Bacon egg and tomato roll

NZBK-096 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft rolls

300 g cooked bacon

12 eggs

240 g sliced tomato

90 g tomato relish

15 mL canola oil



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Reheat bacon using the bakery’s procedure.

2. Cook eggs in oil until whites and yolks are set.

3. Split rolls, add relish, tomato, bacon and egg and serve promptly as a hot line.

ALLERGEN CHECK

Wheat, egg. Check relish, bacon and rolls.

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-096-bacon-egg-and-tomato-roll