



Create your recipe as usual and add the **base recipe** by clicking on the button "basic recipe". **Note:** Make sure you already created the base recipe in advance, as a usual recipe.

DISH MENUKIT | Test Bistro Training

Search...

HD*Max | EN

Dashboard

Recipes

Ingredients

Your Recipes > Simple Spaghetti

Calculation
Details
Preparation

Name of recipe
Simple Spaghetti

Recipe for 8 portion

Search for ingredient

Basic recipe
Flat rate

Ingredients

	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 33 %
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 67 %

Food waste and peel loss

☐ Rinder-Hackfleisch ca. 1.500 g

☐ Aps Parmesan-Menage Economic

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Calculator

Gross sales price
5.00 €

9.60 € for an optimal food cost

VAT
19 %

Net sales price
4.20 €

Food cost
2.01 € 48 %

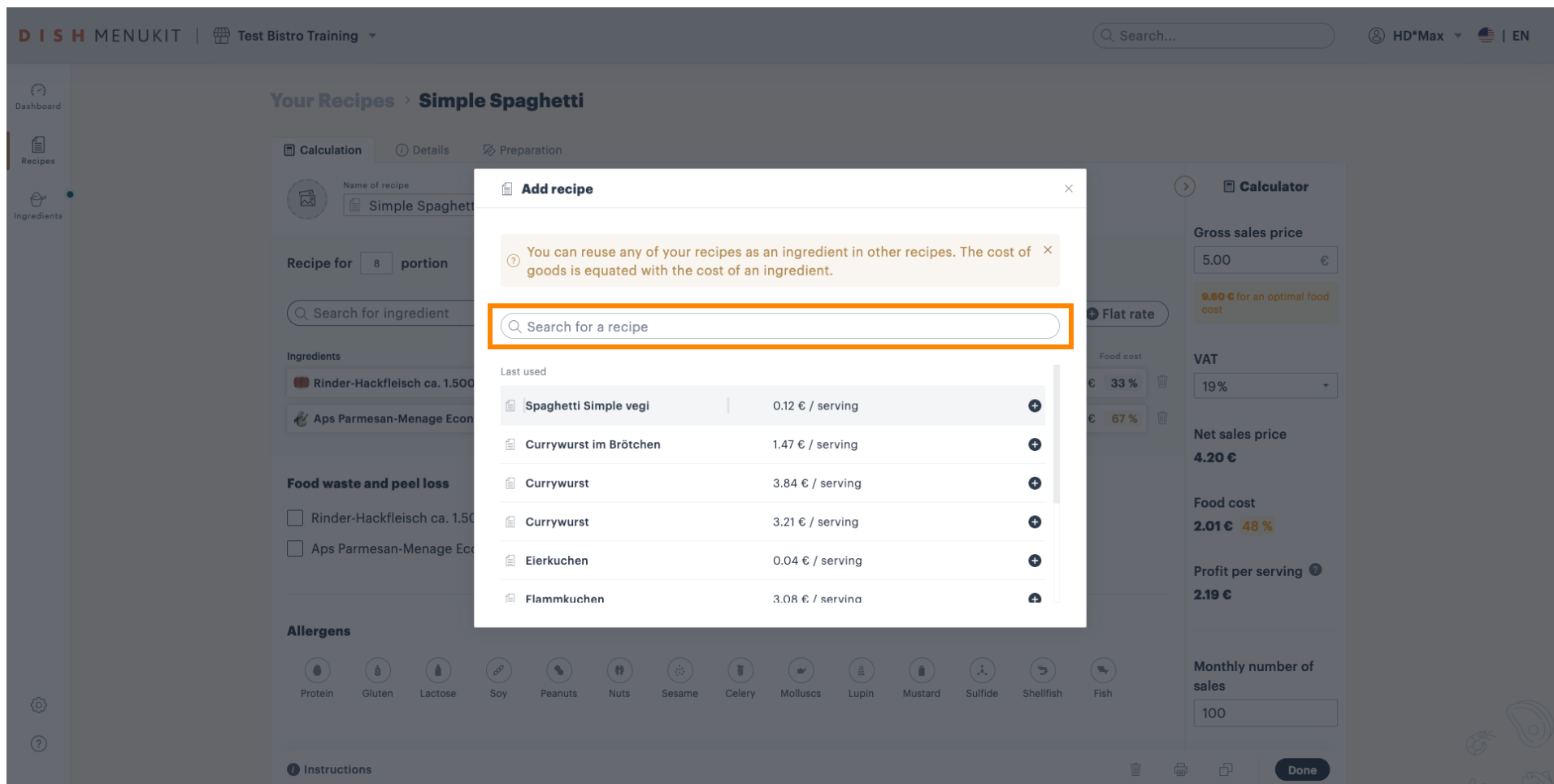
Profit per serving
2.19 €

Monthly number of sales
100

Done



A window will pop up. Enter the name of the **base recipe** you are going to use into the search bar and add it like an ingredient.

