New Zealand Bakery Product and Recipe Book

114 finished products and 6 bakery foundations

Version 2 for Sonia. The expanded cabinet range includes 38 sandwiches, filled rolls, clubs, bagels and hot options. Every recipe has a test-batch yield, measured ingredients, preparation method and an allergen check.

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Suggested opening range

Start with ANZAC biscuits, chocolate cornflake biscuits, ginger crunch, chocolate lamingtons, cheese scones, white and wholemeal sandwich loaves, mince and cheese pies, sausage rolls and one chilled cabinet item. Rotate fruit bakes with local supply and run hot cross buns and fruit mince pies as seasonal lines.

See page 2 for test-batch conventions, bakery checks and New Zealand references.

Using the recipes

Batch and oven conventions

Quantities are metric and yields are provisional. Temperatures refer to a preheated conventional oven. Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches. Confirm fan settings using your oven.

Display and holding

Cool products on clean racks or follow the applicable cooling procedure for cooked fillings. Use the bakery's food control plan for chilled items, meat pies, hot holding, cream fillings and shelf-life decisions. Check doneness with the plan's validated procedure where applicable. For sandwiches, use chilled ready-to-eat fillings, assemble in small lots and record holding times. Set display and use-by limits after validation.

Allergen information

The allergen notes are starting points. Check each ingredient label, including pastry, chocolate, spreads, cereal, fillings and stock. Record substitutions and verify cross-contact controls before selling or supplying products.

Costing and launch

Tally actual ingredient, packaging and labour costs per batch. Divide by the saleable yield and add the business's overhead and margin assumptions. Take photographs after test bakes. This review copy uses text recipe cards.

New Zealand references

Edmonds Cooking – Hokey Pokey Biscuits

Halswell Bakery – NZ sandwiches and filled rolls

Chelsea Sugar – classic NZ slices

Mainland – Southland Cheese Rolls

New Zealand Food Safety – template food control plans

ANZAC oat biscuits

NZBK-001 / Test batch / 24 biscuits

Ingredients

125 g butter

35 g golden syrup

110 g rolled oats

130 g plain flour

90 g desiccated coconut

130 g brown sugar

4 g baking soda

30 mL boiling water

Preparation

Mix oats, flour, coconut and sugar. Melt butter and syrup. Dissolve soda in boiling water, then stir into butter mixture. Combine, portion and flatten lightly. Bake at 160°C for 13–17 min, then cool on the tray.

Allergen check

Wheat, oats, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate cornflake biscuits with walnuts

NZBK-002 / Test batch / 20 biscuits

Ingredients

180 g butter

85 g brown sugar

180 g plain flour

25 g cocoa

65 g cornflakes

120 g icing sugar

15 g cocoa for icing

25 mL hot water

20 walnut halves

Preparation

Cream butter and sugar. Mix in flour and cocoa, then fold through cornflakes. Portion and bake at 170°C for 14–17 min. Cool. Mix icing sugar, icing cocoa and just enough hot water. Ice and top each biscuit with a walnut.

Allergen check

Wheat, milk, walnut. Check cereal for barley.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Hokey pokey biscuits

NZBK-003 / Test batch / 24 biscuits

Ingredients

125 g butter

95 g white sugar

35 g golden syrup

20 mL milk

4 g baking soda

220 g plain flour

Preparation

Heat butter, sugar and syrup gently to melt. Cool slightly. Stir soda into milk and add with flour. Roll and flatten pieces. Bake at 165°C for 12–15 min.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Custard yo-yos

NZBK-004 / Test batch / 18 sandwiches

Ingredients

180 g butter

65 g icing sugar

190 g plain flour

55 g custard powder

60 g butter for filling

120 g icing sugar for filling

10 mL lemon juice

Preparation

Cream base butter and sugar, stir in flour and custard powder and pipe or roll 36 small pieces. Bake at 160°C for 13–16 min. Cool and pair with butter beaten with filling sugar and lemon.

Allergen check

Wheat, milk. Check custard powder.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Lemon melting moments

NZBK-005 / Test batch / 18 sandwiches

Ingredients

180 g butter

65 g icing sugar

150 g plain flour

80 g cornflour

70 g butter for filling

125 g icing sugar for filling

15 mL lemon juice

zest of 1 lemon

Preparation

Beat base butter and sugar, then mix in flour and cornflour. Pipe 36 rounds. Bake at 160°C for 12–15 min until set. Cool and fill with remaining butter beaten with icing sugar, lemon juice and zest.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Belgian spice biscuits

NZBK-006 / Test batch / 18 sandwiches

Ingredients

150 g butter

105 g brown sugar

1 egg

255 g plain flour

4 g baking powder

4 g cinnamon

2 g ginger

1 g ground cloves

120 g raspberry jam

135 g icing sugar

20 mL water

Preparation

Cream butter and sugar. Add egg, flour, powder and spices. Chill, roll 4 mm thick and cut 36 rounds. Bake at 175°C for 9–12 min. Cool, sandwich with jam and glaze with icing sugar and water.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Butter shortbread fingers

NZBK-007 / Test batch / 24 fingers

Ingredients

200 g butter

90 g icing sugar

250 g plain flour

45 g rice flour

Preparation

Mix softened butter and sugar, then bind with both flours. Press into a lined 20 cm square tin and prick. Bake at 155°C for 32–40 min until pale gold. Score into fingers while warm and cool fully.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Gingernuts

NZBK-008 / Test batch / 28 biscuits

Ingredients

100 g butter

110 g brown sugar

90 g golden syrup

235 g plain flour

8 g ginger

4 g baking soda

2 g cinnamon

Preparation

Melt butter, sugar and syrup. Cool until warm. Mix dry ingredients, stir into syrup, portion and allow room to spread. Bake at 170°C for 11–15 min. Cool fully for crunch.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate chip cookies

NZBK-009 / Test batch / 24 cookies

Ingredients

160 g butter

135 g brown sugar

65 g white sugar

1 egg

250 g plain flour

4 g baking soda

2 g salt

180 g dark chocolate chips

Preparation

Cream butter and sugars. Beat in egg. Mix in flour, soda and salt, then fold in chips. Chill 30 min, portion and bake at 175°C for 11–14 min.

Allergen check

Wheat, milk, egg. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Oat and raisin cookies

NZBK-010 / Test batch / 24 cookies

Ingredients

150 g butter

130 g brown sugar

1 egg

150 g plain flour

145 g rolled oats

120 g raisins

4 g baking soda

3 g cinnamon

Preparation

Beat butter and sugar, add egg, then stir in remaining ingredients. Portion and flatten slightly. Bake at 170°C for 12–15 min.

Allergen check

Wheat, oats, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Peanut butter cookies

NZBK-011 / Test batch / 24 cookies

Ingredients

110 g butter

170 g smooth peanut butter

130 g brown sugar

1 egg

185 g plain flour

4 g baking soda

Preparation

Cream butter, peanut butter and sugar. Beat in egg. Add flour and soda. Portion, fork-mark and bake at 165°C for 12–15 min.

Allergen check

Peanut, wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Raspberry thumbprint biscuits

NZBK-012 / Test batch / 24 biscuits

Ingredients

160 g butter

90 g sugar

1 egg yolk

225 g plain flour

100 g raspberry jam

Preparation

Cream butter and sugar, mix in yolk and flour. Portion and indent. Add about 4 g jam per biscuit. Bake at 170°C for 12–15 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Coconut macaroons

NZBK-013 / Test batch / 20 macaroons

Ingredients

170 g desiccated coconut

110 g caster sugar

100 g egg whites

5 mL vanilla

Preparation

Mix all ingredients and rest 10 min. Scoop and press into mounds. Bake at 165°C for 16–20 min until golden and set. Cool before lifting.

