drain and dry with paper Build the pots making sure to split the melon evenly to maintain good colours

Edwards and Ward Ltd				
Recipe				
Recipe: Y03450	Mixed Grapes - 8oz			
Ingredient		Amount		
75079 Red Grapes		725g		
75073 Green Grapes		725g		
Yield: 10 Ptn				
Method				
1 Dick both sots of graps	s and wash and drain and dry with paper			

1.

Pick both sets of grapes and wash and drain and dry with paper Build the pots making sure to split the melon evenly to maintain good colours 2.

# Recipe

Recipe:	Y03451	Mixed Melon - 4oz	
Ingredient			Amount
75643	Cantaloupe Melon		0.75
75122	Watermelon		430g
71686	Honeydew Melon		0.75
Yield: 10 Ptn			

#### Method

- 1. Top and tail the Cantaloupe melon and remove the skin from sides, now cut in half and remove seeds.
- 2. Cut Cantaloupe melon in half again for each half, now cut the melon long ways and then turn and dice into chunks

- Repeat step 1 and 2 for honeydew melon 3.
- Top and tail water melon and using the require amount and dice into chunk equal pieces 4.
- build the pots making sure to split the melon evenly to maintain good colors 5.

#### Recipe

Recipe:	Y03452	Mixed Melon - 8oz		
Ingredien	t		Amount	
75643	Cantaloupe Melon		1	
75122	Watermelon		860g	
71686	Honeydew Melon		0.75	
Yield: 10 Ptn				

#### Method

- 1. Top and tail the Cantaloupe melon and remove the skin from sides, now cut in half and remove seeds.
- 2. Cut Cantaloupe melon in half again for each half, now cut the melon long ways and then turn and dice into chunks

- Repeat step 1 and 2 for honeydew melon 3.
- Top and tail water melon and using the require amount and dice into chunk equal pieces 4.
- build the pots making sure to split the melon evenly to maintain good colours 5.

Edw	ards and Ward Ltd		10-Jul-2024 12:55	saffron	
Rec	ipe				
Reci	pe: Y03453	Pineapple - 8oz			
Ingre	dient		Amount		
75460	) Large Pineapple		2.25		
Yield	Yield: 10 Ptn				
Meth	nod				
1. 2.					

3. Cut into to 2 or 3 long ways depending on size then dice

Edw	ards and Ward Ltd		10-Jul-2024 12:55	saffron	
Rec	ipe				
Reci	pe: Y03454	Pineapple - 4oz			
Ingre	dient		Amount		
75460	) Large Pineapple		1.25		
Yield	Yield: 10 Ptn				
Meth	od				
1. 2.	Top and tail the pineapple and remove outer skin From the top cut into 4 and then remove core				

3. Cut into to 2 or 3 long ways depending on size then dice

# Recipe with Allergens Exploded

10-Jul-2024	coffre
13:20	Same

kwilliamson@edwardsandward.co.uk

			Contains	
Product Des Y03437 75079 75073 75462	Scription Apple & Grape Pot – 4oz Red Grapes Green Grapes Green Apple Large	Legend Contains → May Contain → Does Not Contain ★ No Information Yield: 10 Ptn 150g 150g 250g	<ul> <li>Almonds</li> <li>Barley</li> <li>Colo</li> <li>Cereals containing Gluten</li> <li>Colo</li> <li>Colo</li> <li>Colo</li> <li>Colo</li> <li>Colo</li> <li>Cereals containing Gluten</li> <li>Colo</li> <li>Colo</li></ul>	
07315	KTC Lemon Juice	20ml	000000000000000000000000000000000000000	
Y03441 75462 75643 75079 75194 75242	Basic Fruit Salad - 4ozGreen Apple LargeCantaloupe MelonRed GrapesKiwiOrange Medium	Yield: 10 Ptn         250g         0.5         200g         3         4		
Y03442 75462 75643 75079 75194 75242	Basic Fruit Salad - 8ozGreen Apple LargeCantaloupe MelonRed GrapesKiwiOrange Medium	Yield: 10 Ptn           500g           1           200g           6           4		

