White sandwich loaves

NZBK-037 · Breads Buns And Scones · 2 loaves

INGREDIENTS

850 g bread flour

535 mL water

14 g instant yeast

15 g salt

22 g sugar

30 g butter



Illustrative serving; not a photographed kitchen test.

PREPARATION

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

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-037-white-sandwich-loaves