Roast beef cheese and relish roll

NZBK-098 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

12 soft rolls

510 g cooked chilled sliced roast beef

220 g tasty cheese

145 g tomato relish

100 g washed lettuce

PREPARATION

1. Spread rolls with relish, add lettuce, beef and cheese, then package and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk. Check relish 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-098-roast-beef-cheese-and-relish-roll