Cheese and Marmite pinwheels

NZBK-058 · Pies Pastries And Savouries · 24 pinwheels

INGREDIENTS

650 g puff pastry

40 g Marmite

210 g grated tasty cheese

1 egg



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Spread a thin layer of Marmite over pastry, scatter cheese and roll tightly.

2. Chill, slice into 24, egg wash and bake at 200°C for 14–20 min.

ALLERGEN CHECK

Wheat, milk, egg. Check spread for barley.

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-058-cheese-and-marmite-pinwheels