Chicken mayonnaise and lettuce sandwich

NZBK-089 · Sandwiches And Filled Rolls · 12 sandwiches

INGREDIENTS

24 slices wholemeal bread

540 g cooked chilled chicken breast

130 g commercial mayonnaise

120 g washed shredded lettuce

15 mL lemon juice

2 g pepper



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Dice chicken and mix with mayonnaise, lemon and pepper.

2. Divide over the bread and add lettuce.

3. Close, cut 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-089-chicken-mayonnaise-and-lettuce-sandwich