

Recipe

Unit:	0001	ER SMT
Recipe:	R00273 SMT-P	Crispy Rainbow Dippers VE
Group:	Recipes	Recipes
Sub Group	SM Vegan M	Vegan Mains.

Ingredient	Amount
TUR/VGN089 KaterVeg! Vegan Vegetable Crum Nu	1080g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	54.00

Method

1. Refer to manufactures instructions.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

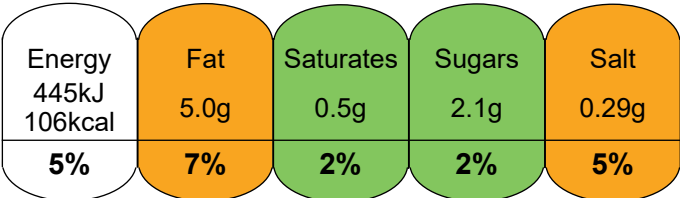
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 54g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
445.1	106.4	5.0	0.5	13.0	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.5	1.7	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	114.5	0.3	2.1

FoP Label

Each Crispy Rainbow Dippers VE (54g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 824kJ / 197kcal

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Recipe

Picture: None

Recipe

Recipe: R00351 SMT-P Alpro Custard

Group: Recipes Recipes

Sub Group SMT DF-D Dairy Free Trays Bakes,Puddings,Biscuits, Custard

Ingredient	Amount
TUR/CUS004 Alpro Custard 525Gm	1600g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	80.05

Method

1. Refer to manufactures instructions.

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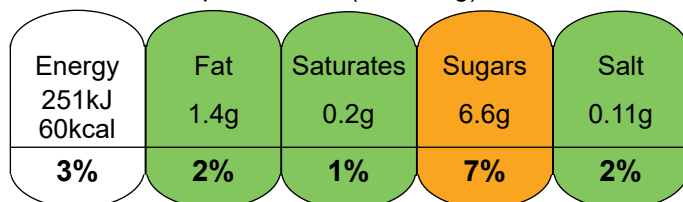
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 80g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
251.2	60.0	1.4	0.2	9.1	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.0	2.4	0.0	0.0	96.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	44.8	0.1	6.6

FoP Label

Each Alpro Custard (80.0525g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 314kJ / 75kcal

Information Tags

Allergens

Contains Soya

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R00357 SMT-P Ice cream DF VE
Group: Recipes Recipes
Sub Group SMT DF-D Dairy Free Trays Bakes,Puddings,Biscuits, Custard

Ingredient	Amount
TUR/ICE011 S cream Ice Cream VE Bean Flav Ice	1600g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	80.00

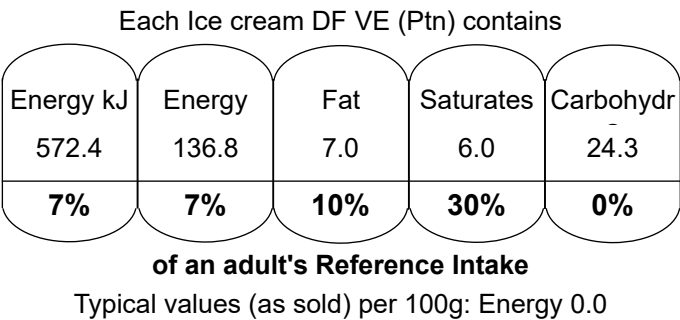
Method

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
572.4	136.8	7.0	6.0	24.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.3	0.2	0.0	0.0	1.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	0.0	0.0	0.0	15.5

FoP Label



Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R00363 SMT-P	Flora Plant
Group: Recipes	Recipes
Sub Group SM Vegan D	Vegan Trays Bakes, Puddings Biscuits, Custard

Ingredient	Amount
TUR/MLK360 Flora Plant Double (V)(Gf)	1000ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	50.00

Method

No Methods have been set for this recipe.

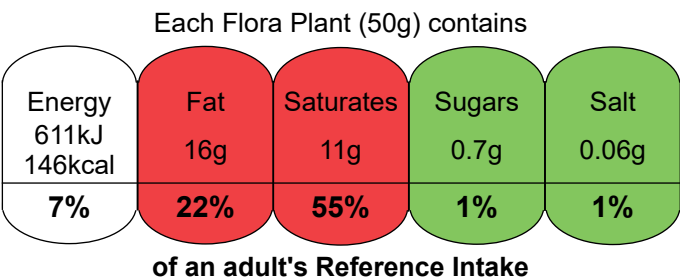
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *
Weeks commencing.