Allergen check

Egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Double chocolate biscuits

NZBK-014 / Test batch / 24 biscuits

Ingredients

160 g butter

140 g brown sugar

1 egg

210 g plain flour

35 g cocoa

4 g baking soda

140 g dark chocolate chips

Preparation

Cream butter and sugar and add egg. Stir in flour, cocoa and soda, then chips. Chill, portion and bake at 170°C for 11–14 min.

Allergen check

Wheat, milk, egg. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Spiced gingerbread people

NZBK-015 / Test batch / 20 biscuits

Ingredients

115 g butter

100 g brown sugar

100 g golden syrup

1 egg

345 g plain flour

8 g ginger

4 g cinnamon

4 g baking soda

Preparation

Cream butter and sugar, add syrup and egg, then dry ingredients. Chill 1 hour. Roll 5 mm thick and cut shapes. Bake at 170°C for 9–12 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Jam drops with coconut

NZBK-067 / Test batch / 24 biscuits

Ingredients

150 g butter

105 g caster sugar

1 egg

205 g plain flour

40 g desiccated coconut

4 g baking powder

95 g plum jam

Preparation

Cream butter and sugar. Add egg, then flour, coconut and powder. Portion into 24 balls, indent each and fill with jam. Bake at 170°C for 12–16 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Lemon and poppy seed shortbread

NZBK-068 / Test batch / 24 biscuits

Ingredients

180 g butter

75 g icing sugar

240 g plain flour

35 g rice flour

zest of 2 lemons

14 g poppy seeds

Preparation

Rub zest into sugar, mix with softened butter and stir in flours and seeds. Shape into a log and chill. Slice into 24 rounds and bake at 155°C for 16–21 min.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ginger crunch

NZBK-016 / Test batch / 20 squares

Ingredients

150 g butter

95 g sugar

220 g plain flour

4 g baking powder

5 g ginger

75 g butter for icing

150 g icing sugar

40 g golden syrup

7 g ginger for icing

Preparation

Work first five ingredients into a dough. Press into lined 20 cm square tin and bake at 175°C for 20–24 min. Melt icing butter and syrup, stir in icing sugar and ginger, spread over warm base. Cut after setting.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Louise slice

NZBK-017 / Test batch / 20 squares

Ingredients

130 g butter

80 g sugar

2 egg yolks

205 g plain flour

4 g baking powder

150 g raspberry jam

2 egg whites

100 g caster sugar

70 g desiccated coconut

Preparation

Cream butter and first sugar, add yolks, flour and powder. Press into 20 cm tin and bake at 170°C for 12 min. Spread jam. Whip whites with caster sugar, fold in coconut and spread. Bake 18–23 min more until set.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Lolly cake

NZBK-018 / Test batch / 22 slices

Ingredients

250 g malt biscuits

100 g butter

200 g sweetened condensed milk

150 g fruit puffs

45 g desiccated coconut

Preparation

Crush biscuits, chop fruit puffs and combine. Melt butter, mix with condensed milk and stir into crumbs. Shape into two logs, roll in coconut, wrap and refrigerate until firm.

Allergen check

Wheat, milk. Check confectionery and malt.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Caramel oat slice

NZBK-019 / Test batch / 20 squares

Ingredients

125 g butter

90 g brown sugar

135 g plain flour

110 g rolled oats

395 g sweetened condensed milk

35 g golden syrup

40 g butter for caramel

Preparation

Melt first butter and combine with sugar, flour and oats. Press two-thirds into a lined 20 cm tin and bake at 175°C for 12 min. Stir condensed milk, syrup and filling butter over low heat until thickened. Add to base, crumble remaining oats over, bake 18–22 min more.

Allergen check

Wheat, oats, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Vanilla custard squares

NZBK-020 / Test batch / 16 squares

Ingredients

500 g puff pastry

850 mL milk

140 g caster sugar

90 g cornflour

4 egg yolks

30 g butter

10 mL vanilla

170 g icing sugar

25 mL water

Preparation

Bake two fitted pastry sheets between trays at 200°C for 18–23 min. Whisk sugar, cornflour and yolks with a little cold milk. Whisk in hot remaining milk and cook, stirring, until bubbling and thick. Add butter and vanilla. Sandwich custard between pastry, cool and chill under the food control plan, then glaze.

Allergen check

Wheat, milk, egg. Check pastry.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Tan slice

NZBK-021 / Test batch / 20 squares

Ingredients

175 g butter

90 g sugar

260 g plain flour

4 g baking powder

395 g condensed milk

40 g golden syrup

35 g butter for caramel

Preparation

Cream base butter and sugar, then mix in flour and powder. Bake two-thirds pressed into a 20 cm tin at 175°C for 12 min. Cook condensed milk, syrup and caramel butter gently until thickened. Spread, crumble remaining dough on top and bake 18–22 min further.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Lemon bars

NZBK-022 / Test batch / 20 bars

Ingredients

150 g butter

70 g icing sugar

220 g plain flour for base

4 eggs

260 g caster sugar

120 mL lemon juice

30 g plain flour for filling

zest of 2 lemons

Preparation

Rub butter into icing sugar and base flour, press into a 20 cm square tin and bake at 175°C for 18 min. Whisk eggs, sugar, juice, zest and filling flour. Pour over hot base, bake at 155°C for 20–25 min until set, then chill.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate fudge brownie

NZBK-023 / Test batch / 20 squares

Ingredients

180 g butter

200 g dark chocolate

210 g caster sugar

3 eggs

100 g plain flour

25 g cocoa

Preparation

Melt butter and chocolate. Whisk eggs and sugar briefly, stream in chocolate, then fold in flour and cocoa. Bake in a lined 20 cm tin at 165°C for 24–30 min until set at edges and a skewer has moist crumbs.

Allergen check

Wheat, milk, egg. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Date and oat crumble bars

NZBK-024 / Test batch / 20 bars

Ingredients

300 g pitted dates

180 mL water

15 mL lemon juice

160 g butter

110 g brown sugar

160 g plain flour

150 g rolled oats

Preparation

Simmer dates in water until soft and mash with lemon. Rub butter into sugar, flour and oats. Compress two-thirds into a 20 cm tin, spread dates and add remaining crumble. Bake at 175°C for 30–35 min.

Allergen check

Wheat, oats, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate Weet-Bix slice

NZBK-069 / Test batch / 20 squares

Ingredients

150 g butter

130 g brown sugar

125 g plain flour

85 g crushed wheat biscuits

75 g desiccated coconut

24 g cocoa

130 g icing sugar

12 g cocoa for icing

24 mL hot water

Preparation

Melt butter and combine with sugar, flour, wheat biscuits, coconut and first cocoa. Press into a lined 20 cm tin. Bake at 170°C for 18–22 min. Mix remaining cocoa, icing sugar and hot water and spread over the warm base.

