Barbecue chicken and cheese roll

NZBK-118 · Sandwiches And Filled Rolls · 12 rolls

INGREDIENTS

12 soft rolls

540 g cooked chilled chicken

130 g barbecue sauce

220 g grated tasty cheese

110 g washed lettuce

90 g drained pickled cucumber



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix chopped chicken with barbecue sauce.
2. Add lettuce, chicken, cheese and drained pickle to split rolls.
3. Pack and refrigerate promptly.

ALLERGEN CHECK

Wheat, milk. Check barbecue sauce 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-118-barbecue-chicken-and-cheese-roll