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 50g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
610.9	146.0	15.5	11.0	1.2	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.3	0.3	3.6	0.0	1.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	22.0	0.1	0.7

FoP Label



Typical values (as sold) per 100g: Energy 1222kJ / 292kcal

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R00373 SMT-P Oaty Biscuit DF VE

Group: Recipes Recipes

Sub Group SM Vegan D Vegan Trays Bakes, Puddings Biscuits, Custard

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	102g
TUR/FLO150 Bradona Wholemeal Flour	34g
TUR/BAK028 Bicarbonate Of Soda	4g
TUR/SUG110 Granulated Sugar 25kg	136g
TUR/MRG022 Caterfood Select Baking and Spreadi	136g
TUR/BRK208 Whites Porridge Oats Rolled Flakes (	136g
TUR/SYR014 T/Lyle Golden Syrup	57g
TUR/MLK130 Ziik Oat Barista Milk Alternative (1 Litr	4ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	30.45

Method

1. Preheat the oven to a moderate temperature.
2. Sieve together the white flour and bicarbonate of soda into a large mixing bowl.
3. Add the wholemeal flour and mix well.
4. Stir in the sugar and oats until evenly combined.
5. Gently heat the margarine, milk, and syrup in a saucepan. Do not allow the mixture to boil.
6. Pour the warm liquid mixture into the dry ingredients and beat well to form a soft dough.
7. Roll the mixture into evenly sized balls and place onto greased baking trays, leaving approximately 100 mm between each biscuit.
8. Flatten each biscuit slightly with the back of a spoon or your hand.
9. Bake for 25-30 minutes, or until lightly golden.
10. Remove from the oven while the biscuits are still slightly soft and risen, then allow to cool.

Important Note

The biscuit mixture should be baked immediately after preparation to achieve the best texture and appearance.

****PLEASE NOTE-**If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. ******

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
503.6	120.4	5.2	1.2	18.2	(0.1)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	1.0	1.7	>0.1	>0.1	>5.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>54.4	>0.0	>1.3	62.9	0.2	9.2

Recipe

FoP Label

Each Oaty Biscuit DF VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
503.6	120.4	5.2	1.2	18.2
6%	6%	7%	6%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R00438 SMT-P Chocolate Sponge VE DF

Group: Recipes Recipes

Sub Group SM Vegan D Vegan Trays Bakes, Puddings Biscuits, Custard

Ingredient	Amount
TUR/FLO030 Heygates Self Raising Flour (1.5kg)	550g
TUR/SUG110 Granulated Sugar 25kg	400g
TUR/BAK404 Baking Powder	10g
TUR/FLV080 Supercook Van Essence	4ml
TUR/OIL075 Sunflower Oil	134ml
00008 Water	226ml
TUR/BEV070 Freshers Low Fat Cocoa Powder	50g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	68.70

Method

1. Preheat the oven to 200°C.
2. Oil a tin.
3. Mix flour, sugar, and baking powder in a bowl.
4. Add the oil and water, mixing until smooth.
5. Pour into the tin and bake for 30 minutes or until a skewer comes out clean.
6. Cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1024.8	244.9	7.5	1.0	42.5	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	1.1	3.1	>0.5	>0.2	>80.3
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.0	>0.0	>5.0	158.7	0.4	>20.2

FoP Label

Each Chocolate Sponge VE DF (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1024.8	244.9	7.5	1.0	42.5
12%	12%	11%	5%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
May Contain	Soya
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R00442 SMT-P

Vanilla Sponge VE DF

Group: Recipes

Recipes

Sub Group SMT DF-D

Dairy Free Trays Bakes,Puddings,Biscuits, Custard

Ingredient		Amount
TUR/FLO030	Heygates Self Raising Flour (1.5kg)	550g
TUR/SUG110	Granulated Sugar 25kg	400g
TUR/BAK404	Baking Powder	10g
TUR/FLV080	Supercook Van Essence	4ml
TUR/OIL075	Sunflower Oil	134ml
00008	Water	226ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	66.20

Method

1. Preheat the oven to 200°C.
2. Oil a tin.
3. Mix flour, sugar, and baking powder in a bowl.
4. Add oil and water, mixing until smooth.
5. Pour into the tin and bake for 30 minutes or until a skewer comes out clean.
6. Cool in the tin for 10 minutes, then transfer to a wire rack.

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydrate (g)	NME Sugar (g)
991.8	237.0	7.2	0.9	42.1	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	1.1	2.6	>0.5	>0.2	>77.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.0	>0.0	>5.0	158.7	0.4	>20.2

FoP Label

Each Vanilla Sponge VE DF (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
991.8	237.0	7.2	0.9	42.1
12%	12%	10%	4%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
May Contain	Soya
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R00455SMT- P Italian Style Pasta Bolognaise VE

Group: Recipes Recipes

Sub Group SM Vegan M Vegan Mains.

Ingredient		Amount
TUR/FFV144	Onions Cooking (W)	170g
TUR/FFP080	Prep Carrots Grated (W)	170g
TUR/SAU083	Silbury Pomodoro Sauce (Pouch)	794g
TUR/VGC830	Chopped Tomatoes	680g
TUR/VGC230	Cirio Dbl Concentrate Tom Puree Tub	85g
TUR/BOU021	C/F VEGETABLE BOULLION POWD	10g
TUR/PST377	Triple Lion Shells 4 X 3KG	900g
TUR/SPI182	GROUND BLACK PEPPER	5g
TUR/VGN075	KaterVeg Vegan Mince	1000g
TUR/SPI188	Mixed Herbs	4g
TUR/SPI180	Garlic Powder	1g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	190.95

Method

Cook the lentils separately in water for 20 minutes until softened, then drain before adding them to the other ingredients.

