Ham egg and beetroot dagwood

NZBK-117 · Sandwiches And Filled Rolls · 12 dagwoods

INGREDIENTS

36 slices wholemeal bread

360 g cooked chilled ham

6 hard-boiled eggs

180 g tasty cheese

180 g drained sliced beetroot

110 g washed lettuce

120 g commercial mayonnaise



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cool and peel the eggs, then slice.

2. Build three-slice sandwiches with mayonnaise, ham, cheese and lettuce on one layer and egg and drained beetroot on the other.

3. Cut, pack and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk, egg. Check ham.

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-117-ham-egg-and-beetroot-dagwood