10-Jul-2024 13:20 saffron

# Recipe with Allergens Exploded

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			Contains
Product De	scription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Macadamia Nuts Molluscs Molluscs Mustard Oats Pecan Nuts Pecan Nuts Pecan Nuts Pecan Nuts Pesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
Y03449	Mixed Grapes - 4oz	Yield: 10 Ptn	000000000000000000000000000000000000000
75079	Red Grapes	450g	000000000000000000000000000000000000000
75073	Green Grapes	450g	000000000000000000000000000000000000000
Y03450	Mixed Grapes - 8oz	Yield: 10 Ptn	000000000000000000000000000000000000000
75079	Red Grapes	725g	000000000000000000000000000000000000000
75073	Green Grapes	725g	000000000000000000000000000000000000000
Y03451	Mixed Melon - 4oz	Yield: 10 Ptn	000000000000000000000000000000000000000
75643	Cantaloupe Melon	0.75	000000000000000000000000000000000000000
75122	Watermelon	430g	000000000000000000000000000000000000000
71686	Honeydew Melon	0.75	000000000000000000000000000000000000000
Y03452	Mixed Melon - 8oz	Yield: 10 Ptn	000000000000000000000000000000000000000
75643	Cantaloupe Melon	1	000000000000000000000000000000000000000
75122	Watermelon	860g	000000000000000000000000000000000000000
71686	Honeydew Melon	0.75	000000000000000000000000000000000000000
Y03454	Pineapple - 4oz	Yield: 10 Ptn	000000000000000000000000000000000000000
75460	Large Pineapple	1.25	000000000000000000000000000000000000000
RecAllExpMe	enFF: Recipe with Allergens Exploded		Page 2 of 3

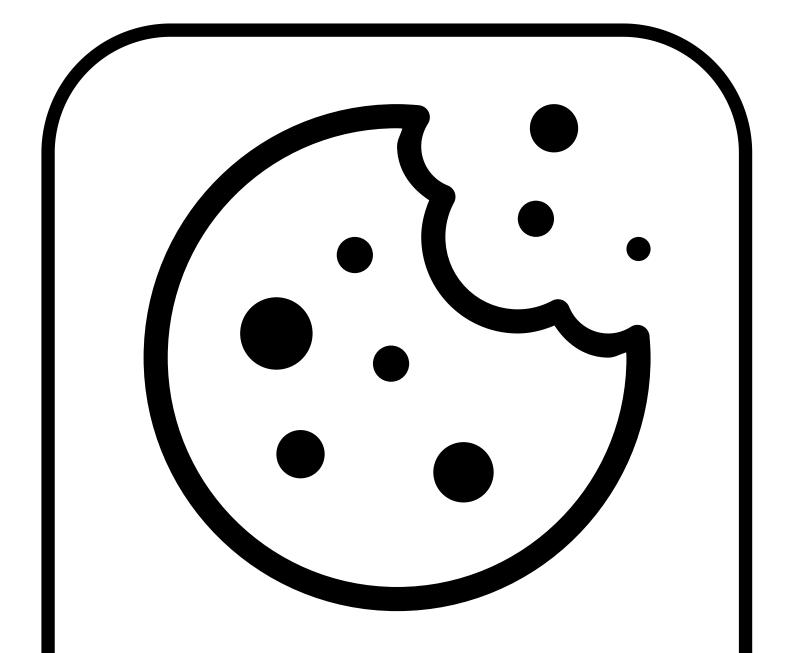
RecAllExpMenFF: Recipe with Allergens Exploded

10-Jul-2024 13:20 saffron

# Recipe with Allergens Exploded

kwilliamson@edwardsandward.co.uk

Product Des	scription	Legend Contains ■ May Contain ○ Does Not Contain ★ No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Mustard Oats Pecan Nuts Pecan Nuts Peranuts Pecan Nuts Pecan Nuts Peranuts Pecan Nuts Pecan Nuts Peranuts Pecan Nuts Peranuts Pecan Nuts Peranu
Y03453	Pineapple - 8oz	Yield: 10 Ptn	000000000000000000000000000000000000000
75460	Large Pineapple	2.25	



