Southland cheese rolls

NZBK-055 · Pies Pastries And Savouries · 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



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Soften onion in part of butter.
2. Stir in flour, add milk and thicken, then melt cheese into sauce.
3. Cool enough to spread.
4. Spread thinly on bread, roll, brush with remaining butter and bake at 200°C for 10–14 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-055-southland-cheese-rolls

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