

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?

Kotelett

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

Order no. F-10000

Colour: Ochre, similar to RAL 2008 4 troughs, each ca. 55g.
ca. 323g mould weight

Individual - just like your residents and patientsn

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

Food-safe

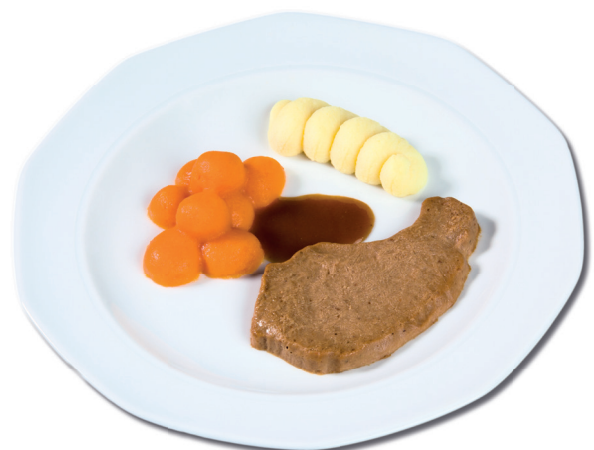
- High-quality, food-safe silicone
- Simple cleaning in the dishwasher
- Mould versatility

Food worth eating again

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



Silicone mould - cutlets
Order no.: F-10000



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 18 mm (L x W x H)
- Mould weight: ca. 323g
- 4 troughs, each ca. 55g complete cutlets

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 - cutlets.

Rezeptur für eine 4-er Form:

Ingredients:

1 piece pork cutlet without bones or 160g schnitzel
ca. 140 ml readymade gravy, chasseur sauce or similar

20g (ca. 2 tablespoons) cream

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, roasting fat

(If it is to be breaded), flour, beaten egg, bread-crumbs, more roasting fat, poss. supplements such as maltodextrin, protein powder etc.

Preparation

Wash cutlets / schnitzel, dab dry, season with salt, pepper, garlic powder, paprika powder. Coat with flour, egg, breadcrumbs if desired. Roast the pieces of meat in fat in the pan as normal. Remove bones from the cutlets. After roasting allow to cool a little. Cut into small pieces and purée finely in the puréeing machine (e.g. Blixer) with the cream and 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 more seasoning if required. Fill the puréed mass into a piping bag (disposable) and pipe it into the 4 troughs, ca. 230 g. 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.