Allergy note: For children with a pea protein allergy, please check with their parent/carer that lentils are suitable.

1. Place the vegetable mince and diced onions into a suitable cooking container.
2. Cook in a steamer or combi oven for approximately 30 minutes.
3. Remove the container and add the grated carrots, chopped tomatoes, tomato purée, cooked lentils and Pomodoro sauce. Stir well to combine.
4. Season to taste and mix thoroughly.
5. Return to the steamer or combi oven and cook for a further 45 minutes to 1 hour, or until the dish is piping hot and reaches an internal temperature of 75°C or above.
6. Stir well before serving.
7. Cook the pasta according to the manufacturer's instructions until tender.
8. Drain the pasta well.
9. Serve the Bolognaise sauce over the pasta, or mix the pasta and sauce together before serving.

Safety Tips

Ensure lentils are fully cooked before serving, as undercooked lentils can be difficult to digest.
Stir regularly during cooking to prevent sticking and burning.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Recipe

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1180.5	282.2	3.4	>0.6	44.4	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	4.6	15.4	>0.1	>0.0	>5.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(167.0)	>0.6	>2.2	179.3	0.5	7.9

FoP Label

Each Italian Style Pasta Bolognaise VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1180.5	282.2	3.4	0.6	44.4
14%	14%	5%	3%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Soya
May Contain	Celery
Does Not Contain	Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R00468 SMT-P Yorkshire Pudding RA

Group: Recipes Recipes

Sub Group SM DESGF-M Dairy, Egg, Soya, Gluten Free Ingredients Mains.

Ingredient	Amount
00007 Warm Boiled Water	250ml
TUR/OIL075 Sunflower Oil	25ml
TUR/FLO152 Middleton Self Raising Flour (Gf)	562.5g
TUR/MLK130 Zilk Oat Barista Milk Alternative (1 Litr	825ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	83.13

Method

1. Whisk all ingredients except the oil until smooth.
2. Transfer to a jug, cover, and refrigerate for 1 hour.
3. Preheat the oven to 220°C (200°C fan).
4. Add 1 tsp oil into eight holes of a muffin tin and heat for 5 minutes.
5. Carefully pour the batter into the hot oil.
6. Bake for 25–30 minutes until risen and golden brown.

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 83g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
535.5	128.0	2.5	0.3	24.5	1.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.2	1.8	>0.0	>0.0	49.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.0	>0.0	>0.0	225.0	0.6	>1.0

FoP Label

Each Yorkshire Pudding RA (83.125g) contains

Energy	Fat	Saturates	Sugars	Salt
536kJ 128kcal	2.5g	0.3g	1.0g	0.56g
6%	4%	2%	1%	9%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 644kJ / 154kcal

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R00552SMT- P Roast Quorn Fillet

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/VGN125 Quorn Vegan Mini Fillets 58g	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	58.00

Method

1. Please refer to manufactures instructions.

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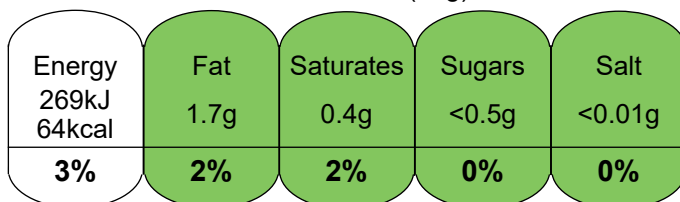
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 58g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
269.4	64.4	1.7	0.4	0.2	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	4.8	9.9	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.1	0.0	0.1

FoP Label

Each Roast Quorn Fillet (58g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 464kJ / 111kcal

Information Tags

Allergens

Contains Cereals containing Gluten

Does Not Contain Celery | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Contains Wheat

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts

Recipe

Picture: None

Recipe

Recipe: R00952 SMT-P Stuffing

Group: Recipes Recipes

Sub Group SMT SF Soya Free

Ingredient	Amount
TUR/STF025 Chef Williams Sage And Onion Stuffir	2500g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	25.00

Method

1. Use as per manufacturers instructions.

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
363.0	86.8	0.9	0.1	17.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.8	2.1	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	354.5	0.9	0.4

FoP Label

Each Stuffing (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
363.0	86.8	0.9	0.1	17.3
4%	4%	1%	0%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains Cereals containing Gluten

Does Not Contain Celery | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Contains Wheat

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts



Recipe

Picture: None

Recipe

Recipe: R01028-SMT-P Quorn sausage
Group: Recipes Recipes
Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/VGN105 Quorn Vegan Sausages 50g	1000g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	50.00