Allergen check

Wheat, milk. Check wheat biscuits for barley.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Apricot and coconut crumble slice

NZBK-070 / Test batch / 20 squares

Ingredients

160 g butter

105 g brown sugar

220 g plain flour

75 g desiccated coconut

300 g apricot jam

Preparation

Rub butter into sugar, flour and coconut. Press two-thirds into a lined 20 cm tin and bake at 175°C for 12 min. Spread over jam, add remaining crumble and bake for 18–22 min more.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate lamingtons

NZBK-025 / Test batch / 16 pieces

Ingredients

4 eggs

125 g caster sugar

125 g plain flour

25 g melted butter

220 g icing sugar

25 g cocoa

90 mL hot water

150 g desiccated coconut

Preparation

Whip eggs and sugar until ribbon stage. Fold in flour and butter. Bake in lined 20 cm tin at 175°C for 20–25 min. Cool and cut. Mix icing sugar, cocoa and hot water, dip each square and coat in coconut.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Raspberry lamingtons

NZBK-026 / Test batch / 16 pieces

Ingredients

4 eggs

125 g caster sugar

125 g plain flour

25 g melted butter

180 g raspberry jam

80 mL hot water

145 g desiccated coconut

Preparation

Whip eggs and sugar until thick, fold in flour and melted butter. Bake at 175°C in a 20 cm tin for 20–25 min. Cool and cut. Warm jam with water, strain, dip sponge pieces and roll in coconut.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Carrot and walnut cake

NZBK-027 / Test batch / 1 cake, 12 wedges

Ingredients

3 eggs

175 g brown sugar

160 mL canola oil

260 g plain flour

8 g baking powder

5 g cinnamon

300 g grated carrot

75 g walnuts

200 g cream cheese

65 g butter

140 g icing sugar

Preparation

Whisk eggs, sugar and oil. Fold in flour, powder, spice, carrot and walnuts. Bake in 22 cm tin at 165°C for 45–55 min. Cool fully. Beat butter and icing sugar before adding cream cheese, frost and refrigerate.

Allergen check

Wheat, egg, milk, walnut

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Banana loaf

NZBK-028 / Test batch / 2 small loaves, 20 slices

Ingredients

380 g ripe banana flesh

2 eggs

140 g brown sugar

120 g melted butter

300 g plain flour

6 g baking powder

4 g baking soda

3 g cinnamon

Preparation

Mash banana and combine with eggs, sugar and butter. Fold in dry ingredients. Divide into two lined 450 g loaf tins. Bake at 165°C for 35–45 min until a skewer comes out clean.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate mud cake

NZBK-029 / Test batch / 1 cake, 14 wedges

Ingredients

200 g dark chocolate

170 g butter

160 g brown sugar

180 mL water

2 eggs

185 g plain flour

30 g cocoa

5 g baking powder

Preparation

Warm chocolate, butter, sugar and water until smooth. Cool to lukewarm. Whisk in eggs, sift in dry ingredients and mix. Bake in a lined 20 cm tin at 150°C for 55–70 min until the centre is just set and a skewer has moist crumbs.

Allergen check

Wheat, milk, egg. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Lemon yoghurt loaf

NZBK-030 / Test batch / 2 small loaves, 20 slices

Ingredients

255 g plain flour

8 g baking powder

160 g caster sugar

3 eggs

200 g plain yoghurt

95 mL canola oil

zest of 2 lemons

45 mL lemon juice

90 g icing sugar

Preparation

Whisk sugar, eggs, yoghurt, oil and zest. Fold in dry ingredients. Bake in two small lined tins at 165°C for 33–43 min. Mix icing sugar and lemon juice to taste and brush over cooled loaves.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ginger loaf

NZBK-031 / Test batch / 2 small loaves, 20 slices

Ingredients

130 g butter

150 g golden syrup

130 g brown sugar

250 mL milk

2 eggs

290 g plain flour

6 g baking soda

12 g ground ginger

3 g cinnamon

Preparation

Melt butter, syrup and sugar. Cool, then whisk in milk and eggs. Fold into sifted dry ingredients. Divide into two lined small tins and bake at 155°C for 38–48 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Mini pavlovas with kiwifruit

NZBK-032 / Test batch / 12 nests

Ingredients

120 g egg whites

235 g caster sugar

6 g cornflour

5 mL white vinegar

350 mL cream

300 g peeled kiwifruit

Preparation

Whip whites. Gradually add sugar until dissolved and glossy. Fold in cornflour and vinegar. Pipe 12 nests. Bake at 105°C for 80–100 min, then cool with oven off. Top with whipped cream and sliced kiwifruit just before sale.

Allergen check

Egg, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Jam and cream sponge sandwich

NZBK-033 / Test batch / 1 cake, 12 wedges

Ingredients

4 eggs

135 g caster sugar

120 g plain flour

15 g cornflour

130 g raspberry jam

250 mL cream

Preparation

Whip eggs with sugar until ribbon stage. Fold in sifted flours and divide between two 20 cm tins. Bake at 175°C for 18–22 min. Cool, fill with jam and whipped cream, refrigerate.

Allergen check

Wheat, egg, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Blueberry muffins

NZBK-034 / Test batch / 12 muffins

Ingredients

300 g plain flour

12 g baking powder

125 g caster sugar

2 eggs

230 mL milk

100 mL canola oil

180 g blueberries

Preparation

Combine dry ingredients. Whisk eggs, milk and oil. Fold wet and dry together briefly with berries. Divide across 12 cups. Bake at 185°C for 19–24 min.

Allergen check

Wheat, egg, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Apple and cinnamon muffins

NZBK-035 / Test batch / 12 muffins

Ingredients

300 g plain flour

12 g baking powder

120 g brown sugar

5 g cinnamon

2 eggs

200 mL milk

100 mL canola oil

240 g peeled diced apple

Preparation

Combine dry ingredients. Whisk eggs, milk and oil, stir into dry ingredients with apple, then portion. Bake at 185°C for 20–24 min.

Allergen check

Wheat, egg, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Apple and feijoa crumble tart

NZBK-036 / Test batch / 1 tart, 12 wedges

Ingredients

320 g shortcrust pastry

300 g prepared apple

250 g feijoa flesh

60 g sugar

12 g cornflour

90 g plain flour

70 g butter

45 g brown sugar

Preparation

Line a 23 cm tart tin and blind-bake at 185°C for 15 min. Briefly simmer diced fruit with sugar, thicken with cornflour and cool. Rub flour, butter and brown sugar into crumbs. Fill shell, add crumble and bake at 175°C for 25–32 min.

Allergen check

Wheat, milk. Check pastry for egg.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Coffee and walnut loaf

NZBK-071 / Test batch / 2 small loaves, 20 slices

Ingredients

160 g butter

155 g brown sugar

3 eggs

260 g plain flour

8 g baking powder

70 mL strong cooled coffee

75 g walnuts

Preparation

Cream butter and sugar, beat in eggs gradually, then fold in flour and powder with coffee and walnuts. Divide between two lined 450 g tins. Bake at 165°C for 35–45 min until a skewer comes out clean.

Allergen check

Wheat, milk, egg, walnut

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate cupcakes

NZBK-072 / Test batch / 12 cupcakes

Ingredients

175 g plain flour

35 g cocoa

7 g baking powder

160 g caster sugar

2 eggs

155 mL milk

90 mL canola oil

120 g butter for icing

185 g icing sugar

20 g cocoa for icing

20 mL milk for icing

Preparation

Mix dry batter ingredients. Whisk eggs, milk and oil, then combine with dry ingredients. Divide into cups and bake at 170°C for 17–22 min. Beat icing ingredients together and pipe on cooled cupcakes.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

White sandwich loaves

NZBK-037 / Test batch / 2 loaves

Ingredients

850 g bread flour

535 mL water

14 g instant yeast

15 g salt

22 g sugar

30 g butter

Preparation

Knead to a smooth elastic dough. Ferment until roughly doubled. Divide, shape and place in two tins. Proof until risen and bake at 200°C for 30–36 min. Unmould and cool fully.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Wholemeal sandwich loaves

NZBK-038 / Test batch / 2 loaves

Ingredients

470 g wholemeal bread flour

380 g white bread flour

600 mL water

14 g instant yeast

15 g salt

25 g canola oil

20 g golden syrup

Preparation

Knead until elastic and ferment until risen. Divide and shape into two tins. Proof to just above rims and bake at 195°C for 32–39 min. Unmould and cool.

