Savoury spinach and cheese scrolls

NZBK-048 · Breads Buns And Scones · 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



Illustrative serving; not a photographed kitchen test.

PREPARATION

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

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-048-savoury-spinach-and-cheese-scrolls

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