Ham and egg club sandwich

NZBK-094 · Sandwiches And Filled Rolls · 12 clubs

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

36 slices white bread

360 g chilled cooked ham

8 hard-boiled eggs

110 g commercial mayonnaise

110 g washed lettuce

65 g butter

PREPARATION

1. Cool and peel eggs, then chop and mix with mayonnaise.
2. Butter bread.
3. Build three-slice clubs with ham and lettuce on one layer and egg on the other.
4. Cut and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk, egg. Check ham and 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-094-ham-and-egg-club-sandwich