Allergen check

Wheat

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Crusty sourdough

NZBK-039 / Test batch / 2 loaves

Ingredients

730 g bread flour

100 g wholemeal flour

575 mL water

200 g active wheat starter at equal flour and water by weight

18 g salt

Preparation

Mix, rest 25 min and work in salt. Stretch and fold 3 times in the first 90 min. Bulk until visibly aerated and expanded, then divide, shape and proof in baskets. Score and bake covered at 235°C for 23 min and uncovered at 215°C for 20–25 min.

Allergen check

Wheat

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Soft dinner rolls

NZBK-040 / Test batch / 18 rolls

Ingredients

620 g bread flour

360 mL milk

1 egg

55 g butter

30 g sugar

10 g instant yeast

10 g salt

Preparation

Knead to elasticity, bulk until roughly doubled, portion and roll. Proof until puffy. Bake at 185°C for 16–21 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Burger buns

NZBK-041 / Test batch / 12 buns

Ingredients

600 g bread flour

285 mL milk

2 eggs

55 g butter

35 g sugar

10 g salt

9 g instant yeast

25 g sesame seeds

Preparation

Knead dough with one egg and all ingredients except sesame. Bulk until risen, divide into 12 and flatten rounds. Proof, brush with remaining beaten egg, add seeds and bake at 185°C for 17–21 min.

Allergen check

Wheat, milk, egg, sesame

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Rosemary focaccia

NZBK-042 / Test batch / 1 tray, 16 pieces

Ingredients

700 g bread flour

560 mL water

7 g instant yeast

14 g salt

50 mL olive oil

10 g rosemary

Preparation

Mix flour, water, yeast, salt and half the oil. Fold twice during the first hour, transfer to an oiled 30 × 40 cm tray and proof until bubbly. Dimple with remaining oil, add rosemary and bake at 215°C for 24–29 min.

Allergen check

Wheat

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Hot cross buns

NZBK-043 / Test batch / 16 buns

Ingredients

650 g bread flour

360 mL milk

1 egg

65 g butter

75 g sugar

10 g instant yeast

8 g salt

10 g mixed spice

180 g currants

55 g plain flour and 50 mL water for crosses

40 g apricot jam

Preparation

Knead bun dough and add fruit at end. Bulk until risen, divide and proof. Pipe crosses made with flour and water. Bake at 185°C for 18–23 min. Brush warm buns with warmed jam.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Cinnamon scrolls

NZBK-044 / Test batch / 16 scrolls

Ingredients

650 g bread flour

350 mL milk

2 eggs

70 g butter

65 g sugar

10 g instant yeast

9 g salt

70 g soft filling butter

110 g brown sugar

12 g cinnamon

125 g icing sugar

20 mL water

Preparation

Knead first seven ingredients, bulk and roll to a rectangle. Spread filling butter, sugar and cinnamon. Roll and slice into 16. Proof and bake at 180°C for 20–25 min. Cool slightly and glaze.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Jam and cream doughnuts

NZBK-045 / Test batch / 16 doughnuts

Ingredients

600 g bread flour

290 mL milk

2 eggs

65 g butter

55 g sugar

10 g instant yeast

9 g salt

canola oil for frying

180 g raspberry jam

300 mL cream

75 g caster sugar for coating

Preparation

Knead dough and let rise. Portion, shape and proof. Fry in batches at 170–175°C, turning until evenly golden and fully cooked. Drain, coat and cool. Split and fill with jam and whipped cream, then refrigerate under the food control plan.

Allergen check

Wheat, milk, egg. Check fryer cross-contact.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Cheese scones

NZBK-046 / Test batch / 12 scones

Ingredients

475 g plain flour

20 g baking powder

5 g salt

85 g cold butter

180 g grated tasty cheese

300 mL milk

Preparation

Rub butter into dry ingredients. Toss in most cheese and mix milk through just until a dough forms. Cut 12 pieces, top with reserved cheese and bake at 210°C for 13–18 min.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Date scones

NZBK-047 / Test batch / 12 scones

Ingredients

465 g plain flour

20 g baking powder

4 g salt

25 g sugar

75 g cold butter

170 g chopped dates

310 mL milk

Preparation

Rub butter into dry ingredients, add dates and mix in milk gently. Cut 12 pieces and bake at 205°C for 14–18 min.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Savoury spinach and cheese scrolls

NZBK-048 / Test batch / 16 scrolls

Ingredients

650 g bread flour

370 mL water

10 g instant yeast

11 g salt

30 g canola oil

220 g cooked drained spinach

210 g grated cheese

Preparation

Knead first five ingredients, ferment, then roll to a rectangle. Spread spinach and cheese. Roll, portion and proof. Bake at 190°C for 22–28 min.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Kūmara bread rolls

NZBK-073 / Test batch / 16 rolls

Ingredients

650 g bread flour

250 g cooked mashed kūmara

250 mL water

11 g instant yeast

11 g salt

25 mL canola oil

Preparation

Mix and knead until elastic, adding the water gradually to suit the mash. Ferment until risen. Divide into 16 rolls and proof until puffy. Bake at 190°C for 18–23 min.

Allergen check

Wheat

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Fruit toast loaves

NZBK-074 / Test batch / 2 loaves

Ingredients

780 g bread flour

440 mL milk

2 eggs

60 g butter

65 g sugar

14 g instant yeast

12 g salt

8 g cinnamon

250 g mixed dried fruit

Preparation

Knead base dough until elastic, then mix in fruit. Ferment, divide and shape into tins. Proof until risen and bake at 175°C for 34–42 min. Cool fully before slicing.

Allergen check

Wheat, milk, egg. Check fruit for sulphites.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Mince and cheese pies

NZBK-049 / Test batch / 12 individual pies

Ingredients

1.1 kg shortcrust pastry

700 g lean beef mince

150 g onion

300 mL beef stock

25 g plain flour

200 g tasty cheese

15 mL canola oil

1 egg

3 g salt

2 g pepper

Preparation

Brown mince and onion in oil, stir in flour, add stock and season. Simmer until thick and meat is fully cooked. Cool under the food control plan. Line tins, add filling and cheese, lid, vent and egg wash. Bake at 200°C for 23–30 min until pastry is cooked and filling reheated through.

Allergen check

Wheat, milk, egg. Check stock and pastry.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Steak and mushroom pies

NZBK-050 / Test batch / 12 individual pies

Ingredients

1.1 kg shortcrust pastry

800 g diced beef

220 g mushrooms

130 g onion

350 mL beef stock

30 g plain flour

20 mL oil

1 egg

3 g salt

2 g pepper

Preparation

Brown beef in oil and soften onion and mushrooms. Add flour, stock and seasoning and simmer until beef is tender and gravy thick. Cool under the plan. Fill lined tins, add lids, vent, egg wash and bake at 200°C for 24–31 min.

Allergen check

Wheat, egg. Check stock and pastry for milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken and leek pies

NZBK-051 / Test batch / 12 individual pies

Ingredients

1.1 kg shortcrust pastry

710 g diced chicken thigh

250 g sliced leek

50 g butter

45 g plain flour

350 mL milk

150 mL chicken stock

1 egg

3 g salt

2 g dried thyme

Preparation

Cook chicken thoroughly and soften leek. Make a roux with butter and flour, whisk in milk and stock and thicken. Combine with chicken and seasonings. Cool under the plan, fill and lid, egg wash and bake at 200°C for 24–30 min.

