Chicken cranberry and brie roll

NZBK-090 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

12 soft white rolls

540 g cooked chilled chicken

240 g pasteurised brie

150 g cranberry sauce

100 g washed baby spinach

PREPARATION

1. Split rolls, spread cranberry sauce and add evenly portioned chicken, brie and spinach.

2. Pack and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk. Check rolls and cranberry sauce.

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-090-chicken-cranberry-and-brie-roll