Roast chicken and coleslaw roll

NZBK-092 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft rolls

540 g cooked chilled roast chicken

230 g finely shredded cabbage

100 g grated carrot

100 g commercial mayonnaise

15 mL cider vinegar



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix prepared cabbage and carrot with mayonnaise and vinegar.

2. Split rolls, portion chicken and slaw evenly, and refrigerate promptly.

ALLERGEN CHECK

Wheat, egg. Check rolls 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-092-roast-chicken-and-coleslaw-roll