Roast lamb mint and beetroot roll

NZBK-099 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft wholemeal rolls

510 g cooked chilled roast lamb

240 g drained sliced beetroot

120 g plain yoghurt

15 g fresh mint

90 g washed lettuce



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Finely chop mint and stir into yoghurt.

2. Pat beetroot dry.

3. Spread rolls with yoghurt dressing, layer lettuce, lamb and beetroot, and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk. Check beetroot 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-099-roast-lamb-mint-and-beetroot-roll