

## 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?

### Individual - just like your residents and patients

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

## Peas

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

Order no. G-10100

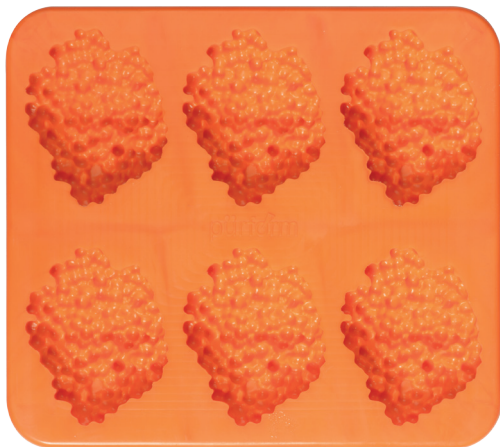
Colour: Ochre, similar to RAL 2008 6 troughs, each ca. 55g.  
ca. 508g mould weight

### 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 - peas  
Order no.: G-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 30 mm (L x W x H)
- Mould weight: ca. 508g
- 6 troughs, each ca. 55g complete, puréed peas

### 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 - peas.

## Recipe for a 6-piece mould:

### Ingredients:

- 300g peas, fresh or frozen
- ca. 80 ml readymade clear vegetable stock (poss. instant product)
- ca. 2 teaspoons 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
- Pos. supplements such as maltodextrin, protein

## Preparation

Wash and season the peas (fresh or frozen) as desired and cook in the combi-steamer. Do not allow them to get too soft when cooking. After cooking allow to cool a little and purée finely in the puréeing machine (e.g. Blixer) together with the clear stock. 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 it into the troughs in the mould. Rap the mould a little. 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 (meat, 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 such as egg, you can also produce fresh food for belt distribution under certain circumstances.