# Cakes & Bakes



Edwards and Ward Ltd			10-Jul-2024 12:52	saffron
Recipe				
Recipe:	S092423	Chocolate Croissant		
Ingredient			Amount	
01169	Everyday Favourites Cr	oissants	10	
66086	Dr. Oetker Milk Chocola	te Drops	80g	
Yield: 10	Ptn			
Method				
1. Bake	the croissant a per man	ufacturer's instructions		

2. Gently melt the chocolate drops. There are 3 ways to do this: in a saucepan over simmering water, using a microwave on 20 second bursts ensuring to stir after each 20 seconds or place into a heatproof bowl and place under the servery lights, keep and eye on the drops

and stir occasionally.

3. Once the drops are melted drizzle over the croissant and leave to set. This can also be served warm on the hot counter.

Edwards and Ward Ltd			10-Jul-2024 12:52	saffron
Recip	е			
Recipe	e: S092424	Jam Croissant		
Ingredie	ent		Amount	
01169	1169 Everyday Favourites Croissants		10	
41193	Everyday Favourites	Mixed Fruit Jam	100g	
Yield: 1	10 Ptn			
Metho	d			
3.	<ul> <li>Bake the croissant a per manufacturer's instructions</li> <li>Once baked slice in half lengthways.</li> <li>Spread the jam inside the croissant and close back.</li> </ul>			

Edwards and Ward Ltd	10-Jul-2024 12:52
Recipe	
Recipe: S092427 Jam Doughnut	
Ingredient	Amount
02763 Everyday Favourites Jam Doughnuts	10
Yield: 10 Ptn	

1. Leave in pack at room temperature for approximately 3 hours or until fully defrosted. Once defrosted do not refreeze.

# Recipe

Recipe:	S240930	Carrot Cake		
Ingredien	t		Amount	
71815	Kerrymaid Prem	ium Baking	220g	
09126	Eggs		2	
66032	T&L Light Browr	n Soft Sugar	220g	
34080	Everyday Favou	rites Self Raising Flour	220g	
70371	Everyday Favou	rites Ground Cinnamon	1 tsp	
84901	Carrots		250g	

Yield: 20

# Method

- 1. Cream the kerrymaid and the sugar together until fluffy
- 3. Add all remaining ingredients and mix well
- 4. Pour into cake tin
- 5. Bake in an oven at 175C for 20 minutes or until cooked through

# Picture

# Carrot Cake Watch the video here: https://youtu.be/yJpaElw5PvE?si=e-GJL5-b6DlkPjVf



#### Recipe

Recipe:	S240932	Apple Sponge		
Ingredient	:		Amount	
71815	Kerrymaid Premiu	m Baking	220g	
09126	Eggs		4	
96882	Tate & Lyle Caste	r Sugar	240g	
34080	Everyday Favourit	es Self Raising Flour	220g	
10451	Everyday Favourit	es Solid Pack Apple	600g	

# Method

1. Cream Kerrymaid and 220g caster sugar together until fluffy

- 2. Beat the eggs into a bowl and mix thoroughly
- 3. Gradually incorporate the beaten egg into the creamed fat and sugar
- 4. Fold in the flour.
- 5. Drain the apples and lightly chop into smaller pieces.
- 6. Line an oven proof dish Add the apples and then the sponge mix
- 7. Bake in an oven at 175C for 14-18 minutes or until cooked through

Picture

# Apple Sponge Watch the video here: https://youtu.be/WGSnfqoXKus?si=hLF0Z\_MHQV0Imvg-



# Recipe

Recipe:	S240943	Vanilla Shortbread		
Ingredien	t		Amount	
71815	Kerrymaid Premiu	m Baking	200g	
96882	Tate & Lyle Caster	Sugar	150g	
34079	Everyday Favourit	es Plain Flour	200g	
86811	Everyday Favourit	es Cornflour	75g	
17695	Dr Oetker Vanilla I	Flavouring	1/2 tsp	

