Classic bacon lettuce and tomato roll

NZBK-095 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft rolls

360 g cooked chilled bacon

150 g washed lettuce

300 g sliced tomato

115 g commercial mayonnaise



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Spread rolls with mayonnaise and divide bacon, lettuce and drained tomato evenly.

2. Wrap and refrigerate promptly.

3. For hot service, cook bacon to order and assemble just before serving.

ALLERGEN CHECK

Wheat, egg. Check rolls, bacon 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-095-classic-bacon-lettuce-and-tomato-roll