Method

1. Refer to manufactures instructions.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
305.4	73.0	2.6	0.9	2.9	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.1	8.5	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	165.0	0.4	0.1

FoP Label

Each Quorn sausage (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
305.4	73.0	2.6	0.9	2.9
4%	4%	4%	4%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Recipe

Picture: None

Recipe

Recipe: R01162 SMT-P Cheese & Tomato Pasta DF VE

Group: Recipes Recipes

Sub Group SMT DF-M Dairy Free. Mains

Ingredient	Amount
TUR/VGC830 Chopped Tomatoes	794g
TUR/OIL075 Sunflower Oil	60ml
TUR/FFV144 Onions Cooking (W)	227g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	397g
TUR/SP1188 Mixed Herbs	5g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tub	85g
TUR/BOU021 C/F VEGETABLE BOULLION POWD	15g
TUR/SP1182 GROUND BLACK PEPPER	5g
TUR/PST379 Triple Lion Penne 4 X 3KG	900g
TUR/CHF045 Violife Original Grated (Vg)	567g

Yield: 20

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	151.73

Method

1. Heat the oil in a pan, add diced onions, and sauté.
2. Add chopped tomatoes, tomato purée, and Pomodoro sauce.
3. Season with vegetable bouillon, herbs, and black pepper. Simmer gently.
4. Cook the pasta following manufacturer's instructions.
5. Drain the pasta and mix into the tomato sauce.
6. Portion into tins, sprinkle with cheese, and bake for 15 minutes.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change, and should only be used as a guide.

Nutritional Category: None

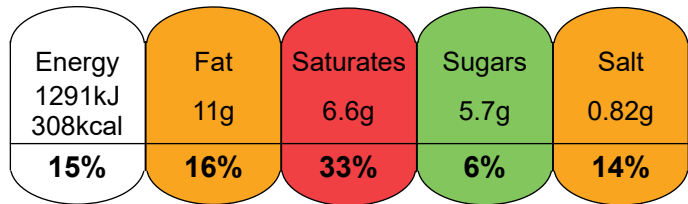
Nutritional Content Per Standard Size (Ptn, 152g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1290.6	308.5	11.2	>6.6	44.6	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.1	2.1	6.5	>0.1	>0.0	>3.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(0.3)	>0.5	>1.8	328.4	0.8	5.7

Recipe

FoP Label

Each Cheese & Tomato Pasta DF VE (151.7285g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 851kJ / 203kcal

Information Tags

Allergens

Contains	Cereals containing Gluten
May Contain	Celery
Does Not Contain	Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01253 SMT-P Chocolate Crackle DF VE

Group: Recipes Recipes

Sub Group SMT DEF D Dairy, Egg Free. Desserts.

Ingredient	Amount
TUR/MRG022 Caterfood Select Baking and Spreadi	212g
TUR/SYR014 T/Lyle Golden Syrup	319g
TUR/BEV070 Freshers Low Fat Cocoa Powder	53g
TUR/BRK130 Kelloggs Rice Krispies Bag	390g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	48.70

Method

1. Melt the margarine and syrup together in a saucepan over a gentle heat.
2. Stir in the cocoa powder until fully combined, then remove the pan from the heat.
3. Add the Rice Krispies and mix well until all the cereal is evenly coated with the chocolate mixture.
4. Spread the mixture evenly into shallow lined tins or portion into muffin cases.
5. Place in the refrigerator and chill until fully set.
6. Once firm, cut into portions if using tins and serve.

Food Safety

Keep refrigerated and consume within the recommended storage period for your ingredients.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
804.3	192.2	8.0	2.1	29.8	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.6	2.0	>0.0	>0.0	>3.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
84.8	>0.0	>0.0	43.1	0.1	14.2

FoP Label

Each Chocolate Crackle DF VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
804.3	192.2	8.0	2.1	29.8
10%	10%	11%	10%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Barley
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R01551 SMT-P Ocean Friendly Fingers
Group: Recipes Recipes
Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/VGN122 Quorn Vegan Fishless Finger 20g(45	2000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	20.00

Method

1. Place fish fingers on a lightly greased baking tray, in a preheated moderate oven for 12-15 minutes.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
173.2	41.4	1.8	0.2	5.2	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.4	0.8	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	50.0	0.1	0.3

FoP Label

Each Ocean Friendly Fingers (Ptn) contains

Energy kJ 173.2 2%	Energy 41.4 2%	Fat 1.8 3%	Saturates 0.2 1%	Carbohydr 5.2 0%
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of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Recipe

Picture: None

Recipe

Recipe: R01875 SMT-P Italian Style Quorn Fillet VE

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/VGN125 Quorn Vegan Mini Fillets 58g	20 each
TUR/CHF045 Violife Original Grated (Vg)	500g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	1600g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	163.00

Method

1. Place the Quorn fillets on a greased baking sheet.
2. Spoon Pomodoro sauce over each fillet.
3. Sprinkle with cheese.
4. Bake in a moderate oven until thoroughly heated through.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
789.2	188.6	10.1	5.9	11.7	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	4.9	10.9	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	220.1	0.6	4.6