Method

- 1. Combine all ingredients in the mixer until a dough is formed
- Chill for half an hour
   Spread evenly in a particular
- 3. Spread evenly in a parchment lined tin or roll into a cylinder and slice
- 4. Bake in at 180C for approximately 10 minutes

# Picture

Vanilla Shortbread

Watch the video here: https://youtu.be/mmIcEBkE\_wc?si=CS9xVqy-0ISR-JvV



#### Recipe

Recipe:	S240947	Pineapple Upside Down Cake		
Ingredient			Amount	
34080	Everyday Favou	ites Self Raising Flour	220g	
71815	Kerrymaid Premi	um Baking	220g	
96882	Tate & Lyle Cast	er Sugar	220g	
09126	Eggs		4	
2822	Pineapple Slices	In Juice	500g	
96882	Tate & Lyle Cast	er Sugar	20g	

#### Yield: 28

#### Method

1. Cream Kerrymaid and 220g caster sugar together until fluffy

- 2. Beat the eggs into a bowl and mix thoroughly
- 3. Gradually incorporate the beaten egg into the creamed fat and sugar
- 4. Fold in the flour.
- 5. Drain the pineapples and lightly chop into smaller pieces.
- 6. Line an oven proof dish, then sprinkle with the remaining sugar.
- 7. Add the pineapples and then the sponge mix
- 8. Bake in an oven at 175C for 14-18 minutes or until cooked through

Picture

Pineapple Upside Down Cake Watch the video here: https://youtu.be/EqbMlsum-qU



# Recipe

Recipe:	S240948	Chocolate Shortbread		
Ingredient			Amount	
71815	Kerrymaid Premiu	m Baking	200g	
96882	Tate & Lyle Caste	r Sugar	150g	
34079	Everyday Favourit	es Plain Flour	200g	
86811	Everyday Favourit	es Cornflour	75g	
03954	Dr Oetker Reduce	d Fat Cocoa Powder	30g	

Method

1. Combine all ingredients in the mixer until a dough is formed

- Chill for half an hour
   Spread evenly in a p
- 3. Spread evenly in a parchment lined tin or roll into a cylinder and slice
- 4. Bake in at 180C for approximately 22-25 minutes

Watch the video here: https://youtu.be/0qYxnQgvmdc

Picture



#### Recipe

Recipe:	S240949	Apple Flapjack	
Ingredient			Amount
66032	T&L Light Brown S	oft Sugar	200g
90027	Lyles Golden Syru	p	160g
71815	Kerrymaid Premiu	m Baking	280g
42228	Mornflake Superfa	st Oats	450g
10451	Everyday Favourit	es Solid Pack Apple	125g
Yield: 20			

Method

- 1. Drain and mash the apple
- 2. Place the sugar, golden syrup and Kerry maid in a saucepan, melt and then bring to a gentle bubble
- 3. Remove the sugar mixture from the heat. Add the oats and stir well.
- 4. Place 2/3 of the mixture into a lined baking tin and press down evenly.
- 5. Place the apple over the oats and then add the remaining oats evenly to encase the apple.
- 6. Bake at 175c for 14mins. Allow to cool and cut into portions

Picture



10-Jul-2024 12:52 saffron

# Recipe

Recipe:	S240950	Flapjack	
Ingredient			Amount
66032	T&L Light Brown Soft Suga	r	200g
90027	Lyles Golden Syrup		160g
71815	Kerrymaid Premium Baking		280g
42228	Mornflake Superfast Oats		450g
Yield: 16			

#### Method

- 1. Place the sugar, golden syrup and Kerrymaid in a saucepan, melt and then bring to a gentle bubble
- 2. Remove the sugar mixture from the heat. Add the oats and stir well.
- 3. Place the mixture into a lined baking tin and press down evenly.
- 4. Bake at 175c for 14 mins. Allow to cool and cut into portions

