Lemon and poppy seed shortbread

NZBK-068 · Biscuits · 24 biscuits

INGREDIENTS

180 g butter

75 g icing sugar

240 g plain flour

35 g rice flour

zest of 2 lemons

14 g poppy seeds



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Rub zest into sugar, mix with softened butter and stir in flours and seeds.

2. Shape into a log and chill.

3. Slice into 24 rounds and bake at 155°C for 16–21 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-068-lemon-and-poppy-seed-shortbread