Allergen check

Wheat, milk, egg. Check stock and pastry.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Bacon and egg pie

NZBK-052 / Test batch / 1 tray, 12 portions

Ingredients

650 g puff pastry

12 eggs including 1 for brushing

320 g diced bacon

100 g onion

2 g pepper

Preparation

Cook bacon and onion, then cool. Line a 23 × 30 cm dish with pastry. Add bacon and 11 eggs, breaking some yolks, and season. Lid, vent and brush with remaining egg. Bake at 195°C for 35–45 min until eggs are set and pastry is cooked.

Allergen check

Wheat, egg. Check bacon and pastry for milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Pork sausage rolls

NZBK-053 / Test batch / 24 pieces

Ingredients

650 g puff pastry

750 g pork sausage meat

110 g onion

70 g breadcrumbs

2 eggs

10 mL water

3 g dried sage

Preparation

Mix meat, finely chopped onion, crumbs, one egg and sage. Roll in pastry, seam underneath. Cut into 24, brush with remaining egg beaten with water and bake at 200°C for 22–30 min until pork is cooked through.

Allergen check

Wheat, egg. Check sausage meat and pastry.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Spinach and feta rolls

NZBK-054 / Test batch / 24 pieces

Ingredients

650 g puff pastry

360 g cooked drained spinach

230 g feta

160 g ricotta

2 eggs

2 g dried oregano

Preparation

Mix spinach, cheeses, one egg and oregano. Enclose in pastry strips. Cut into 24, brush with remaining egg and bake at 200°C for 20–26 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Southland cheese rolls

NZBK-055 / Test batch / 20 rolls

Ingredients

20 slices soft white sandwich bread

300 g grated tasty cheese

200 mL evaporated milk

100 g finely diced onion

35 g butter

12 g plain flour

Preparation

Soften onion in part of butter. Stir in flour, add milk and thicken, then melt cheese into sauce. Cool enough to spread. Spread thinly on bread, roll, brush with remaining butter and bake at 200°C for 10–14 min.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Pumpkin feta quiche

NZBK-056 / Test batch / 1 quiche, 12 wedges

Ingredients

350 g shortcrust pastry

420 g diced pumpkin

120 g feta

5 eggs

260 mL milk

20 mL oil

3 g thyme

2 g pepper

Preparation

Toss pumpkin in oil and roast at 195°C until tender. Line a 24 cm tin and blind-bake at 185°C for 15–18 min. Add pumpkin and feta. Whisk eggs, milk and seasonings, fill and bake at 165°C for 33–42 min until set.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Kūmara and chickpea hand pies

NZBK-057 / Test batch / 12 pies

Ingredients

750 g shortcrust pastry

420 g peeled kūmara

360 g drained chickpeas

150 g onion

20 mL oil

5 g ground cumin

3 g salt

1 egg

Preparation

Roast kūmara until soft. Soften onion in oil and add cumin. Combine with crushed chickpeas, kūmara and salt, then cool. Fill 12 rounds, fold and seal. Brush with beaten egg and bake at 195°C for 22–28 min.

Allergen check

Wheat, egg. Check pastry for milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Cheese and Marmite pinwheels

NZBK-058 / Test batch / 24 pinwheels

Ingredients

650 g puff pastry

40 g Marmite

210 g grated tasty cheese

1 egg

Preparation

Spread a thin layer of Marmite over pastry, scatter cheese and roll tightly. Chill, slice into 24, egg wash and bake at 200°C for 14–20 min.

Allergen check

Wheat, milk, egg. Check spread for barley.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

All-butter croissants

NZBK-059 / Test batch / 16 croissants

Ingredients

650 g bread flour

300 mL milk

80 mL water

55 g sugar

12 g salt

12 g instant yeast

40 g butter in dough

320 g cold pliable butter for lamination

1 egg

Preparation

Mix dough to moderate gluten and chill thoroughly. Enclose a flattened butter block. Roll and make three single folds with refrigeration between. Chill, roll to 4 mm, cut triangles and shape. Proof until jiggly without melting butter. Egg wash and bake at 195°C for 18–23 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Pain au chocolat

NZBK-060 / Test batch / 16 pastries

Ingredients

650 g bread flour

300 mL milk

80 mL water

55 g sugar

12 g salt

12 g instant yeast

40 g butter in dough

320 g lamination butter

240 g dark chocolate batons

1 egg

Preparation

Mix flour, liquids, sugar, salt, yeast and dough butter. Chill. Enclose chilled pliable lamination butter and complete three single folds, chilling between folds. Roll 4 mm thick, cut rectangles and roll around batons. Proof, egg wash and bake at 195°C for 18–23 min.

Allergen check

Wheat, milk, egg. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Eccles cakes

NZBK-061 / Test batch / 16 pastries

Ingredients

650 g puff pastry

245 g currants

95 g brown sugar

50 g butter

5 g mixed spice

40 g candied peel

1 egg white

35 g caster sugar

Preparation

Melt butter and mix with currants, brown sugar, spice and peel. Cool. Enclose in pastry rounds, seal, flatten slightly, slit, brush with white and sprinkle with sugar. Bake at 195°C for 18–23 min.

Allergen check

Wheat, milk, egg. Check pastry and peel.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Christmas fruit mince pies

NZBK-062 / Test batch / 18 pies

Ingredients

600 g sweet shortcrust pastry

420 g ready-made fruit mince

1 egg

35 g icing sugar

Preparation

Line 18 small tins, add about 23 g fruit mince per pie, then fit pastry lids. Seal, vent and egg wash. Bake at 180°C for 17–22 min. Cool and dust with icing sugar.

Allergen check

Wheat, egg. Check pastry for milk and fruit mince for sulphites.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Festive fruit cake

NZBK-063 / Test batch / 1 cake, 16 slices

Ingredients

550 g mixed dried fruit

160 mL orange juice

180 g butter

155 g brown sugar

3 eggs

240 g plain flour

4 g baking powder

8 g mixed spice

Preparation

Soak fruit overnight under refrigeration. Cream butter and sugar, add eggs, then fold in flour, powder, spice and soaked fruit. Bake in lined 20 cm tin at 145°C for 1 hr 45 min to 2 hr 15 min, until skewer is clean.

Allergen check

Wheat, milk, egg. Check fruit for sulphites.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Apple turnovers

NZBK-064 / Test batch / 12 turnovers

Ingredients

650 g puff pastry

650 g peeled diced apple

65 g sugar

15 mL lemon juice

5 g cinnamon

12 g cornflour

20 mL water

1 egg

Preparation

Cook apples, sugar, lemon and cinnamon until just soft. Thicken with cornflour and water, then cool. Fill 12 pastry squares, fold, seal and vent. Egg wash and bake at 200°C for 21–26 min.

