Egg and lettuce sandwich

NZBK-085 · Sandwiches And Filled Rolls · 12 sandwiches

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

24 slices soft white bread

12 hard-boiled eggs

120 g commercial mayonnaise

110 g washed shredded lettuce

15 g chives

2 g pepper

PREPARATION

1. Cool the fully cooked eggs under the food control plan, peel and mash with mayonnaise, chopped chives and pepper.

2. Divide over 12 slices, add lettuce and close.

3. Cut diagonally and refrigerate promptly.

ALLERGEN CHECK

Wheat, egg. Check bread 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-085-egg-and-lettuce-sandwich