Chicken and avocado toasted panini

NZBK-115 · Sandwiches And Filled Rolls · 12 panini

INGREDIENTS

12 panini rolls

500 g cooked chilled chicken

260 g pasteurised mozzarella

250 g avocado flesh

20 mL lemon juice

90 g washed spinach



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mash avocado with lemon.
2. Split rolls and layer chicken, mozzarella and spinach.
3. Press until centre is heated using the bakery’s validated reheating procedure.
4. Add avocado after pressing and serve promptly.

ALLERGEN CHECK

Wheat, milk. 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-115-chicken-and-avocado-toasted-panini