Allergen check

Wheat, egg. Check pastry for milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Rhubarb crumble muffins

NZBK-065 / Test batch / 12 muffins

Ingredients

285 g plain flour

12 g baking powder

145 g brown sugar

2 eggs

200 mL milk

90 mL canola oil

220 g trimmed rhubarb stalks

40 g plain flour for topping

30 g butter

30 g brown sugar for topping

Preparation

Discard rhubarb leaves and finely dice stalks. Mix dry batter ingredients, add whisked wet ingredients and rhubarb and fold briefly. Rub topping ingredients into crumbs. Portion, top and bake at 185°C for 20–25 min.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate éclairs

NZBK-066 / Test batch / 12 éclairs

Ingredients

130 mL water

125 mL milk

100 g butter

150 g plain flour

4 eggs for shell

500 mL milk for custard

4 yolks

90 g sugar

42 g cornflour

10 mL vanilla

100 g dark chocolate

90 mL cream

Preparation

Bring liquids and butter to a boil, beat in flour, dry paste over heat and cool slightly. Add beaten eggs gradually until pipeable. Pipe 12 fingers, bake at 200°C for 15 min then 175°C for 17–24 min. Cook custard with milk, yolks, sugar, cornflour and vanilla until thick, then chill under the plan. Fill cooled shells and dip in warmed cream and chocolate ganache. Refrigerate.

Allergen check

Wheat, milk, egg. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Almond croissants

NZBK-077 / Test batch / 12 pastries

Ingredients

12 baked plain croissants

90 g butter

85 g caster sugar

110 g ground almonds

1 egg

15 g plain flour

50 g flaked almonds

25 g icing sugar

Preparation

Beat butter and caster sugar, then add ground almonds, egg and flour. Split croissants and spread with most of the cream, reserving a little for the tops. Add flaked almonds and bake at 170°C for 16–21 min until almond cream is set. Cool and dust.

Allergen check

Wheat, milk, egg, almond

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Blueberry cheese Danishes

NZBK-078 / Test batch / 12 pastries

Ingredients

650 g ready-to-roll Danish pastry

250 g cream cheese

60 g caster sugar

1 egg yolk

180 g blueberries

1 egg for wash

Preparation

Cut dough into 12 squares, shape and proof according to the dough supplier. Beat cheese, sugar and yolk. Portion into centres, top with blueberries, brush exposed dough with beaten egg and bake at 190°C for 18–24 min until pastry is cooked and filling set. Handle under the food control plan.

Allergen check

Wheat, milk, egg. Check pastry.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Savoury shortcrust pastry

NZBK-079 / Test batch / About 1.1 kg

Ingredients

650 g plain flour

330 g cold butter

8 g salt

130–160 mL cold water

Preparation

Rub butter into flour and salt to coarse crumbs. Mix in just enough water to bind. Flatten, wrap and chill for at least 30 min. Roll cold and bake as specified in the pie or tart recipe.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Sweet shortcrust pastry

NZBK-080 / Test batch / About 760 g

Ingredients

400 g plain flour

215 g cold butter

105 g icing sugar

1 egg

10–20 mL cold water if needed

Preparation

Rub butter into flour and sugar, add egg and enough water to bind. Flatten and chill 45 min before rolling. Bake according to the linked tart or pie recipe.

Allergen check

Wheat, milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Rough puff pastry

NZBK-081 / Test batch / About 970 g

Ingredients

500 g plain flour

350 g cold butter in cubes

8 g salt

195 mL ice water

Preparation

Toss butter with flour and salt. Add water and gently form a shaggy dough. Roll and fold in thirds four times, chilling when soft. Chill at least 45 min before rolling out. Bake according to the recipe.

Allergen check

Wheat, milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Vanilla pastry custard

NZBK-082 / Test batch / About 725 g

Ingredients

550 mL milk

5 egg yolks

105 g caster sugar

48 g cornflour

20 g butter

8 mL vanilla

Preparation

Heat milk. Whisk yolks, sugar and cornflour. Gradually whisk in hot milk, return to pan and cook, stirring, until bubbling and thickened. Stir in butter and vanilla. Cool rapidly and refrigerate under the food control plan.

Allergen check

Milk, egg

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chocolate ganache

NZBK-083 / Test batch / About 475 g

Ingredients

260 g dark chocolate

215 mL cream

Preparation

Chop chocolate. Heat cream just to a simmer and pour over chocolate. Rest 2 min, stir smooth and cool to the consistency needed. Handle and store under the food control plan.

Allergen check

Milk. Check chocolate for soy.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Vanilla buttercream

NZBK-084 / Test batch / About 550 g

Ingredients

180 g unsalted butter

350 g icing sugar

20 mL milk

6 mL vanilla

Preparation

Beat soft butter until smooth. Beat in sifted icing sugar in stages. Add vanilla and milk gradually to piping consistency. Store according to the food control plan.

Allergen check

Milk

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ham cheese and salad filled rolls

NZBK-075 / Test batch / 12 rolls

Ingredients

12 soft bakery rolls

420 g chilled cooked sliced ham

240 g tasty cheese

180 g washed lettuce

240 g sliced tomato

90 g commercial mayonnaise

Preparation

Keep fillings chilled. Split rolls, spread with mayonnaise, then portion ham, cheese, prepared lettuce and tomato evenly. Wrap, label and refrigerate promptly under the food control plan.

Allergen check

Wheat, milk, egg. Check rolls, ham and mayonnaise.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast vegetable and hummus filled rolls

NZBK-076 / Test batch / 12 rolls

Ingredients

12 soft bakery rolls

480 g peeled kūmara

320 g courgette

30 mL olive oil

250 g hummus

120 g washed baby spinach

4 g salt

Preparation

Slice vegetables and roast in oil with salt at 200°C until tender. Cool under the food control plan. Split rolls, spread with hummus, divide vegetables and spinach evenly, then package and refrigerate promptly.

Allergen check

Wheat, sesame. Check hummus and rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Egg and lettuce sandwich

NZBK-085 / Test batch / 12 sandwiches

Ingredients

24 slices soft white bread

12 hard-boiled eggs

120 g commercial mayonnaise

110 g washed shredded lettuce

15 g chives

2 g pepper

Preparation

Cool the fully cooked eggs under the food control plan, peel and mash with mayonnaise, chopped chives and pepper. Divide over 12 slices, add lettuce and close. Cut diagonally and refrigerate promptly.

Allergen check

Wheat, egg. Check bread and mayonnaise.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Curried egg and lettuce sandwich

NZBK-086 / Test batch / 12 sandwiches

Ingredients

24 slices wholemeal sandwich bread

12 hard-boiled eggs

125 g commercial mayonnaise

8 g mild curry powder

100 g washed lettuce

30 g finely chopped spring onion

Preparation

Cool and peel the cooked eggs. Mash with mayonnaise, curry powder and spring onion. Divide among the sandwiches and add lettuce. Cut and refrigerate promptly.

Allergen check

Wheat, egg. Check curry powder.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ham cheese and tomato sandwich

NZBK-087 / Test batch / 12 sandwiches

Ingredients

24 slices white sandwich bread

420 g chilled cooked ham

240 g tasty cheese

300 g sliced tomato

90 g butter

Preparation

Butter the bread. Drain sliced tomato briefly on a clean rack and layer with ham and cheese. Close, cut and refrigerate promptly.

Allergen check

Wheat, milk. Check ham and bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ham and pineapple sandwich

NZBK-088 / Test batch / 12 sandwiches

Ingredients

24 slices white bread

420 g chilled cooked ham

240 g well-drained pineapple slices

180 g tasty cheese

90 g softened butter

Preparation

Butter the bread. Divide ham, pineapple and cheese evenly among 12 sandwiches. Cut, pack and refrigerate promptly.

Allergen check

Wheat, milk. Check ham.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken mayonnaise and lettuce sandwich

NZBK-089 / Test batch / 12 sandwiches

Ingredients

24 slices wholemeal bread

540 g cooked chilled chicken breast

130 g commercial mayonnaise

120 g washed shredded lettuce

15 mL lemon juice

2 g pepper

Preparation

Dice chicken and mix with mayonnaise, lemon and pepper. Divide over the bread and add lettuce. Close, cut and refrigerate promptly.

