Curried egg and lettuce sandwich

NZBK-086 · Sandwiches And Filled Rolls · 12 sandwiches

INGREDIENTS

24 slices wholemeal sandwich bread

12 hard-boiled eggs

125 g commercial mayonnaise

8 g mild curry powder

100 g washed lettuce

30 g finely chopped spring onion



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cool and peel the cooked eggs.
2. Mash with mayonnaise, curry powder and spring onion.
3. Divide among the sandwiches and add lettuce.
4. Cut and refrigerate promptly.

ALLERGEN CHECK

Wheat, egg. Check curry powder.

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-086-curried-egg-and-lettuce-sandwich