Salami cheese and capsicum roll

NZBK-101 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

12 soft rolls

360 g chilled ready-to-eat sliced salami

220 g cheese

230 g drained roast capsicum

100 g washed lettuce

90 g mayonnaise

PREPARATION

1. Spread rolls with mayonnaise.
2. Layer lettuce, salami, cheese and capsicum, dividing evenly.
3. Wrap and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk, egg. Check salami and capsicum.

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-101-salami-cheese-and-capsicum-roll