boxed off

THE PREP LIST.

RAGE AGAINST THE MISE.



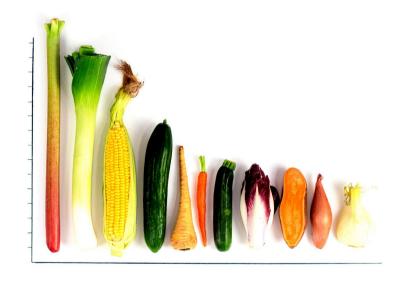
www.getboxedoff.com

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"DO IT NICE OR DO IT TWICE"

We're a team of chefs, passionate about great mise en place!

We've worked in various Michelin restaurants around the world, that's exactly where these recipes have come from.

This carefully designed prep list has been created to empower quality kitchens throughout the UK. Offering a high standard of fresh prep that you would usually require a huge brigade of chefs to keep up with.

Everything here is completely fresh, we don't start your mise en place until you've placed an order.

HOW TO GET BOXED OFF

The idea of this prep list is for you (the chef) to create your own dishes and for us to do the leg work...

For example you could choose a risotto base, finish it with celeriac purée and serve it with a confit chicken leg or pickled mushrooms. Within this list there are thousands of possible variations of dishes.

Obviously you can use as much of any component in your dish as you like, we have just added in a 'price per portion,' column so that you can cost dishes at a glance.

We deliver Tuesdays, Thursdays & Saturdays to anywhere within 100 miles of Central London.

To place an order or request a box of samples 0203 6978350 (All we need is 48 hours notice)

Where there's a '%' on a meat item, it's where we've brined it - the '%' is the amount of salt used relative to the water in the brine.

Generally we use a stronger solution with fattier cuts.

Brining gives the meat a much juicier texture & makes sure every piece is always flawlessly seasoned

If you want anything specific e.g larger or smaller steaks, please let us know when you call.



CHICKEN.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Chicken Breast 8% Brined -Skin on - Marinated In Thyme Oil & rendered chicken fat	1kg est (Individually vac packed)	170g	£1.33	GB/C01
Chicken Leg Boned - Salted - Confit - Glued & Rolled	1kg est (Individually vac packed)	160g	£1.57	GB/C02
Whole Chicken (Crown & Legs) 8% Brined - French Trimmed - Marinated in Thyme Oil & Rendered Chicken fat	5 Chickens (Individually vac packed)	1300g	£8.97	GB/C03
Garlic Kiev Rolled in Toasted Oats & Panko Breadcrumb	10 Kievs	200g	£2.44	GB/C04
Chicken, Bacon & Leek Pie The mix only	1kg	180g	£2.24	GB/C05
Chicken, Bacon & Leek Pie Individual pies	10 pc	280	£3.60	GB/C06

BEEF.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Beef Shortrib Braised in Bone Marrow for 14 hours (On the bone	10 Portions (Individually vac packed)	425g	£5.02	GB/B01
Beef Rib (Rib Eye Steak) 10% Brined, Trimmed, Tied & Marinated in rendered Bone Marrow	10 Portions (Individually vac packed)	280g	£3.86	GB/B02
Beef Striploin 10% Brined, Trimmed, Tied & Marinated in rendered Bone Marrow	10 Portions (Individually vac packed)	280g	£3.98	GB/B03
Fillet 8% Brined, Trimmed & Marinated in rendered Bone Marrow	10 Portions (Individually vac packed)	200g	£6.70	GB/B04

BEEF.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Rump 8% Brined, Trimmed & Marinated in rendered Bone Marrow	10 Portions (Individually vac packed)	280g	£3.70	GB/B05
Boxed Off Burger Minced with Frozen Butter	1.8kg rolled ready to cut (10 burgers)	180g	£1.40	GB/B06
Beef & Black Pepper Pie Base The Base Only	1kg	200g	£2.84	GB/B07
Beef & Black Pepper Pie Individual Pies	10 pc	280g	£3.90	GB/B08
Beef & Bone Marrow Bolognese	1kg	160g	£1.91	GB/B09

