**National Allergy Strategy - Standardised recipe (template)**

**[Recipe name]**

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| --- |
| **Yield:** [amount produced] |
| **Portion size:** [portion size] |
| **Serves:** [number of serves] |

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| --- | --- | --- | --- |
| **Ingredients****(include brand)** | **Amounts** | **Common allergens present** | **Ingredient substitution options**  |
| Quantity | Units |
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| --- |
| **Procedure** |
| Step 1: |
| Step 2: |
| Step 3: |
| Step 4: |
| Step 5: |
| Step 6: |
| Step 7: |
| Step 8: |

**Common allergens present:** [tick all allergens present]

[ ]  Milk (dairy) [ ]  Egg [ ]  Fish [ ]  Crustacean [ ]  Mollusc

[ ]  Sesame [ ]  Lupin [ ]  Soy [ ]  Peanut [ ]  Wheat

[ ]  Barley [ ]  Oats [ ]  Rye [ ]  Gluten

Tree nuts:

[ ]  Almond [ ]  Brazil nut [ ]  Cashew [ ]  Hazelnut [ ]  Macadamia

[ ]  Pecan [ ]  Pine nut [ ]  Pistachio [ ]  Walnut

|  |  |
| --- | --- |
| Name: [Complete] | Role: [Complete] |
| Signed: [Complete] | Date: [Complete] |