

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. maltodextrin)
- Many foodstuffs can be used

Salisbury stead pan

Silicone pan for the preparation of pureed food

In the shape of Salisbury steak pan

Order no.: G-10300

Colour: ochre, approximately RAL 2008

4 indentations, for approx. 65 g each

Pan weight approx. 270 g

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 pan Salisbury steak
order no.: F-10300



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

- 250 x 220 x 20 mm (L x W x H)
- Mould weight: ca. 270g
- 4 troughs, each ca. 65g complete, puréed meat slices

Material

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

Accessories

- Recipe sheet, tailored to the respectivemould

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 - sliced meat.

Recipe for a 4-piece mould:

Ingredients:

approx. 150 - 180 g cooked Salisbury steaks
approx. 150 g ready-made gravy, hunter's sauce, etc. approx. 2-3 teaspoons: croquette powder, e.g. Pfanni or Cook&Chill binder from ETO, Nestlé ThickenUp®, Gelea from biozoon or pürform easy bind. (Please follow the manufacturer's dosage instructions).

Seasonings to taste

Possibly additives such as maltodextrin, protein powder, etc.

Preparation

Leave the ready-to-serve, cooked Salisbury steaks to cool down for a little while and blend them very finely together with the gravy 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 blend briefly once more. Season again as required. Please prepare the mixtures according to the instructions of the respective manufacturer!

Spray the pan with separating spray and besprinkle with a little paprika powder. This will produce the desired frying effect. Fill the pureed mixture in a piping bag (disposable product) and pipe it in the indentations of the pan. Tap gently. Smooth it down using a dough scraper or the special perform spatula and freeze for approx. 6 – 8 hours until the mixture can be detached from the pan. When needed, press the frozen food out of the pan, arrange on a plate, and arrange the other slightly defrosted side dishes (vegetables, puree, etc.) around it. Regenerate the entire plate in the combi steamer with a suitable programme (e.g. plate á la carte, medium-moist, for approx. 14 min. above 80° C core temperature). Use a core temperature probe as required. Shortly before serving, add some more gravy to the plate. For reasons of hygiene, the food should be heated to over 80° C. For safety reasons, the temperature measurement should be documented. In some circumstances, you can also prepare it fresh with a different binder, such as eggs, for conveyor distribution.

The pan can also be used for vegetables, such as pureed red cabbage or savoy cabbage.