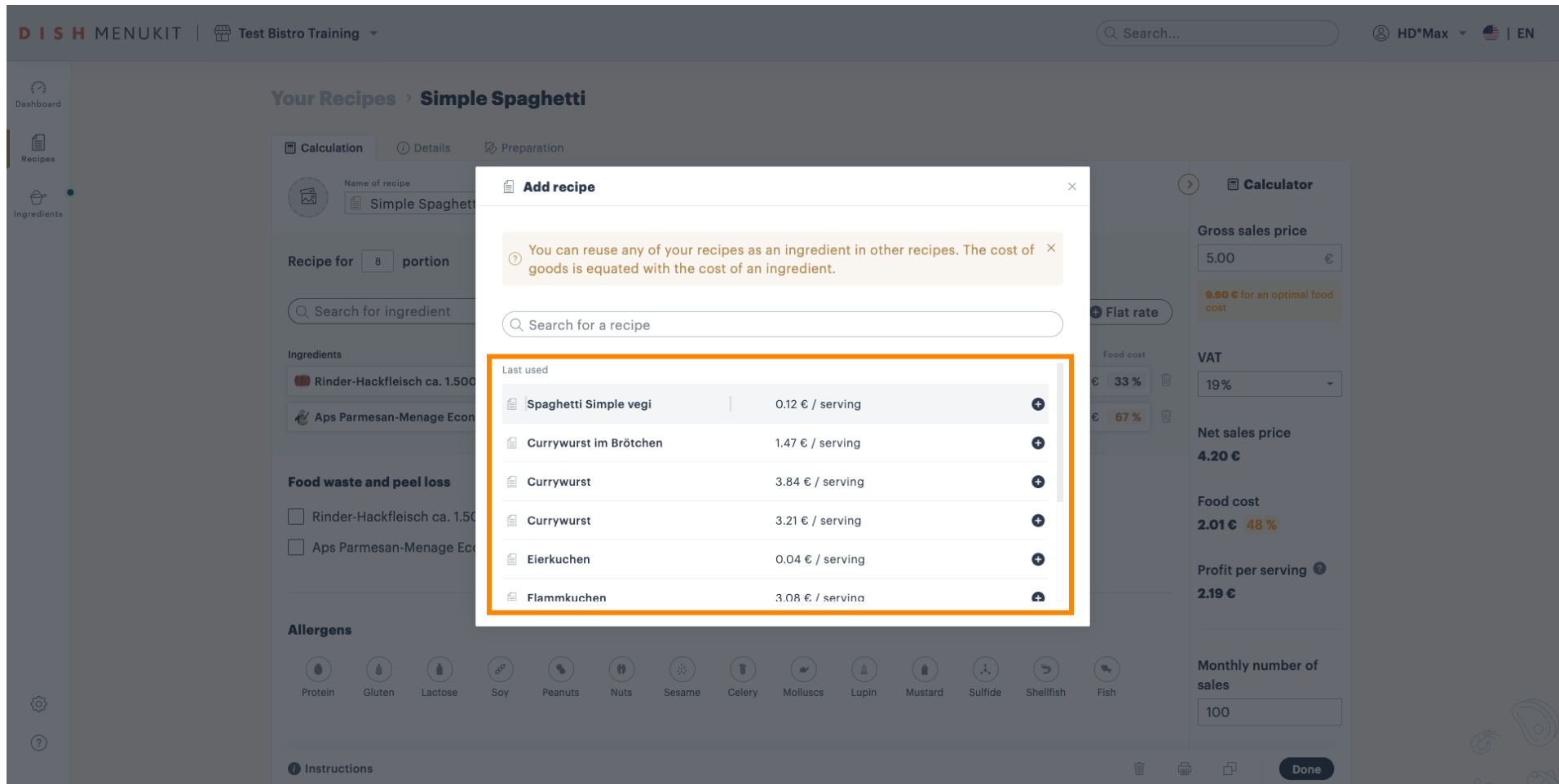


The screenshot shows the DISH Menukit interface with the 'Simple Spaghetti' recipe selected. A modal window titled 'Add recipe' is open, displaying a search bar and a list of 'Last used' recipes. The search bar is highlighted with an orange border. The list of recipes includes:

Recipe Name	Cost / serving	Action
Spaghetti Simple vegl	0.12 € / serving	+
Currywurst im Brötchen	1.47 € / serving	+
Currywurst	3.84 € / serving	+
Currywurst	3.21 € / serving	+
Eierkuchen	0.04 € / serving	+
Flammkuchen	3.08 € / serving	+

The background interface shows the 'Simple Spaghetti' recipe details, including the 'Calculation' tab, 'Recipe for 8 portion', and a 'Calculator' panel on the right with fields for Gross sales price (5.00 €), Net sales price (4.20 €), Food cost (2.01 €), and Profit per serving (2.19 €).