FoP Label

Each Italian Style Quorn Fillet VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
789.2	188.6	10.1	5.9	11.7
9%	9%	14%	30%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01980 SMT-P

Apple Flapjack

Group: Recipes

Recipes

Sub Group SM Dessert

Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/SYR014 T/Lyle Golden Syrup	258g
TUR/FLV080 Supercook Van Essence	3ml
TUR/FRC002 Fructus Solid Pack Apples	6185g
TUR/BRK208 Whites Porridge Oats Rolled Flakes (	1031g
TUR/MRG022 Caterfood Select Baking and Spreadi	1031g
TUR/SUG182 Demerara Sugar	1038g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	95.46

Method

1. Portion the prepared apple into tins.
2. Melt the margarine, sugar, and syrup, stirring constantly until combined.
3. Add the oats and mix until the mixture becomes crumbly.
4. Spread the oat mixture evenly over the fruit.
5. Bake in a moderate oven until golden.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
724.9	173.3	7.8	1.8	25.5	>5.5
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	2.3	1.5	>0.1	>0.1	>3.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>82.5	>3.7	>1.9	13.7	0.0	18.5

FoP Label

Each Apple Flapjack (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
724.9	173.3	7.8	1.8	25.5
9%	9%	11%	9%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R02453 SMT-P

Homemade Cheese & Tomato Pizza RA

Group: Recipes

Recipes

Sub Group RAMain

Reduced Allergy Mains & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/FLO152 Middleton Self Raising Flour (Gf)	353g
TUR/MRG022 Caterfood Select Baking and Spreadi	106g
00008 Water	150ml
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	283g
TUR/SP1188 Mixed Herbs	6.25g
TUR/CHF045 Violife Original Grated (Vg)	283g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	59.10

Method

1. Rub margarine into the dry ingredients to form a dough.
2. Using a mixer with a hook attachment, mix to a soft scone dough, adding water if needed.
3. Block and portion into tins.
4. Mix Pomodoro sauce and herbs, then spread over the base.
5. Sprinkle with cheese and bake for 15–20 minutes.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

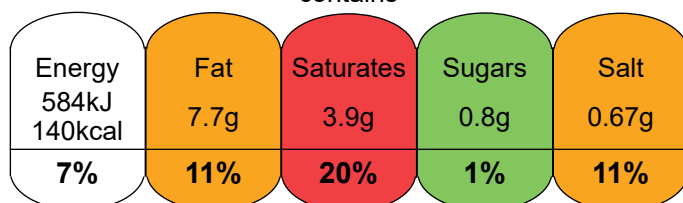
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 59g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
583.9	139.6	7.7	3.9	17.7	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.2	1.1	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
42.4	>0.0	>0.0	266.4	0.7	>0.8

FoP Label

Each Homemade Cheese & Tomato Pizza RA (59.0955g)
contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 988kJ / 236kcal

Recipe

Information Tags

Allergens

May Contain	Celery
Does Not Contain	Cereals containing Gluten Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat
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Picture: None

Recipe

Recipe: R02706 SMT-P Apple & Banana Cake RA

Group: Recipes Recipes

Sub Group RA Dess Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/FFM113 Bananas Loose	63g
TUR/FRC002 Fructus Solid Pack Apples	189g
TUR/LEM013 Lemon Juice	4ml
TUR/MRG022 Caterfood Select Baking and Spreadi	95g
TUR/SUG110 Granulated Sugar 25kg	95g
00008 Water	840ml
TUR/FLO152 Middleton Self Raising Flour (Gf)	286g
TUR/SP1183 Cinnamon	2g
TUR/MLK130 Zilk Oat Barista Milk Alternative (1 Litr	8ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	79.10

Method

1. Preheat the oven to 180°C (350°F), gas mark 4.
2. Mix the mashed banana and apple with lemon juice; set aside.
3. Cream the fat spread and sugar together.
4. Beat in the water and fruit mixture.
5. Fold in the flour, milk, baking powder, and cinnamon. Mix well.
6. Bake for 45–60 minutes, or until firm and golden brown.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
451.1	107.8	3.5	0.8	17.3	(0.8)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.2	0.8	>0.0	>0.0	>1.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(38.1)	>0.9	>0.7	115.6	0.3	>6.3

Recipe

FoP Label

Each Apple & Banana Cake RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
451.1	107.8	3.5	0.8	17.3
5%	5%	5%	4%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Sulphur Dioxide and Sulphites
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya

Sub-Allergens

Contains	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R02724 SMT-P SUMMER FRUIT VANILLA CRUNCH RA