PORK.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Pork Belly Salted – Cooked Sous Vide – Pressed & Trimmed	1kg	160g	£1.89	GB/P01
Pork Tenderloin 8% Brined & Marinated in rendered Pork fat	5 Tenderloins	200g	£2.5	GB/P02
Pork Loin 10% Brined – Trimmed, Tied & Marinated in rendered Pork fat	1kg est	240g	£2.35	GB/P03
Pork Rillettes Capers - Shallot & Diced Cornichon	1kg	100g	£0.92	GB/P04
Sage & Onion Scotch Egg Thyme panko Breadcrumbs	10pc	Each	£1.90	GB/P05

LAMB.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Lamb Rack 8% Brined, French trimmed, tied & marinated in lamb fat	4 Racks (Individually vac packed)	200g	£3.04	GB/L01
Lamb Belly Salted, sous vide, pressed & trimmed	1kg	220g	£1.94	GB/L02
Braised Lamb Shoulder In Jus	300g Portion x 10	300g	£3.87	GB/L03
Lancashire Hotpot Base	1kg	200g	£2.52	GB/L04
Shepherds Pie Base	1kg	180g	£2.13	GB/L05



CARBS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Fresh Lasagne Sheets (v) Blanched	1kg	160g	£1.38	GB/CB01
Fresh Pappardelle (v) Blanched	1kg	160g	£1.41	GB/CB02
Fresh Tagliatelle (v) Blanched	1kg	160g	£1.43	GB/CB03
Fresh Pasta Dough (v) Raw	1kg	140g	£0.82	GB/CB04
Gnocchi (v) 3-4cm Pieces	1kg	160g	£1.32	GB/CB05
Fresh Pie Crust (Pastry) (v)	1kg	110g	£0.87	GB/CB06

CARBS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Garlic Dauphinoise Potatoes (v)	½ gastro	160g	£1.35	GB/CB07
Risotto Base (Almost Cooked) (v) This just needs a few more minutes cooking to order with a little stock & one of the purees from our Veg Components list	1kg	170g	£1.43	GB/CB08
Barley & Crème Fraiche Risotto Base	1kg	160g	£1.03	GB/CB09
Cultured Butter Mash Potato (v) (Can Be Piped)	1kg	140g	£0.69	GB/CB10
Confit King Edward Potatoes (v) (For Roasting) Steamed & sealed in duck fat	1kg	120g	£0.59	GB/CB11
Triple Cooked King Edward Chips (v) Steamed & Twice fried chips	1kg	160g	£0.77	GB/CB12



FINISHING SAUCES.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Brown Chicken Jus Reduced 50% from stock	1kg	40g	£0.37	GB/SC01
Veal Jus Reduced 50% from stock	1kg	40g	£0.37	GB/SC02
Lamb Jus Reduced 50% from stock	1kg	40g	£0.37	GB/SC03
Pig Trotter Sauce Reduced 50% from stock	1kg	40g	£0.37	GB/SC04
Salsa Verde (v)	1kg	20g	£0.30	GB/SC05
Chervil Sauce	1kg	30g	£0.24	GB/SC06

FINISHING SAUCES.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Parsley Sauce	1kg	30g	£0.21	GB/SC07
Tarragon Sauce	1kg	30g	£0.24	GB/SC08
Chorizo, Shallot & Smoked Paprika Sauce	1kg	40g	£0.44	GB/SC09
Sun Dried Tomato & Shallot Sauce (v)	1kg	90g	£0.80	GB/SC10
Proper Tartare Sauce (v)	1kg	40g	£0.36	GB/SC11
Shallot & Caper Beurre Noisette (v)	1kg	50g	£0.54	GB/SC12

