

# Egg Salad Sandwich



| Recipe Rating |            |
|---------------|------------|
| Total Time    | 40 Minutes |
| Cooking Time  | 25 Minutes |
| Total Labour  | 15 Minutes |
| Knife Skills  | None       |

| Equipment   |
|---|
| Cutting Board<br>Spatula/Spoon<br>Mixing Bowl or Pan<br>½ size- 2" deep<br>production pans<br>Masher<br>Bulk Retherm Cart |

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|   | 25 Portions |            | 50 Portions |          |
|---|-------------|------------|-------------|----------|
|   | Metric      | Standard   | Metric      | Standard |
| Large Eggs  | 40 ea.      | 40 ea.     | 80 ea.      | 80 ea.   |
| Mayonnaise  | 375 mL      | 12.5 fl oz | 750 mL      | 25 fl oz |
| Salt  | 60 g        | 2 oz       | 120 g       | 4 oz     |
| Black Pepper, powder  | 60 g        | 2 oz       | 120 g       | 4 oz     |
| Leaf Lettuce (Can substitute romaine)                                   | 12.5 pc     | 12.5 pc    | 25 pc       | 25 pc    |
| Green Onion, sliced   | 4 ea.       | 4 ea.      | 8 ea.       | 8 ea.    |
| Sandwich Bread Slice, whole wheat. can substitute large baguette slices | 50 ea.      | 50 ea.     | 100 ea.     | 100 ea.  |

# Egg Salad Sandwich

|   | <b>Method</b>  |
|---|--|
|    | <p>1. Transfer eggs to 1/3 size 2" deep production pans. Cover with plastic wrap and aluminum foil. Place pan in multigen for 25 minutes at 130°C.</p> |
|    | <p>2. Remove from multigen and run under cold water. Peel, transfer to a mixing bowl and mash.</p>   |
|   | <p>3. Add the rest of the ingredients into the bowl except for bread and lettuce. Mix the ingredients, season to taste.</p>                            |
|  | <p>4. To assemble, place lettuce on toasted bread. Use a 1 oz scoop to portion egg salad mix. To serve, cut in half on a bias.</p>                     |