# Ham and cheese toastie

NZBK-114 · Sandwiches And Filled Rolls · 12 toasties

## INGREDIENTS

24 slices white or wholemeal bread

420 g cooked ham

320 g tasty cheese

90 g softened butter

40 g mild mustard



Illustrative serving; not a photographed kitchen test.

## PREPARATION

1. Spread mustard thinly inside sandwiches and fill with ham and cheese.
2. Butter outer slices.
3. Cook in a sandwich press until golden, hot and melted.
4. Serve promptly.

## ALLERGEN CHECK

Wheat, milk, mustard. Check ham and bread.

## 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-114-ham-and-cheese-toastie