COMPOUND SAUCES.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Bechamel (v)	1kg	150g	£1.04	GB/SC13
BBQ Sauce (v)	1kg	150g	£1.08	GB/SC14
Hot Sauce (v)	1kg	50g	£0.49	GB/SC15
Peppercorn Sauce	1kg	40g	£0.56	GB/SC16
Béarnaise Sauce Prep (v) (Clarified butter / Infused Vinegar / Sabayon / Tarragon)	1kg	30g	£0.51	GB/SC17
Hollandaise Prep (v) Accurate ratio (Clarified butter / Infused Vinegar / Sabayon)	1kg	30g	£0.50	GB/SC18
Chicken Stock	1kg	N/A	N/A	GB/SC19

DRESSINGS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Caesar	1kg	30g	£0.37	GB/SC20
Lemon (v)	1kg	30g	£0.26	GB/SC21
Bacon & Cider Vinegar	1kg	30g	£0.39	GB/SC22
Balsamic & Pumpkin Seed (v)	1kg	30g	£0.35	GB/SC23

SUPERGREEN OILS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Parsley (v)	100g	5g	£0.13	GB/SC24
Mint (v)	100g	5g	£0.13	GB/SC25
Basil (v)	100g	5g	£0.13	GB/SC26
Chervil (v)	100g	5g	£0.13	GB/SC27
Coriander (v)	100g	5g	£0.13	GB/SC28
Tarragon (v)	100g	5g	£0.13	GB/SC29

SOUPS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Butternut Squash, Honey & Pine Nuts	1kg	250g	£1.85	GB/SC30
Parsnips & Maple Syrup	1kg	250g	£1.80	GB/SC31
Cauliflower & Gruyere (v)	1kg	250g	£2.03	GB/SC32
Miso & Kale (v)	1kg	250g	£1.90	GB/SC33
Lentil, Bacon & Balsamic	1kg	250g	£2.20	GB/SC34
French Onion	1kg	250g	£1.78	GB/SC35



VEGETABLE COMPONENTS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Confit Parsnips (For Roasting – Sealed In Duck Fat)	1kg	100g	£0.69	GB/VC01
Parsnip Puree	1kg	80g	£0.65	GB/VC02
Confit Carrots (For Roasting - Sealed In Duck Fat)	1kg	100g	£0.61	GB/VC03
Carrot Puree	1kg	80g	£0.61	GB/VC04
Crushed Peas (v)	1kg	100g	£0.72	GB/VC05
Pea Puree	1kg	80g	£0.60	GB/VC06
Confit Cherry Tomatoes (v)	1kg	70g	£0.69	GB/VC07

VEGETABLE COMPONENTS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Chewy Glazed Sweet Potato (v)	1kg	120g	£1.13	GB/VC08
Salt Baked & Crushed Sweet Potato (v)	1kg	120g	£0.89	GB/VC09
Sweet Potato & Maple Puree (v)	1kg	80g	£0.61	GB/VC10
Salt Baked & Crushed Celeriac (v)	1kg	120g	£1.01	GB/VC11
Celeriac Puree (v)	1kg	80g	£0.66	GB/VC12
Pickled Mixed Mushrooms (v)	1kg	110g	£1.50	GB/VC13
Broccoli Puree	1kg	80g	£0.72	GB/VC14



BRUNCH.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Hollandaise Prep (v) Accurate ratio (Clarified butter / Infused Vinegar / Sabayon)	Makes 1kg	30g	£0.50	GB/BR01
Perfect Poached Eggs (v) Golden Yolk & Free Range	30pc	N/A	Per Egg 60p	GB/BR02
Crushed Avocado (v) Shallot, Paprika & Lime Juice	1kg	80g	£1.14	GB/BR03
Spiced Baked Beans (v) Haricot, Pinto & Fava Beans	1kg	100g	£0.82	GB/BR04

