Roast vegetable and hummus filled rolls

NZBK-076 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft bakery rolls

480 g peeled kūmara

320 g courgette

30 mL olive oil

250 g hummus

120 g washed baby spinach

4 g salt



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Slice vegetables and roast in oil with salt at 200°C until tender.
2. Cool under the food control plan.
3. Split rolls, spread with hummus, divide vegetables and spinach evenly, then package and refrigerate promptly.

ALLERGEN CHECK

Wheat, sesame. Check hummus and rolls.

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-076-roast-vegetable-and-hummus-filled-rolls