

## 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

## Goulash

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

Order no. F-10250

Colour: Ochre, similar to RAL 2008

4 troughs, each ca. 65g

ca. 622g 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 - Goulash  
Order no.: F-10250



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

- 240 x 250 x 29 mm (L x W x H)
- Mould weight: ca. 622g
- 4 troughs, each ca. 65g complete Goulash

### 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 - Goulash.

## Recipe for a pan for 4:

### Ingredients:

Approx. 300 g of ready-to-eat goulash, ragout or fricassee from daily production.

Approx. 2 teaspoons of croquette powder, e.g. Pfanni or Cook&Chill binder from ETO, Nestlé ThickenUp®, Gelea from biozoon or pürform easy bind (Please observe the manufacturer's dosage instructions).

Possibly: additives such as maltodextrin, protein powder, cream, etc.

## Preparation

Leave the ready-to-eat goulash, possibly fresh from daily production, to cool for a while and blend it in the blender (e.g. Blixer). Add potato flakes, croquette powder, e.g. Pfanni or Cook&Chill binder, Nestlé ThickenUp®, Gelea from biozoon or also pürform easy bind) and mix once more for a short while. Season to taste as necessary.

Fill the blended mixture in a decorating bag (disposable) and inject it in the indentations of the pan. Tapping against it a little.

Smooth it down with a dough scraper or the special pürform spatula and freeze for approx. 6 – 8 hours until you can take the mixture out of the pan

When needed, press the frozen food out of the pan, arrange on a plate after letting it thaw for a while, and arrange the other side dishes that were left to thaw for a while (vegetable, puree, etc.) around it. Regenerate the entire plate in the combi-steamer with a suitable programme (e.g. plate la carte, medium moisture, approx. 14 min. with 80° C core temperature). Use a core temperature probe as necessary. Pour some gravy on the plate briefly before serving. For reasons of hygiene, the food should be heated to over 80° C. The temperature measurement should be documented for reasons of safety. In some circumstances, you can also produce it fresh for tape distribution using another binding agent such as eggs. The pan can also be used for desserts such as mango puree.