BRUNCH.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Decadent Granola (v) Cashews, Pecans & Pistachios	1kg	120g	£1.92	GB/BR05
Button Mushrooms (v) Macerated in Garlic Stock	1kg	100g	£0.78	GB/BR06
Trayed Streaky Bacon Layered up on 1/1 gastro sized parchment paper (Ready to Cook)	1kg	80g	£0.88	GB/BR07
Fresh Made Ricotta (v)	1kg	80g	£0.74	GB/BR08



BAR SNACKS.	Comes as	Price per	Prep Code
Spicy Mac & Cheese (v) Includes Sauce, Blanched Macaroni & Grated Cheddar	20 ptn	£1.60	GB/BS01
Scotch Eggs & Soldiers Includes scotch egg ready to cook with oiled sourdough soldiers for dipping	10 ptn	£2.50	GB/BS02
Smoked Salmon Bruschetta Includes a piping bag of smoked salmon mousse, oiled bruschetta ready to toast & dill oil	20 ptn	£1.60	GB/BS03
Confit Tomato Bruschetta & Basil Oil (v) Includes confit cherry tomato shallot mix, oil bruschetta ready to toast & basil oil	20 ptn	£1.50	GB/BS04
Triple Cooked Chips & Chicken Fat Mayo Includes steamed & Twice fried chips with a piping bag of mayo	1kg	£5.20	GB/BS05

BAR SNACKS.	Comes as	Price per	Prep Code
Beef Sliders Kit Includes patties, small buns, cut pickles, relish and mustard cheese sauce	20 pc	£1.40	GB/BS06
Chicken Sliders Kit Includes patties, small buns, cut pickles, relish and mustard cheese sauce	20 pc	£1.40	GB/BS07
Mini Chicken Pie Includes mini pies ready to warm	20 pc	£1.70	GB/BS08
Mini Beef Pie Includes mini pies ready to warm	20 pc	£1.80	GB/BS09
Butternut Squash & Pine nut Arancini Includes Arancini ready to fry with sage mayo in piping bag	20 pc	£0.80	GB/BS10
Porcini Mushroom Arancini (v) Includes Arancini ready to fry with smoked garlic & truffle mayo in a piping bag	20 pc	£0.90	GB/BS11

BAR SNACKS.	Comes as	Price per	Prep Code
Goats Cheese, Balsamic & Red Onion Quiche (v) Includes mini quiches ready to warm / serve ambient	20 pc	£1.20	GB/BS12
Leek & Smoked Ham Hock Quiche Includes mini quiches ready to warm / serve ambient	20 pc	£1.20	GB/BS13
Moroccan Lamb Chips & Mint Yoghurt Includes spiced sous vide lamb belly cut into chips, ready to fry and serve	20 ptn	£1.90	GB/BS14
BBQ Chicken Wings x6 Includes 6 ready to finish chicken wings sous vide in our BBQ sauce with blue cheese sauce and cut celery	20 ptn	£1	GB/BS15
Spicy Chicken Wings x6 Includes 6 ready to finish chicken wings sous vide, rolled in flour with hot sauce and pickles	20 ptn	£1.10	GB/BS16



DESSERTS.	Comes as	Estimated Price	Prep Code
Dulce De Leche Cheesecake (v) (12 slices)	9"	Per Item £22.00	GB/DE01
Lemon Tart (v) (12 slices)	9"	Per Item £22.00	GB/DE02
Smoked Chocolate Brownie & Crème Fraiche (v) (12 slices)	9"	Per item £22.00	GB/DE03
Cherry & Almond Crumble (Base & Crumble) (v) (Makes 5-6 Portions)	Makes 1kg	£12.20	GB/DE04
Apple & Pecan Crumble (Base & Crumble) (v) (Makes 5-6 Portions)	Makes 1kg	£12.20	GB/DE05
Apple Pie (v) Individual Pies	Box of 10	Per Item £2.90	GB/DE06

