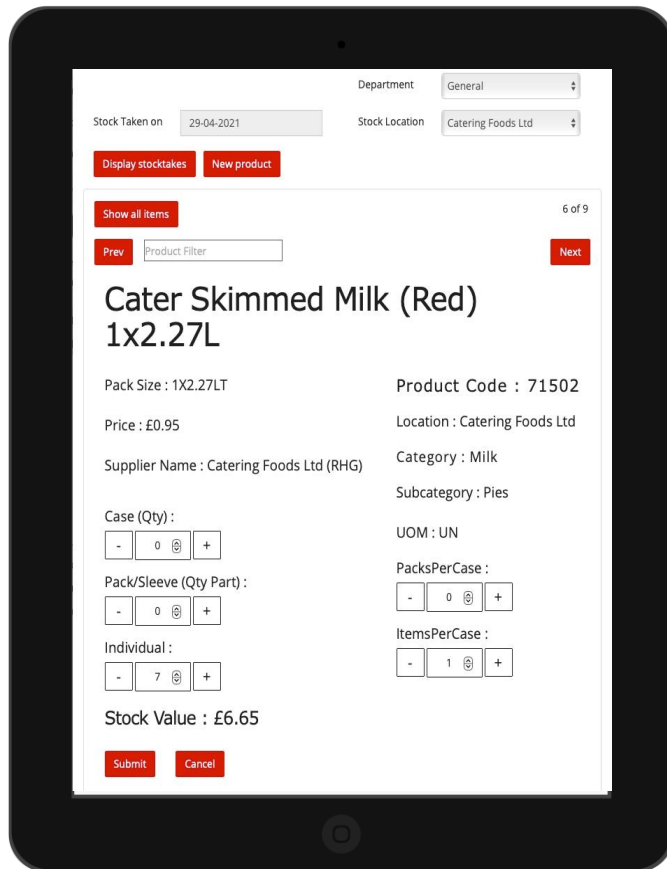
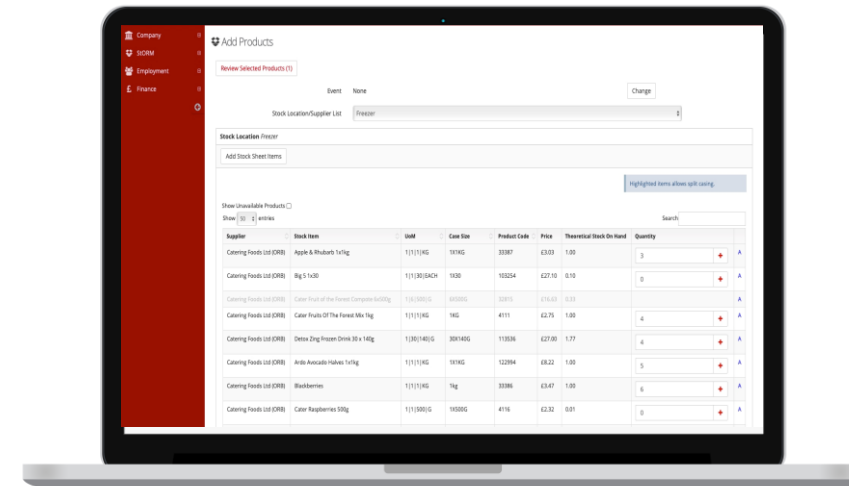


