Spinach and feta rolls

NZBK-054 · Pies Pastries And Savouries · 24 pieces

INGREDIENTS

650 g puff pastry

360 g cooked drained spinach

230 g feta

160 g ricotta

2 eggs

2 g dried oregano



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix spinach, cheeses, one egg and oregano.

2. Enclose in pastry strips.

3. Cut into 24, brush with remaining egg and bake at 200°C for 20–26 min.

ALLERGEN CHECK

Wheat, milk, egg

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-054-spinach-and-feta-rolls

MENUNIO PL