Lemon melting moments

NZBK-005 · Biscuits · 18 sandwiches

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

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

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

ALLERGEN CHECK

Wheat, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-005-lemon-melting-moments