Watch the video here: https://youtu.be/IKCvJC\_\_9E0

#### Picture



# Recipe

Recipe:	S240951	Sultana Shortbread		
Ingredient			Amount	
71815	Kerrymaid Premiu	n Baking	200g	
96882	Tate & Lyle Caster	Sugar	150g	
34079	Everyday Favourite	es Plain Flour	200g	
86811	Everyday Favourite	es Cornflour	75g	
17695	Dr Oetker Vanilla F	Flavouring	1/2 tsp	
19897	Everyday Favourite	es Sultanas	50g	

Yield: 16

#### Method

1. Combine all ingredients (except sultanas) in the mixer until a dough is formed

2. Carefully add the sultanas to the dough, ensuring they are mixed evenly

2. Chill for half an hour

- 3. Spread evenly in a parchment lined tin or roll into a cylinder and slice
- 4. Bake in at 180C for approximately 10 minutes

Picture

# Sultana Shortbread

Watch the video here:

https://youtu.be/SHX2XmiuDAw?si=dWI5ASSbxEXNPGJ\_



#### Recipe

Recipe:	S240952	Sultana Flapjack		
Ingredient			Amount	
66032	T&L Light Brown Soft Suga	r	200g	
90027	Lyles Golden Syrup		160g	
71815	Kerrymaid Premium Baking		280g	
42228	Mornflake Superfast Oats		450g	
19897	Everyday Favourites Sultar	as	50g	
Yield: 16				

Method

- 1. Place the sugar, golden syrup and Kerrymaid in a saucepan, melt and then bring to a gentle bubble
- 2. 3. Remove the sugar mixture from the heat. Add the oats and sultanas and stir well.
- Place the mixture into a lined baking tin and press down evenly.
- 4. Bake at 175c for 14 mins. Allow to cool and cut into portions

**Picture** 

Sultana Flapjack Watch the video here: https://youtu.be/8RG7Q85UClw?si=2NjiCzRtdhhMa5YN



#### Recipe

Recipe: `	Y00140 Choc	colate Brownie	
Ingredient		Amount	
71815	Kerrymaid Premium Baking	175g	
03954	Dr Oetker Reduced Fat Cocoa Powo	der 100g	
09126	Eggs	3	
96882	Tate & Lyle Caster Sugar	250g	
17695	Dr Oetker Vanilla Flavouring	2 tsp	
04439	Everyday Favourites Cooking Salt	1/2 tsp	
34079	Everyday Favourites Plain Flour	85g	

Yield: 10

Method

1. Preheat the oven to 170C/150C Fan/Gas 3<sup>1</sup>/<sub>2</sub> and line a 20cm/8in square brownie tin.

2. Put the butter and cocoa into a saucepan over a low heat, stirring frequently until the butter has melted. Remove from the heat and leave to cool for 2 minutes.

3. Meanwhile, whisk the eggs, both sugars, vanilla and salt for about 2 minutes until pale. Add the cocoa and butter mixture and stir to combine.

4. Sift the flour over the mixture and use a rubber spatula to mix thoroughly. Pour the mixture into the prepared tin, spread level and bake for 15 minutes until just firm to the touch. Leave to cool in the tin before cutting into squares.

#### Chef Tip

The secret to getting the perfect fudgy brownie is to remove them from the oven just before they are fully baked, so that the remaining heat just tips them over into being firm

saffron

#### Recipe

Recipe:	Y02381	Vanilla Muffin		
Ingredient			Amount	
09126	Eggs		2	
03435	Everyday Favour	tes Vegetable Oil	125ml	
06149	Semi Skimmed M	ilk	250ml	
96882	Tate & Lyle Caste	er Sugar	250g	
34079	Everyday Favour	tes Plain Flour	400g	
60426	Baking Powder		3 tsp	
04439	Everyday Favour	tes Cooking Salt	1 tsp	
17695	Dr Oetker Vanilla	Flavouring	1 tsp	

# Method

1. Heat oven to 200C/180C fan/gas 6. Line 2 muffin trays with paper muffin cases. In a large bowl beat eggs lightly with a handheld electric mixer for 1 min.