DESSERT COMPONENTS.	Comes as	Estimated Price	Prep Code
Chocolate Mouse (v) (In Piping Bags)	1kg	£15.20	GB/DE07
Italian Meringue (v) (In Piping Bags)	1kg	£9.80	GB/DE08
Smoked Chocolate Brownie (v) Ready to Bake Mix	1kg	£12.80	GB/DE09
Lemon Tart Filling (v)	1kg	£13.60	GB/DE10
Chocolate Tart Filling (v)	1kg	£14.60	GB/DE11

DESSERT COMPONENTS.	Comes as	Estimated Price	Prep Code
Macerated Strawberries In Thyme, Vanilla & Lemongrass (v)	1kg	£10.80	GB/DE12
Vanilla & Crème Fraiche Mousse (v)	1kg	£8.40	GB/DE13
Anglaise (v)	1kg	£7.80	GB/DE14
Chocolate Chip Cookie Dough (v)	1kg	£13.60	GB/DE15

ICE CREAM & SORBETS. (Ice creams & sorbets are only available if you have a Pacojet, Each bag contains enough to fill 1 beaker)	Comes as	Estimated Price	Prep Code
Dark Chocolate & Bourbon Ice Cream (v)	1 pako beaker Est 700g	£7.80	GB/DE16
Milk Chocolate Ice Cream (v)	1 pako beaker Est 700g	£6.80	GB/DE17
White Chocolate Ice Cream (v)	1 pako beaker Est 700g	£6.80	GB/DE18
Vanilla Ice Cream (v)	1 pako beaker Est 700g	£6.40	GB/DE19
Pistachio Ice Cream (v)	1 pako beaker Est 700g	£8.10	GB/DE20
Rum & Blitzed Raisin Ice Cream (v)	1 pako beaker Est 700g	£7.20	GB/DE21
Strawberry Sorbet (v)	1 pako beaker Est 700g	£6.60	GB/DE22
Lemon Sorbet (v)	1 pako beaker Est 700g	£6.60	GB/DE23



CHRISTMAS LIST.

CHRISTMAS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Turkey Crown / Breast 8% herb brined – Butter rubbed under the skin	Whole crown / Breast	100g	£1.32/£1.42	GB/CHR01
Turkey Legs Deboned, Stuffed & Rolled into boudin	1kg	70g	£0.97	GB/CHR02
Pigs in blankets 30g Sausage	1kg	60g	£0.47	GB/CHR03
Confit King Edward Potatoes For roasting - Steamed & Sealed in duck fat	1kg	100g	£0.54	GB/CHR04
Confit Carrots (For Roasting) Sealed in duck fat	1kg	80g	£0.49	GB/CHR05
Confit Parsnips (For Roasting) Sealed in duck fat	1kg	80g	£0.55	GB/CHR06

CHRISTMAS.	Comes as	General portion size G	Estimated Price per portion	Prep Code
Pork Stuffing Rolled into a boudin	1kg	60g	£0.52	GB/CHR07
Diced Leeks Wilted in bacon fat	1kg	60g	£0.41	GB/CHR08
Cultured Butter Mash Potato (v)	1kg	100g	£0.49	GB/CHR09
Turkey & Sherry Jus	1kg	40g	£0.37	GB/CHR10
Cauliflower Cheese Kit (v) Prepped & Blanched Cauliflower Florets / Bechamel & Grated cheddar	Makes 1kg	80g	£0.63	GB/CHR11

FAQ's

Is there a minimum order?

Yes, generally speaking a minimum order would be £100

Can all the produce be frozen if needed?

As we don't tend to freeze much, technically yes it can but as we all know - fresh is best.

Can you prep our own recipes?

Absolutely you can, there are lots of restaurants that we work with where we prep their recipes rather than use our own.

Just send us a through your recipe, we'll make up a sample and calculate the cost.

FAQ's

What's the use by date?

We will put a use by date on every item. As we Vac Pac everything, it's usually around 5 days.

If I want a regular standing order can that be set up?

Absolutely you can, it works better for everybody.

How do I know what's in the food, allergens etc?
We label every bit of prep we send with ingredients used and will also highlight any of the 14 key allergens too.

