Roast beef and horseradish baguette

NZBK-119 · Sandwiches And Filled Rolls · 12 baguette portions

INGREDIENTS

12 short baguette portions

520 g cooked chilled sliced roast beef

120 g commercial mayonnaise

30 g prepared horseradish

120 g washed rocket

170 g drained pickled red onion



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix the mayonnaise and horseradish.

2. Split baguettes and layer dressing, rocket, beef and drained onion.

3. Wrap and refrigerate promptly.

ALLERGEN CHECK

Wheat, egg. Check horseradish 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-119-roast-beef-and-horseradish-baguette