Chicken and cucumber club sandwich

NZBK-093 · Sandwiches And Filled Rolls · 12 clubs

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

36 slices white sandwich bread

450 g cooked chilled chicken

130 g commercial mayonnaise

220 g sliced cucumber

120 g washed lettuce

60 g butter

PREPARATION

1. Mix chopped chicken with mayonnaise.
2. Butter bread lightly.
3. Build three-slice clubs with chicken on one layer and cucumber and lettuce on the other.
4. Cut each into triangles and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk, egg. Check bread.

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-093-chicken-and-cucumber-club-sandwich