Group: Recipes Recipes

Sub Group RA Dess Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/MRG022 Caterfood Select Baking and Spreadi	117g
TUR/SUG110 Granulated Sugar 25kg	117g
TUR/SYR014 T/Lyle Golden Syrup	74g
TUR/BRK015 Glebe Farm Gluten Free PureOaty Pc	167g
TUR/FFR014 Frozen berry Mix (1kg)	333g
TUR/FRC196 Caterers Price Fruit Cocktail In Juice	666g
TUR/ICE011 S cream Ice Cream VE Bean Flav Ice	333g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	90.35

Method

1. Preheat the oven to 190°C (375°F), gas mark 5.
2. Gently melt the fat spread, sugar, and syrup in a saucepan.
3. Stir in the oats and coat thoroughly.
4. Line a baking tray with parchment and spread the oat mixture to a depth of about 2 cm.
5. Bake for 20 minutes until set and golden brown.
6. Mix the defrosted berries and drained fruit cocktail together.
7. Portion the fruit mixture into dishes/container.
8. At service, add a scoop of vegan ice cream and top with the oat crumble.

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

Glebe Farm Gluten Free PureOaty Porridge Oats (5kg) -Gluten content below 20 Parts Per Million

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydrate (g)	NME Sugar (g)
618.5	147.8	6.1	2.3	24.6	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	2.3	1.4	>0.1	>0.0	>5.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>48.0	>6.9	>0.0	12.5	0.0	16.9

Recipe

FoP Label

Each SUMMER FRUIT VANILLA CRUNCH RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
618.5	147.8	6.1	2.3	24.6
7%	7%	9%	11%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R02733 SMT-P

Lemon Cookie

Group: Recipes

Recipes

Sub Group SM Dessert

Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/MRG022 Caterfood Select Baking and Spreadi	1134g
TUR/SUG110 Granulated Sugar 25kg	680g
TUR/FLO122 Bradshaw Venus Flour (Plain	510g
TUR/FLO150 Bradona Wholemeal Flour	170g
TUR/FLO048 Cornflour	907g
TUR/FLV080 Supercook Van Essence	8ml
TUR/FFM052/S Lemons	4 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	36.86

Method

1. Cream the margarine and sugar together until light and fluffy.
2. Add the flour, cornflour, and vanilla essence.
3. Mix to form a smooth dough.
4. Add in the juice and finely grated rind, mixing well to combine.
5. Roll out the dough and cut into biscuits.
6. Bake in a moderate oven until cooked.
7. The biscuits should be very lightly coloured — avoid over-baking.
8. Sprinkle with sugar while still warm.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
604.1	144.4	8.1	1.8	19.8	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	>0.3	0.9	>0.2	>0.1	>7.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
90.8	>1.6	>1.3	1.5	0.0	7.0

FoP Label

Each Lemon Cookie (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
604.1	144.4	8.1	1.8	19.8
7%	7%	12%	9%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R02736 SMT-P Cornflake Syrup Tart

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1276g
TUR/FLO150 Bradona Wholemeal Flour	425g
TUR/MRG022 Caterfood Select Baking and Spreadi	850g
00008 Water	230ml
TUR/SYR014 T/Lyle Golden Syrup	3402g
TUR/BRK106 KELLOGGS CORNFLAKES BAG-PA	680g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	68.63

Method

1. Make the pastry using the top four ingredients of the recipe. Block and portion according to the tins required.
2. Line the tins with the pastry, decorate the edges, and bake blind.
3. Spread with warmed syrup, mixed with a few cornflakes.
4. Sprinkle the top with the remaining cornflakes, slightly crushed.
5. Return to the oven for 5 minutes to set.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
993.1	237.4	6.3	1.4	45.0	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.8	1.0	2.5	>0.9	>0.2	>13.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
68.0	>0.0	>14.5	92.2	0.2	>27.7

FoP Label

Each Cornflake Syrup Tart (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
993.1	237.4	6.3	1.4	45.0
12%	12%	9%	7%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Barley Wheat
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R02776 SMT-P Veggie Meatball Sub VE

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/VGN074 KaterVeg! Vegan Meatballs 14g	80 each
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	400g
TUR/FBK078 Kara Fully Baked White Petit Pain 51g	20 each

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	127.00

Method

1. Cook the veggie meatballs following the manufacturer's instructions.
2. Heat the Pomodoro sauce in a suitable container using a steamer or combi oven.
3. When both the sauce and veggie meatballs are hot, combine them and return the container to the steamer/combi to hold at temperature.
4. Bake the crusty rolls according to the manufacturer's instructions.
5. Slice each roll halfway down the middle.
6. At service, fill each roll with the hot veggie meatballs and sauce mixture.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *
Weeks commencing*.