2. Add vegetable oil and semi-skimmed milk and beat until just combined then add caster sugar and vanilla and whisk until you have a smooth batter.

3. Sift in flour, baking powder and salt then mix until just smooth. Be careful not to over-mix the batter as this will make the muffins tough.

4. Fill muffin cases two-thirds full and bake for 20-25 mins, until risen, firm to the touch and a skewer inserted in the middle comes out clean. If the trays will not fit on 1 shelf, swap the shelves around after 15 mins of cooking.

5. Leave the muffins in the tin to cool for a few mins and transfer to a wire rack to cool completely.

saffron

#### Recipe

Recipe: Y02382

# White Chocolate Chip Muffin

Ingredient		Amount	
09126	Eggs	2	
03435	Everyday Favourites Vegetable Oil	125ml	
06149	Semi Skimmed Milk	250ml	
96882	Tate & Lyle Caster Sugar	250g	
34079	Everyday Favourites Plain Flour	400g	
60426	Baking Powder	3 tsp	
04439	Everyday Favourites Cooking Salt	1 tsp	
17695	Dr Oetker Vanilla Flavouring	1 tsp	
38124	McDougalls White Chocolate Chips	100g	

Yield: 20 Ptn

#### Method

1. Heat oven to 200C/180C fan/gas 6. Line 2 muffin trays with paper muffin cases. In a large bowl beat eggs lightly with a handheld electric mixer for 1 min.

2. Add vegetable oil and semi-skimmed milk and beat until just combined then add caster sugar and vanilla and whisk until you have a smooth batter.

3. Sift in flour, baking powder and salt then mix until just smooth. Be careful not to over-mix the batter as this will make the muffins tough.

4. Stir in the chocolate chips

5. Fill muffin cases two-thirds full and bake for 20-25 mins, until risen, firm to the touch and a skewer inserted in the middle comes out clean. If the trays will not fit on 1 shelf, swap the shelves around after 15 mins of cooking.

6. Leave the muffins in the tin to cool for a few mins and transfer to a wire rack to cool completely.

Edwards and Ward Ltd					
Recipe					
Recipe: Y60068	Chocolate Chip Cookie				
Ingredient		Amount			
04243 Ready to Bake Ch	ocolate Cookie Dough	10			
Yield: 10 Ptn					
Method					
Brohast aven to 150a					

Preheat oven to 150c

Space the cookies out well to allow to spread to 2 times size of puck. Cook for 13-14 minutes - the cookie will look very soft in the oven -DO NOT cook further. Allow to cool on baking tray for 15 minutes before serving.

# Recipe with Allergens Exploded

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Soya Soya Nuts Wheat Wheat
Product Desc	•		Almo Barle Braz Cash Cash Cash Cash Cash Cash Cash Cash
S240949	Apple Flapjack	Yield: 20	
66032	T&L Light Brown Soft Sugar	200g	000000000000000000000000000000000000000
90027	Lyles Golden Syrup	160g	_00000000000000000000000000000000000000
71815	Kerrymaid Premium Baking	280g	
42228	Mornflake Superfast Oats	450g	$\bigcirc \bigcirc $
10451	Everyday Favourites Solid Pack Apple	125g	_00000000000000000000000000000000000000
S240932	Apple Sponge	Yield: 28	0000000000000000000000000000000
71815	Kerrymaid Premium Baking	220g	000000000000000000000000000000000000000
09126	Eggs	4	
96882	Tate & Lyle Caster Sugar	240g	000000000000000000000000000000000000000
34080	Everyday Favourites Self Raising Flour	220g	000000000000000000000000000000000000000
10451	Everyday Favourites Solid Pack Apple	600g	000000000000000000000000000000000000000
S240930	Carrot Cake	Yield: 20	
71815	Kerrymaid Premium Baking	220g	
09126	Eggs	2	
66032	T&L Light Brown Soft Sugar	220g	
34080	Everyday Favourites Self Raising Flour	220g	$\bigcirc \bigcirc $

