Corned beef and mustard pickle sandwich

NZBK-097 · Sandwiches And Filled Rolls · 12 sandwiches

INGREDIENTS

24 slices wholemeal bread

500 g cooked chilled sliced corned beef

160 g mustard pickle

110 g washed lettuce

90 g butter



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Butter bread and add lettuce as a barrier.
2. Portion corned beef and mustard pickle evenly.
3. Close, cut and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk, mustard. Check pickle and corned beef.

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-097-corned-beef-and-mustard-pickle-sandwich