Tuna and sweetcorn filled roll

NZBK-104 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft white rolls

450 g drained canned tuna

200 g drained canned sweetcorn

130 g commercial mayonnaise

100 g washed lettuce

15 mL lemon juice



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix tuna, drained corn, mayonnaise and lemon.

2. Split rolls, add lettuce and divide filling evenly.

3. Package and refrigerate promptly.

ALLERGEN CHECK

Wheat, fish, egg. Check 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-104-tuna-and-sweetcorn-filled-roll