Smoked salmon and cream cheese bagel

NZBK-103 · Sandwiches And Filled Rolls · 12 bagels

INGREDIENTS

12 plain bagels

420 g ready-to-eat cold-smoked salmon

300 g pasteurised cream cheese

200 g sliced cucumber

15 mL lemon juice

12 g dill



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Keep salmon chilled and follow its use-by and opened-pack instructions.

2. Split bagels, spread with cream cheese, then add cucumber, salmon, lemon and dill.

3. Pack and refrigerate promptly.

ALLERGEN CHECK

Wheat, fish, milk. Check bagels for sesame.

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-103-smoked-salmon-and-cream-cheese-bagel