Ham cheese and salad filled rolls

NZBK-075 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

12 soft bakery rolls

420 g chilled cooked sliced ham

240 g tasty cheese

180 g washed lettuce

240 g sliced tomato

90 g commercial mayonnaise

PREPARATION

1. Keep fillings chilled.

2. Split rolls, spread with mayonnaise, then portion ham, cheese, prepared lettuce and tomato evenly.

3. Wrap, label and refrigerate promptly under the food control plan.

ALLERGEN CHECK

Wheat, milk, egg. Check rolls, ham and mayonnaise.

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-075-ham-cheese-and-salad-filled-rolls