Falafel and tahini filled roll

NZBK-116 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft rolls

24 cooked falafels about 480 g

220 g cucumber

120 g washed shredded lettuce

95 g tahini

30 mL lemon juice

40 mL drinking water



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Whisk tahini with lemon and enough water to loosen.

2. Split rolls, add lettuce, sliced cucumber and two cooked falafels each, then dress.

3. Serve hot immediately if falafels are heated to order, or assemble cold and refrigerate promptly.

ALLERGEN CHECK

Wheat, sesame. Check falafel and 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-116-falafel-and-tahini-filled-roll