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

10-Jul-2024 13:18 saffron

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			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Pistachio Nuts Rye Sesame Sulphur Dioxide and Sulphites Soya Nuts Wheat
Product Des	•		Almo Barle Braz Cash Cash Cash Cash Cash Cash Mulk Mulk Mush Mush Mush Peca Peca Sese Sese Sup Sup Sup Sup Nuts Wuts Wuts
70371	Everyday Favourites Ground Cinnamon	1 tsp	000000000000000000000000000000000000000
84901	Carrots	250g	000000000000000000000000000000000000000
Y00140	Chocolate Brownie	Yield: 10	
71815	Kerrymaid Premium Baking	175g	000000000000000000000000000000000000000
03954	Dr Oetker Reduced Fat Cocoa Powder	100g	000000000000000000000000000000000000000
09126	Eggs	3	000000000000000000000000000000000000000
96882	Tate & Lyle Caster Sugar	250g	000000000000000000000000000000000000000
17695	Dr Oetker Vanilla Flavouring	2 tsp	000000000000000000000000000000000000000
04439	Everyday Favourites Cooking Salt	1/2 tsp	000000000000000000000000000000000000000
34079	Everyday Favourites Plain Flour	85g	$\bigcirc$
Y60068	Chocolate Chip Cookie	Yield: 10 Ptn	<b></b> 000 <b>0-</b> 0 <b>-</b> 00 <b>0-</b> 0 <b>000----------</b>
04243	Ready to Bake Chocolate Cookie Dough	10	
S092423	Chocolate Croissant	Yield: 10 Ptn	<b>_</b> 0 <b>__</b> 0 <b>0_</b> 0 <b>_</b> 0 <b>_</b> 0 <b>00___</b> 0 <b></b>
01169	Everyday Favourites Croissants	10	<b>.</b>
66086	Dr. Oetker Milk Chocolate Drops	80g	
S240948	Chocolate Shortbread	Yield: 16	●000000000000000000000000

RecAllExpMenFF: Recipe with Allergens Exploded

# Recipe with Allergens Exploded

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			Contains
Product Des	cription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Milk Molluscs Muts Muts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Nuts Soya Nuts Wheat
71815	Kerrymaid Premium Baking	200g	
96882	Tate & Lyle Caster Sugar	150g	
34079	Everyday Favourites Plain Flour	200g	
86811	Everyday Favourites Cornflour	75g	
03954	Dr Oetker Reduced Fat Cocoa Powder	30g	000000000000000000000000000000000000000
S240950	Flapjack	Yield: 16	0_000000000000000000000
66032	T&L Light Brown Soft Sugar	200g	000000000000000000000000000000000000000
90027	Lyles Golden Syrup	160g	000000000000000000000000000000000000000
71815	Kerrymaid Premium Baking	280g	_00000000000000000000000000000000000000
42228	Mornflake Superfast Oats	450g	0-000000000000000000000000
S092424	Jam Croissant	Yield: 10 Ptn	-000-0-0-0000000
01169	Everyday Favourites Croissants	10	-00+0-0-0-00000000
41193	Everyday Favourites Mixed Fruit Jam	100g	000000000000000000000000000000000000000
S092427	Jam Doughnut	Yield: 10 Ptn	0-0000-000-000-000-0000
02763	Everyday Favourites Jam Doughnuts	10	0-0000000000000000000000000000000000000
S240947	Pineapple Upside Down Cake	Yield: 28	00000000000000000000000000000