Simply **click** on the **base recipe**, that you want to use.



Add recipe

You can reuse any of your recipes as an ingredient in other recipes. The cost of goods is equated with the cost of an ingredient.

Search for a recipe

Last used		
Spaghetti Simple vegi	0.12 € / serving	+
Currywurst im Brötchen	1.47 € / serving	+
Currywurst	3.84 € / serving	+
Currywurst	3.21 € / serving	+
Eierkuchen	0.04 € / serving	+
Flammkuchen	3.08 € / serving	+

Background Interface:

- Header:** DISH MENUKIT | Test Bistro Training
- Left Sidebar:** Dashboard, Recipes, Ingredients
- Main Content:** Your Recipes > Simple Spaghetti
 - Tabs: Calculation, Details, Preparation
 - Name of recipe: Simple Spaghetti
 - Recipe for: 8 portion
 - Search for ingredient
 - Ingredients: Rinder-Hackfleisch ca. 1.500, Aps Parmesan-Menage Econ
 - Food waste and peel loss: Rinder-Hackfleisch ca. 1.500, Aps Parmesan-Menage Econ
 - Allergens: Protein, Gluten, Lactose, Soy, Peanuts, Nuts, Sesame, Celery, Molluscs, Lupin, Mustard, Sulfide, Shellfish, Fish
 - Instructions
- Right Sidebar: Calculator**
 - Gross sales price: 5.00 €
 - Flat rate: 9.60 € for an optimal food cost
 - Food cost: 33%
 - VAT: 19%
 - Net sales price: 4.20 €
 - Food cost: 2.01 € 48%
 - Profit per serving: 2.19 €
 - Monthly number of sales: 100
 - Done



Your base recipe will be listed separated by the ingredients under **Basic recipes**. Note: You can adjust the amount of your base recipe as you are used to for ingredients. The unit is determined as servings and is not adjustable.

DISH MENUKIT
Test Bistro Training

Search...
HD*Max
EN

Dashboard
Recipes
Ingredients

Simple Spaghetti

Recipe for 8 portion

Search for ingredient

Basic recipe

Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 31 %
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 63 %
Basic recipes			
Spaghetti Simple vegi	8.00 / serving	0.12 € / serving	0.99 € 6 %

Food waste and peel loss
☐ Rinder-Hackfleisch ca. 1.500 g
☐ Aps Parmesan-Menage Economic

Allergens
Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Gross sales price
5.00 €

10.20 € for an optimal food cost

VAT
19%

Net sales price
4.20 €

Food cost
2.14 € 51%

Profit per serving
2.06 €

Monthly number of sales
100

Monthly profit
206.45 €

The basic recipe was added successfully

Done

Legal Information
Data Privacy Policy
FAQ
Help-videos



Once you have added all the **ingredients** and the **base recipe**, as well specified the **food waste and peel loss** and added the **allergens** you can adjust the price according to the calculation.

DISH MENUKIT
Test Bistro Training

Search...
HD*Max
EN

Dashboard
Recipes
Ingredients

Calculation
Details
Preparation

Name of recipe
Simple Spaghetti

Recipe for 8 portion

Search for ingredient
Basic recipe
Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 31 %
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 63 %

Basic recipes
Spaghetti Simple vegi
8.00 / serving
0.12 € / serving
0.99 € 6 %

Food waste and peel loss
☐ Rinder-Hackfleisch ca. 1.500 g
☐ Aps Parmesan-Menage Economic

Allergens
Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Calculator

Gross sales price
12.00 €

VAT
19 %

Net sales price
10.08 €

Food cost
2.14 € 21 %

Profit per serving
7.94 €

Monthly number of sales
120

Monthly profit
953.34 €

Legal Information
Data Privacy Policy
General Terms and Conditions
FAQ
Help-videos



At the final step click on **done** and the new recipe, using a basic recipe, will be added to your database.

DISH MENUKIT
Test Bistro Training

Search...
HD*Max
EN

Dashboard
Recipes
Ingredients

Calculation
Details
Preparation

Name of recipe
Simple Spaghetti

Recipe for 8 portion

Search for ingredient
Basic recipe
Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 31 %
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 63 %

Basic recipes

Spaghetti Simple vegi	8.00 / serving	0.12 € / serving	0.99 € 6 %
-----------------------	----------------	------------------	------------

Food waste and peel loss

☐ Rinder-Hackfleisch ca. 1.500 g
☐ Aps Parmesan-Menage Economic

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Calculator

Gross sales price
12.00 €

VAT
19 %

Net sales price
10.08 €

Food cost
2.14 € 21 %

Profit per serving
7.94 €

Monthly number of sales
120

Monthly profit
953.34 €

Done

Legal Information
Data Privacy Policy
General Terms and Conditions
FAQ
Help-videos