Chicken salad and tomato sandwich

NZBK-120 · Sandwiches And Filled Rolls · 12 sandwiches

INGREDIENTS

24 slices multigrain bread

500 g cooked chilled chicken

120 g commercial mayonnaise

250 g sliced tomato

100 g washed lettuce

12 mL lemon juice



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Chop chicken and mix with mayonnaise and lemon.
2. Drain tomato.
3. Build sandwiches with lettuce between bread and filling.
4. Portion, cut and refrigerate promptly.

ALLERGEN CHECK

Wheat, egg. Check multigrain bread for other cereals and seeds.

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-120-chicken-salad-and-tomato-sandwich