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
932.6	222.9	4.8	0.7	33.9	2.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.2	13.1	0.7	0.4	61.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	14.8	466.2	1.2	2.7

FoP Label

Each Veggie Meatball Sub VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
932.6	222.9	4.8	0.7	33.9
11%	11%	7%	3%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Soya
May Contain	Sesame
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
May Contain	Barley
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R02785 SMT-P Crunchy Topped Ice Cream RA

Group: Recipes Recipes

Sub Group RA Dess Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/MRG022 Caterfood Select Baking and Spreadi	116g
TUR/SUG110 Granulated Sugar 25kg	116g
TUR/SYR014 T/Lyle Golden Syrup	74g
TUR/BRK015 Glebe Farm Gluten Free PureOaty Pc	166g
TUR/ICE011 S cream Ice Cream VE Bean Flav Ice	1600ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	103.60

Method

1. Melt fat, sugar and syrup gently.
2. Stir in oats and coat fully.
3. Spread to 2 cm depth on a lined tray.
4. Bake 20 minutes until golden.
5. Crumble over vegan ice cream at service.

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
977.1	233.5	11.5	7.0	38.9	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	1.1	1.3	>0.0	>0.0	>1.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>46.4	>0.0	>0.0	11.1	0.0	24.3

FoP Label

Each Crunchy Topped Ice Cream RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
977.1	233.5	11.5	7.0	38.9
12%	12%	16%	35%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R02787 SMT-P	Chocolate Melting Moment RA
Group: Recipes	Recipes
Sub Group RA Dess	Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/FLO152 Middleton Self Raising Flour (Gf)	227g
TUR/MRG022 Caterfood Select Baking and Spreadi	204g
TUR/SUG110 Granulated Sugar 25kg	159g
TUR/BEV050 Milfresh Fairtrade Drinking Chocolate	45g
TUR/BRK015 Glebe Farm Gluten Free PureOaty Pc	45g
00008 Water	30ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	35.50

Method

1. Cream the margarine and sugar together.
2. Sieve the flour and drinking chocolate.
3. Gradually add the flour mixture and water to the creamed mixture.
4. Form the mixture into balls.
5. Roll each ball in oats, place on a greased baking sheet, and flatten lightly.
6. Bake in a moderate oven until cooked.

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydrate (g)	NME Sugar (g)
593.0	141.7	7.5	1.8	19.9	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.4	1.0	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>81.6	>0.0	>0.0	91.4	0.2	>9.7

Recipe

FoP Label

Each Chocolate Melting Moment RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
593.0	141.7	7.5	1.8	19.9
7%	7%	11%	9%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R02789 SMT-P Raspberry Cream Shortbread Biscuits RA

Group: Recipes Recipes

Sub Group RA Dess Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/CRP200 Ground Rice	100g
TUR/SUG110 Granulated Sugar 25kg	100g
TUR/MRG022 Caterfood Select Baking and Spreadi	201g
TUR/FLO151 Middleton Plain Flour (Gf)	201g
00008 Water	20ml
TUR/PRE178 Hartleys Raspberry Jam	400g
TUR/MLK360 Flora Plant Double (V)(Gf)	400ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	71.25

Method

1. Mix the dry ingredients together.
2. Rub in the fat until the mixture binds; add a little water if needed.
3. Portion the dough, place on baking trays, and flatten slightly.
4. Bake in a moderate oven, then cool completely.
5. Whip the cream to stiff peaks and chill.
6. Spread jam onto each cooled biscuit.
7. Pipe a swirl of cream on top.
8. Refrigerate until service.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1006.4	240.5	13.5	6.1	30.6	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	1.0	1.1	>1.4	>0.0	>0.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
80.6	>0.0	>0.0	17.9	0.0	>18.3

Recipe

FoP Label

Each Raspberry Cream Shortbread Biscuits RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1006.4	240.5	13.5	6.1	30.6
12%	12%	19%	30%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R02790 SMT-P Cheddar Catherine Wheels VE

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	408g
TUR/FLO150 Bradona Wholemeal Flour	136g
TUR/MRG022 Caterfood Select Baking and Spreadi	272g
00008 Water	68ml
TUR/PTF012 McCain Simply Potato for Mashing (2	544g
TUR/FFV144 Onions Cooking (W)	136g
TUR/CHF045 Violife Original Grated (Vg)	318g
TUR/SP182 GROUND BLACK PEPPER	2g
TUR/CHF045 Violife Original Grated (Vg)	56g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	96.39

Method

1. Prepare the pastry by blocking and portioning.
2. Roll the pastry into an oblong shape.
3. Prepare the filling using mashed potato, onions, cheese, and seasoning.
4. Spread the filling evenly over the pastry and roll it up like a Swiss roll.
5. Cut into 10 equal portions.
6. Place cut-side up on a greased baking tray.
7. Sprinkle with grated cheese.
8. Bake in a moderate oven for 20–30 minutes.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1025.6	245.1	14.5	>6.2	28.9	(0.2)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.4	2.0	3.7	>0.6	>0.3	>23.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(109.0)	>0.3	>6.2	>165.3	>0.4	>0.8

Recipe

FoP Label

Each Cheddar Catherine Wheels VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1025.6	245.1	14.5	6.2	28.9
12%	12%	21%	31%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R02795 SMT-P BBQ Quorn Fillet VE

Group: Recipes Recipes

Sub Group SM Vegan M Vegan Mains.