# Recipe with Allergens Exploded



kwilliamson@edwardsandward.co.uk

			Contains
		Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Crustaceans Celery Cereals containing Gluten Crustaceans Celery Cereals containing Gluten Crustaceans Fish Hazelnuts Fish Hazelnuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Vuts Manuts Wheat Mustard
Product Des	cription		Almonds Barley Brazil Nuts Cashew Nu Cashew Nu Celery Cereals cor Crustacear Eggs Fish Hazelnuts Lupin Macadamia Milk Molluscs Mustard Oats Peanuts Pecan Nuts Pecan Nuts Pesame Sulphur Di Soya Nuts Wheat Wheat
34080	Everyday Favourites Self Raising Flour	220g	
71815	Kerrymaid Premium Baking	220g	
96882	Tate & Lyle Caster Sugar	220g	000000000000000000000000000000000000000
09126	Eggs	4	000000000000000000000000000000000000000
2822	Pineapple Slices In Juice	500g	000000000000000000000000000000000000000
96882	Tate & Lyle Caster Sugar	20g	000000000000000000000000000000000000000
S240952	Sultana Flapjack	Yield: 16	0_000€0000000€000000€
66032	T&L Light Brown Soft Sugar	200g	000000000000000000000000000000000000000
90027	Lyles Golden Syrup	160g	000000000000000000000000000000000000000
71815	Kerrymaid Premium Baking	280g	000000000000000000000000000000000000000
42228	Mornflake Superfast Oats	450g	0-00000000000000000000
19897	Everyday Favourites Sultanas	50g	_00000000000000000000000000000000000000
S240951	Sultana Shortbread	Yield: 16	●00000000000000000000000
71815	Kerrymaid Premium Baking	200g	000000000000000000000000000000000000000
96882	Tate & Lyle Caster Sugar	150g	000000000000000000000000000000000000000
34079	Everyday Favourites Plain Flour	200g	000000000000000000000000000000000000
86811	Everyday Favourites Cornflour	75g	000000000000000000000000000000000000000

# Recipe with Allergens Exploded

10-Jul-2024 13:18 saffron

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			Contains		
Product Des	Scription Dr Oetker Vanilla Flavouring	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Barley Cashew Nuts Cashew Nuts Celery Celery Crustaceans Eggs Fish Hazelnuts Lupin Macadamia Nuts Milk Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Nuts Nuts Nuts Nuts Nuts Nuts Nuts N		
19897	Everyday Favourites Sultanas	50g	000000000000000000000000000000000000000		
Y02381 09126 03435 06149 96882 34079 60426 04439 17695	Vanilla MuffinEggsEveryday Favourites Vegetable OilSemi Skimmed MilkTate & Lyle Caster SugarEveryday Favourites Plain FlourBaking PowderEveryday Favourites Cooking SaltDr Oetker Vanilla Flavouring	Yield: 20 Ptn         2         125ml         250ml         250g         400g         3 tsp         1 tsp         1 tsp			
S240943           71815           96882           34079           86811           17695	Vanilla ShortbreadKerrymaid Premium BakingTate & Lyle Caster SugarEveryday Favourites Plain FlourEveryday Favourites CornflourDr Oetker Vanilla Flavouring	Yield: 16         200g         150g         200g         75g         1/2 tsp			

#### 10-Jul-2024 13:18 saffron

# Recipe with Allergens Exploded

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			Contains
Product De	scription	Legend Contains May Contain Does Not Contain No Information	Almonds Barley Brazil Nuts Cashew Nuts Cashew Nuts Celery Cereals containing Gluten Cereals containing Gluten Cereals containing Gluten Crustaceans Eggs Fish Hazelnuts Fish Hazelnuts Lupin Macadamia Nuts Macadamia Nuts Molluscs Mustard Oats Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Peanuts Nuts Soya Nuts Wheat Wheat
Y02382	White Chocolate Chip Muffin	Yield: 20 Ptn	000000000000000000000000000000000000000
09126	Eggs	2	
03435	Everyday Favourites Vegetable Oil	125ml	000000000000000000000000000000000000000
06149	Semi Skimmed Milk	250ml	
96882	Tate & Lyle Caster Sugar	250g	000000000000000000000000000000000000000
34079	Everyday Favourites Plain Flour	400g	
60426	Baking Powder	3 tsp	
04439	Everyday Favourites Cooking Salt	1 tsp	000000000000000000000000000000000000000
17695	Dr Oetker Vanilla Flavouring	1 tsp	000000000000000000000000000000000000000
38124	McDougalls White Chocolate Chips	100g	