Roast kūmara feta and spinach roll

NZBK-109 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

12 soft rolls

620 g peeled kūmara

220 g feta

120 g washed baby spinach

30 mL olive oil

14 mL lemon juice

PREPARATION

1. Slice kūmara, coat with oil and roast at 200°C until tender.
2. Cool under the food control plan.
3. Add kūmara, feta, spinach and lemon to split rolls.
4. Pack and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk.

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-109-roast-kumara-feta-and-spinach-roll