Mushroom spinach and cheese toastie

NZBK-113 · Sandwiches And Filled Rolls · 12 toasties

INGREDIENTS

24 slices sourdough

600 g sliced mushrooms

150 g spinach

320 g tasty cheese

35 mL canola oil

90 g softened butter

2 g pepper



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Sauté mushrooms in oil until excess moisture evaporates, add spinach and pepper and cook until wilted.
2. Drain.
3. Build sandwiches with cheese and vegetables.
4. Butter outer slices and toast until melted and golden.
5. Serve 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-113-mushroom-spinach-and-cheese-toastie