Ingredient	Amount
TUR/VGN125 Quorn Vegan Mini Fillets 58g	20 each
TUR/SAU155 Barbecue Sauce	1000g
TUR/CHF045 Violife Original Grated (Vg)	400g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	128.00

Method

1. Place the Quorn fillets into a suitable cooking container.
2. Pour the BBQ sauce over the fillets, ensuring they are evenly coated.
3. Allow to marinate for a few minutes if time permits.
4. Cook the fillets until thoroughly heated and they reach a minimum core temperature of 75°C.
5. Sprinkle the grated cheese evenly over the top.

Cook using one of the following methods:

1. Oven: Bake for approximately 20 minutes, or until the fillets are heated through. Add the cheese and return to the oven until melted and lightly golden.
2. Steamer: Steam until the fillets reach a minimum core temperature of 75°C. Add the cheese and continue cooking until melted.
3. Combi Oven: Cook using an appropriate combination of steam and convection heat until the fillets reach 75°C. Add the cheese and continue cooking until melted and lightly golden.

Food Safety

Ensure the dish reaches a minimum core temperature of 75°C before serving.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

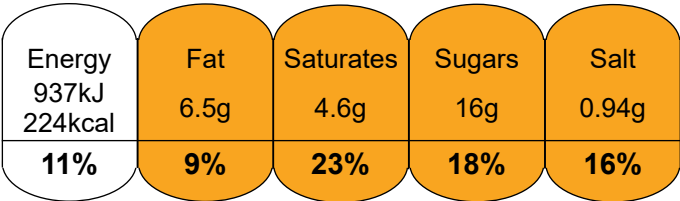
Nutritional Content Per Standard Size (Ptn, 128g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydrate (g)	NME Sugar (g)
936.7	223.9	6.5	4.6	28.5	12.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	5.2	10.4	0.2	0.0	1.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	376.1	0.9	16.2

Recipe

FoP Label

Each BBQ Quorn Fillet VE (128g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 732kJ / 175kcal

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R02796 SMT-P Veggie Mild Chilli Quesadilla VE

Group: Recipes Recipes

Sub Group SM Vegan M Vegan Mains.

Ingredient	Amount
TUR/VGC830 Chopped Tomatoes	400g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tub	40g
TUR/SPI165 Chilli Powder	7g
TUR/VGC137 CATERERS PRIDE BAKED BEANS	160g
TUR/VGN075 KaterVeg Vegan Mince	600g
TUR/SUG182 Demerara Sugar	7g
TUR/BOU021 C/F VEGETABLE BOULLION POWD	5g
TUR/FFV144 Onions Cooking (W)	200g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	400g
TUR/SPI180 Garlic Powder	6g
TUR/FBK285 6" Tortilla Wraps Frozen (150 Pack)	20 each
TUR/SPI182 GROUND BLACK PEPPER	6g
TUR/CHF045 Violife Original Grated (Vg)	240g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	130.65

Method

PLEASE DRAIN TINNED TOMATOES & BAKED BEANS

1. Place the veggie mince into a suitable container with the diced onion.
2. Cook on steam in the combi/steamer, then drain once cooked.
3. Add the chilli powder, demerara sugar, and vegetable bouillon, and stir well.
4. Add the grated cheese, drained chopped tomatoes, drained baked beans, and the Pomodoro sauce.
5. Season to taste with black pepper.
6. Return to the steamer/combi to heat through.
7. Spread the chilli mixture onto the wrap, fold the wrap in half, and place onto a baking tray.
8. Place the trays in the oven for a further 5 minutes.
9. Take care not to over-crisp the wraps.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
813.2	194.4	5.8	>3.0	25.1	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.1	3.2	8.4	>0.1	>0.0	>3.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(0.3)	>0.5	>1.6	239.2	0.6	5.2

Recipe

FoP Label

Each Veggie Mild Chilli Quesadilla VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
813.2	194.4	5.8	3.0	25.1
10%	10%	8%	15%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Soya
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R02797 SMT-P

Summer Brunch Veggie Bap VE

Group: Recipes

Recipes

Sub Group SM Vegan M

Vegan Mains.

Ingredient		Amount
TUR/CEN056	KaterVeg! Vegetable Burger	20 each
TUR/FBK030	Amer 4" Burger Bun 50g	20 each
TUR/CHF045	Violife Original Grated (Vg)	400g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	160.00

Method

1. Cook the veggie burger according to the manufacturer’s instructions.
2. Once the veggie burgersare cooked, add the grated cheese and return them to the oven for 2 minutes to allow the cheese to melt.
3. Construct on the counter during service, assembling each item as needed.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1367.8	326.9	11.0	7.4	48.5	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.8	7.0	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	719.7	1.8	3.9

FoP Label

Each Summer Brunch Veggie Bap VE (Ptn) contains

Energy kJ

1367.8

16%

Energy

326.9

16%

Fat

11.0

16%

Saturates

7.4

37%

Carbohydr

48.5

0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
May Contain	Sesame
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None