Allergen check

Wheat, egg. Check bread and mayonnaise.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken cranberry and brie roll

NZBK-090 / Test batch / 12 rolls

Ingredients

12 soft white rolls

540 g cooked chilled chicken

240 g pasteurised brie

150 g cranberry sauce

100 g washed baby spinach

Preparation

Split rolls, spread cranberry sauce and add evenly portioned chicken, brie and spinach. Pack and refrigerate promptly.

Allergen check

Wheat, milk. Check rolls and cranberry sauce.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken bacon and avocado roll

NZBK-091 / Test batch / 12 rolls

Ingredients

12 soft wholemeal rolls

480 g cooked chilled chicken

220 g cooked chilled bacon

240 g avocado flesh

20 mL lemon juice

100 g washed lettuce

Preparation

Mash avocado with lemon. Spread on split rolls and add chicken, bacon and lettuce. Pack and refrigerate promptly.

Allergen check

Wheat. Check rolls and bacon.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast chicken and coleslaw roll

NZBK-092 / Test batch / 12 rolls

Ingredients

12 soft rolls

540 g cooked chilled roast chicken

230 g finely shredded cabbage

100 g grated carrot

100 g commercial mayonnaise

15 mL cider vinegar

Preparation

Mix prepared cabbage and carrot with mayonnaise and vinegar. Split rolls, portion chicken and slaw evenly, and refrigerate promptly.

Allergen check

Wheat, egg. Check rolls and mayonnaise.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken and cucumber club sandwich

NZBK-093 / Test batch / 12 clubs

Ingredients

36 slices white sandwich bread

450 g cooked chilled chicken

130 g commercial mayonnaise

220 g sliced cucumber

120 g washed lettuce

60 g butter

Preparation

Mix chopped chicken with mayonnaise. Butter bread lightly. Build three-slice clubs with chicken on one layer and cucumber and lettuce on the other. Cut each into triangles and refrigerate promptly.

Allergen check

Wheat, milk, egg. Check bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ham and egg club sandwich

NZBK-094 / Test batch / 12 clubs

Ingredients

36 slices white bread

360 g chilled cooked ham

8 hard-boiled eggs

110 g commercial mayonnaise

110 g washed lettuce

65 g butter

Preparation

Cool and peel eggs, then chop and mix with mayonnaise. Butter bread. Build three-slice clubs with ham and lettuce on one layer and egg on the other. Cut and refrigerate promptly.

Allergen check

Wheat, milk, egg. Check ham and bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Classic bacon lettuce and tomato roll

NZBK-095 / Test batch / 12 rolls

Ingredients

12 soft rolls

360 g cooked chilled bacon

150 g washed lettuce

300 g sliced tomato

115 g commercial mayonnaise

Preparation

Spread rolls with mayonnaise and divide bacon, lettuce and drained tomato evenly. Wrap and refrigerate promptly. For hot service, cook bacon to order and assemble just before serving.

Allergen check

Wheat, egg. Check rolls, bacon and mayonnaise.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Bacon egg and tomato roll

NZBK-096 / Test batch / 12 rolls

Ingredients

12 soft rolls

300 g cooked bacon

12 eggs

240 g sliced tomato

90 g tomato relish

15 mL canola oil

Preparation

Reheat bacon using the bakery’s procedure. Cook eggs in oil until whites and yolks are set. Split rolls, add relish, tomato, bacon and egg and serve promptly as a hot line.

Allergen check

Wheat, egg. Check relish, bacon and rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Corned beef and mustard pickle sandwich

NZBK-097 / Test batch / 12 sandwiches

Ingredients

24 slices wholemeal bread

500 g cooked chilled sliced corned beef

160 g mustard pickle

110 g washed lettuce

90 g butter

Preparation

Butter bread and add lettuce as a barrier. Portion corned beef and mustard pickle evenly. Close, cut and refrigerate promptly.

Allergen check

Wheat, milk, mustard. Check pickle and corned beef.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast beef cheese and relish roll

NZBK-098 / Test batch / 12 rolls

Ingredients

12 soft rolls

510 g cooked chilled sliced roast beef

220 g tasty cheese

145 g tomato relish

100 g washed lettuce

Preparation

Spread rolls with relish, add lettuce, beef and cheese, then package and refrigerate promptly.

Allergen check

Wheat, milk. Check relish and rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast lamb mint and beetroot roll

NZBK-099 / Test batch / 12 rolls

Ingredients

12 soft wholemeal rolls

510 g cooked chilled roast lamb

240 g drained sliced beetroot

120 g plain yoghurt

15 g fresh mint

90 g washed lettuce

Preparation

Finely chop mint and stir into yoghurt. Pat beetroot dry. Spread rolls with yoghurt dressing, layer lettuce, lamb and beetroot, and refrigerate promptly.

Allergen check

Wheat, milk. Check beetroot and rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast pork apple and slaw roll

NZBK-100 / Test batch / 12 rolls

Ingredients

12 white rolls

510 g cooked chilled roast pork

230 g shredded cabbage

110 g grated carrot

100 g commercial mayonnaise

150 g unsweetened apple sauce

Preparation

Mix cabbage and carrot with mayonnaise. Spread rolls with apple sauce and portion pork and slaw into each. Wrap and refrigerate promptly.

Allergen check

Wheat, egg. Check rolls and apple sauce.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Salami cheese and capsicum roll

NZBK-101 / Test batch / 12 rolls

Ingredients

12 soft rolls

360 g chilled ready-to-eat sliced salami

220 g cheese

230 g drained roast capsicum

100 g washed lettuce

90 g mayonnaise

Preparation

Spread rolls with mayonnaise. Layer lettuce, salami, cheese and capsicum, dividing evenly. Wrap and refrigerate promptly.

Allergen check

Wheat, milk, egg. Check salami and capsicum.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Tuna mayonnaise and cucumber sandwich

NZBK-102 / Test batch / 12 sandwiches

Ingredients

24 slices wholemeal bread

510 g drained canned tuna

125 g commercial mayonnaise

200 g sliced cucumber

35 g spring onion

12 mL lemon juice

Preparation

Mix tuna with mayonnaise, lemon and chopped spring onion. Portion with drained cucumber. Cut, pack and refrigerate promptly.

Allergen check

Wheat, fish, egg. Check bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Smoked salmon and cream cheese bagel

NZBK-103 / Test batch / 12 bagels

Ingredients

12 plain bagels

420 g ready-to-eat cold-smoked salmon

300 g pasteurised cream cheese

200 g sliced cucumber

15 mL lemon juice

12 g dill

Preparation

Keep salmon chilled and follow its use-by and opened-pack instructions. Split bagels, spread with cream cheese, then add cucumber, salmon, lemon and dill. Pack and refrigerate promptly.

Allergen check

Wheat, fish, milk. Check bagels for sesame.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Tuna and sweetcorn filled roll

NZBK-104 / Test batch / 12 rolls

Ingredients

12 soft white rolls

450 g drained canned tuna

200 g drained canned sweetcorn

130 g commercial mayonnaise

100 g washed lettuce

15 mL lemon juice

Preparation

Mix tuna, drained corn, mayonnaise and lemon. Split rolls, add lettuce and divide filling evenly. Package and refrigerate promptly.