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STOCK | ORDERING |

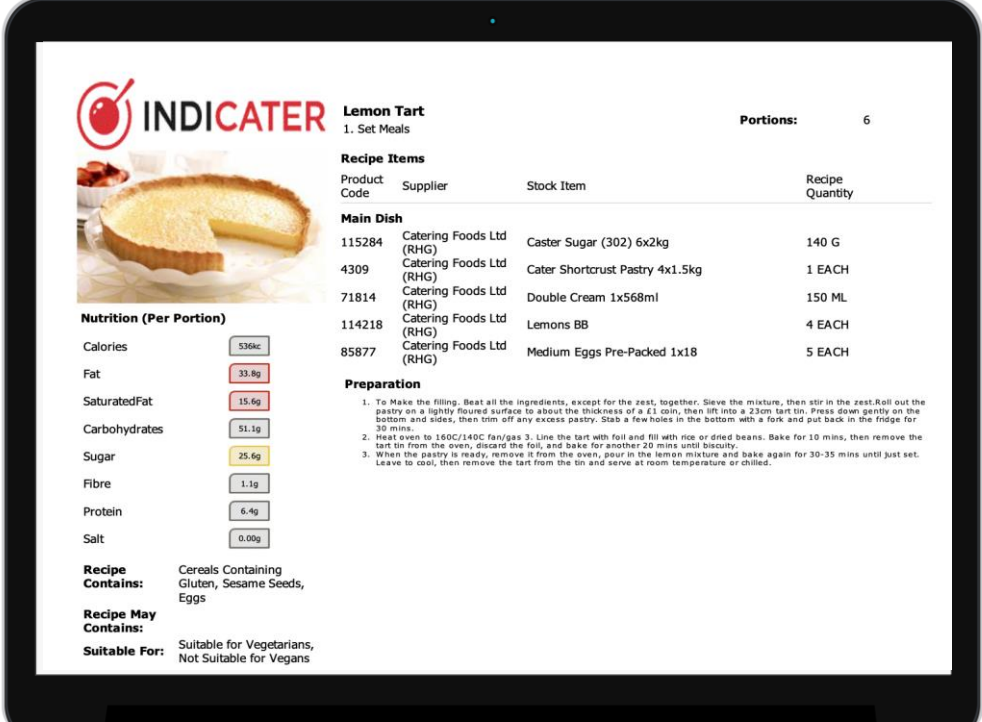


- Tailored out of the box cloud based software with 100's of options
- Manage supplier pricing and product information in one place
- Manual stock takes calculated and stored automatically
- Order against theoretical stock on hand
- Calculates theoretical margins
- Place orders by stock location with multiple suppliers
- Multiple authorisation levels to manage spending
- EDI invoices direct from suppliers booked off in the system
- Delivery issues recorded and credits requested through the system
- Invoices auto matched against PO within approved tolerance
- Automate upload of purchase data into your accounts package
- Monitor supplier performance



Software at the hub of your food and beverage business

RECIPES | MENUS |



INDICATER **Lemon Tart** **Portions:** 6

1. Set Meals

Recipe Items

Product Code	Supplier	Stock Item	Recipe Quantity
Main Dish			
115284	Catering Foods Ltd (RHG)	Caster Sugar (302) 6x2kg	140 G
4309	Catering Foods Ltd (RHG)	Cater Shortcrust Pastry 4x1.5kg	1 EACH
71814	Catering Foods Ltd (RHG)	Double Cream 1x568ml	150 ML
114218	Catering Foods Ltd (RHG)	Lemons BB	4 EACH
85877	Catering Foods Ltd (RHG)	Medium Eggs Pre-Packed 1x18	5 EACH

Nutrition (Per Portion)

Calories	536kcal
Fat	33.8g
SaturatedFat	15.6g
Carbohydrates	51.1g
Sugar	25.6g
Fibre	1.1g
Protein	6.4g
Salt	0.00g

Recipe Contains: Cereals Containing Gluten, Sesame Seeds, Eggs

Recipe May Contain:

Suitable For: Suitable for Vegetarians, Not Suitable for Vegans

Preparation

- To Make the filling. Beat all the ingredients, except for the zest, together. Sieve the mixture, then stir in the zest. Roll out the pastry on a lightly floured surface to about the thickness of a £1 coin, then lift into a 23cm tart tin. Press down gently on the bottom and sides, then trim off any excess pastry. Slit a few holes in the bottom with a fork and put back in the fridge for 30 mins.
- Heat oven to 160C/140C fan/gas 3. Line the tart with foil and fill with rice or dried beans. Bake for 10 mins, then remove the tart tin from the oven, discard the foil, and bake for another 20 mins until biscuity.
- When the pastry is ready, remove it from the oven, pour in the lemon mixture and bake again for 30-35 mins until just set. Leave to cool, then remove the tart from the tin and serve at room temperature or chilled.

- Tailored out of the box cloud based software with 100's of options
- Build recipes at head office and assign to sites or brands
- Give sites access to build their own recipes for specials
- Include methodology and critical control points on spec sheets
- Pricing and allergen data for each recipe is live in the system
- Nutrition calculated by dish
- Labeling tool for Natashas Law included
- Current allergen data for each recipe available to all sites.
- Build and cost menus from dishes created in the system

Software at the hub of your food and beverage business