

## Silicone moulds for puréed foods designed for your residents and patients

The **pürform** silicone moulds for puréed foods enable you to simply create puréed foods in clinics and homes. Why would you go without this convenient type of preparation?

## Sausage

Silicone mould for creating puréed food in the shape of sausages.

Order no. F-10100

Colour: Ochre, similar to RAL 2008 8  
troughs, each ca. 50g.  
ca. 518 g mould weight

### Individual - just like your residents and patients

- Use your own recipes
- Easy to install
- Can be enriched with supplements (e.g. maltodextrin)
- Many foodstuffs can be used

### Food-safe

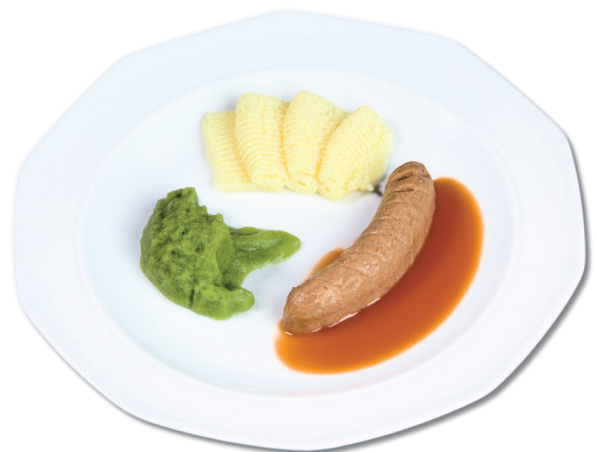
- High-quality, food-safe silicone
- Simple cleaning in the dishwasher
- Mould versatility

### Food worth eating again

- Aesthetic appearance for the finished meal
- Same food as other table guests
- Praise and appreciation for your kitchen



Silicone mould - sausages  
Order no.: F-10100



Serving suggestion

## Product data

### Use

-For creating puréed food in clinics and homes

### Temperature range

- Temperature resistant from -40°C to + 200°C

### Dimensions / weight

- 246 x 217 x 26 mm (L x W x H)  
- Mould weight: ca. 518 g  
- 8 troughs, each ca. 50g complete, puréed sausage

### Material

- Food-safe silicone  
- Colour: Ochre, similar to RAL 2008

### Accessories

- Recipe sheet, tailored to the respective mould

## Important product info

### Use

The moulds were specially developed for use in clinics and homes. You can also use your own recipes to create puréed food.

### Mould dimensions

The portion sizes are kept extra small as experience tells us that senior citizens tend to eat smaller portions. In clinic use 2 pieces can be served. The dimensions of the mould have been designed such that two complete moulds can fit on a GN- 1/1 sheet in order to be able to slide it into a trolley. This in turn can be slid into the cold store.

### Food-safe

pürform - silicone moulds are made from high-quality, food-safe, silicone. Early in the design of the product, great emphasis was placed on the detailed replication of real foodstuffs - sausages.

## Recipe for a 8-piece mould:

### Ingredients:

4-5 pieces of sausage, each ca. 100g  
ca. 200 ml readymade gravy, chasseur sauce or similar 10g (ca. 2 tablespoons) croquette powder, e.g. Pfanni or Cook&Chill binder from ETO, Gelea from biozoon, Nestlé ThickenUp® or pürform easy bind. (please follow the manufacturer's portion instructions)  
Seasoning to taste, if desired. Roasting fat for the sausage  
Pos. supplements such as maltodextrin, protein powder etc.

## Preparation

Roast the pieces of sausage (fresh or grilled sausage) in fat in the pan as normal.

After roasting allow to cool a little. Cut into small pieces and purée finely in the puréeing machine (e.g. Blixer) with the gravy. Add the potato flakes (croquette powder, e.g. Pfanni), Cook&Chill binder, Nestlé ThickenUp®, Gelea from biozoon or pürform easy bind and mix again briefly. Add seasoning if desired. Fill the puréed mass into a piping bag (disposable) and pipe the mass into the troughs in the mould. Smooth with a dough scraper, pallet knife or the special pürform spatula and freeze for ca. 6-8 hours, until the mass can be released from the mould.

Press the frozen food out of the mould when required, arrange thawed on a plate and then arrange the other thawed accompaniments (vegetables, purée etc.) around it. Regenerate the whole plate in the combi-steamer with the appropriate program (e.g. plate la carte, medium moist, ca. 14 mins., over 80° C core temperature). Use a core temperature sensor for this if necessary. Add a little gravy to the plate just before serving. The food should be heated to over 80° C for reasons of hygiene. The temperature measurement should be documented for safety reasons. With another binding agent, you can also produce fresh food for belt distribution under certain circumstances.