Allergen check

Wheat, fish, egg. Check rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Cheese and pickle sandwich

NZBK-105 / Test batch / 12 sandwiches

Ingredients

24 slices wholemeal bread

385 g tasty cheese

150 g sandwich pickle

110 g washed lettuce

80 g butter

Preparation

Butter bread, add cheese, pickle and lettuce, then close and cut. Pack and refrigerate promptly.

Allergen check

Wheat, milk. Check pickle for mustard.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Cheese and Marmite sandwich

NZBK-106 / Test batch / 12 sandwiches

Ingredients

24 slices white bread

320 g tasty cheese

35 g Marmite

90 g softened butter

Preparation

Butter the bread and spread Marmite thinly. Divide cheese evenly, assemble, cut and refrigerate promptly.

Allergen check

Wheat, milk. Check spread for barley.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Cream cheese cucumber and chive sandwich

NZBK-107 / Test batch / 12 sandwiches

Ingredients

24 slices soft white bread

360 g pasteurised cream cheese

330 g sliced cucumber

15 g chives

15 mL lemon juice

Preparation

Mix cream cheese, chives and lemon. Drain cucumber slices and blot cleanly. Spread both sides lightly, add cucumber, cut and refrigerate promptly.

Allergen check

Wheat, milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Avocado and tomato roll

NZBK-108 / Test batch / 12 rolls

Ingredients

12 wholemeal rolls

380 g avocado flesh

320 g sliced tomato

110 g washed lettuce

20 mL lemon juice

2 g salt

Preparation

Mash avocado with lemon and salt, then spread on split rolls. Drain tomato, add with lettuce, pack and refrigerate promptly.

Allergen check

Wheat. Check rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast kūmara feta and spinach roll

NZBK-109 / Test batch / 12 rolls

Ingredients

12 soft rolls

620 g peeled kūmara

220 g feta

120 g washed baby spinach

30 mL olive oil

14 mL lemon juice

Preparation

Slice kūmara, coat with oil and roast at 200°C until tender. Cool under the food control plan. Add kūmara, feta, spinach and lemon to split rolls. Pack and refrigerate promptly.

Allergen check

Wheat, milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Beetroot carrot and chickpea roll

NZBK-110 / Test batch / 12 rolls

Ingredients

12 soft wholemeal rolls

490 g drained canned chickpeas

220 g drained sliced beetroot

170 g grated carrot

35 mL lemon juice

35 mL olive oil

2 g ground cumin

Preparation

Rinse chickpeas and crush with lemon, oil and cumin. Drain beetroot well. Split rolls, add the chickpea spread, carrot and beetroot, then package and refrigerate promptly.

Allergen check

Wheat. Check rolls and beetroot for additives.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Hummus cucumber and carrot sandwich

NZBK-111 / Test batch / 12 sandwiches

Ingredients

24 slices wholemeal bread

375 g hummus

200 g cucumber

180 g grated carrot

90 g washed lettuce

Preparation

Thinly slice and drain cucumber. Spread bread with hummus, add cucumber, carrot and lettuce, close and cut. Package and refrigerate promptly.

Allergen check

Wheat, sesame. Check hummus and bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Tomato mozzarella and basil focaccia

NZBK-112 / Test batch / 12 sandwiches

Ingredients

12 focaccia portions

360 g pasteurised mozzarella

360 g sliced tomato

30 g fresh basil

30 mL olive oil

Preparation

Split focaccia portions. Drain tomato and mozzarella, then layer with basil and oil. Package and refrigerate promptly.

Allergen check

Wheat, milk. Check focaccia.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Mushroom spinach and cheese toastie

NZBK-113 / Test batch / 12 toasties

Ingredients

24 slices sourdough

600 g sliced mushrooms

150 g spinach

320 g tasty cheese

35 mL canola oil

90 g softened butter

2 g pepper

Preparation

Sauté mushrooms in oil until excess moisture evaporates, add spinach and pepper and cook until wilted. Drain. Build sandwiches with cheese and vegetables. Butter outer slices and toast until melted and golden. Serve promptly.

Allergen check

Wheat, milk.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ham and cheese toastie

NZBK-114 / Test batch / 12 toasties

Ingredients

24 slices white or wholemeal bread

420 g cooked ham

320 g tasty cheese

90 g softened butter

40 g mild mustard

Preparation

Spread mustard thinly inside sandwiches and fill with ham and cheese. Butter outer slices. Cook in a sandwich press until golden, hot and melted. Serve promptly.

Allergen check

Wheat, milk, mustard. Check ham and bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken and avocado toasted panini

NZBK-115 / Test batch / 12 panini

Ingredients

12 panini rolls

500 g cooked chilled chicken

260 g pasteurised mozzarella

250 g avocado flesh

20 mL lemon juice

90 g washed spinach

Preparation

Mash avocado with lemon. Split rolls and layer chicken, mozzarella and spinach. Press until centre is heated using the bakery’s validated reheating procedure. Add avocado after pressing and serve promptly.

Allergen check

Wheat, milk. Check rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Falafel and tahini filled roll

NZBK-116 / Test batch / 12 rolls

Ingredients

12 soft rolls

24 cooked falafels about 480 g

220 g cucumber

120 g washed shredded lettuce

95 g tahini

30 mL lemon juice

40 mL drinking water

Preparation

Whisk tahini with lemon and enough water to loosen. Split rolls, add lettuce, sliced cucumber and two cooked falafels each, then dress. Serve hot immediately if falafels are heated to order, or assemble cold and refrigerate promptly.

Allergen check

Wheat, sesame. Check falafel and rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Ham egg and beetroot dagwood

NZBK-117 / Test batch / 12 dagwoods

Ingredients

36 slices wholemeal bread

360 g cooked chilled ham

6 hard-boiled eggs

180 g tasty cheese

180 g drained sliced beetroot

110 g washed lettuce

120 g commercial mayonnaise

Preparation

Cool and peel the eggs, then slice. Build three-slice sandwiches with mayonnaise, ham, cheese and lettuce on one layer and egg and drained beetroot on the other. Cut, pack and refrigerate promptly.

Allergen check

Wheat, milk, egg. Check ham.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Barbecue chicken and cheese roll

NZBK-118 / Test batch / 12 rolls

Ingredients

12 soft rolls

540 g cooked chilled chicken

130 g barbecue sauce

220 g grated tasty cheese

110 g washed lettuce

90 g drained pickled cucumber

Preparation

Mix chopped chicken with barbecue sauce. Add lettuce, chicken, cheese and drained pickle to split rolls. Pack and refrigerate promptly.

Allergen check

Wheat, milk. Check barbecue sauce and rolls.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Roast beef and horseradish baguette

NZBK-119 / Test batch / 12 baguette portions

Ingredients

12 short baguette portions

520 g cooked chilled sliced roast beef

120 g commercial mayonnaise

30 g prepared horseradish

120 g washed rocket

170 g drained pickled red onion

Preparation

Mix the mayonnaise and horseradish. Split baguettes and layer dressing, rocket, beef and drained onion. Wrap and refrigerate promptly.

Allergen check

Wheat, egg. Check horseradish and bread.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.

Chicken salad and tomato sandwich

NZBK-120 / Test batch / 12 sandwiches

Ingredients

24 slices multigrain bread

500 g cooked chilled chicken

120 g commercial mayonnaise

250 g sliced tomato

100 g washed lettuce

12 mL lemon juice

Preparation

Chop chicken and mix with mayonnaise and lemon. Drain tomato. Build sandwiches with lettuce between bread and filling. Portion, cut and refrigerate promptly.

Allergen check

Wheat, egg. Check multigrain bread for other cereals and seeds.

Verify supplier labels and cross-contact before production. See page 2 for storage and testing checks.