



Puree Rice & Pasta

Shaped Rice · Spaghetti · Fettuccine · Elbow Macaroni

IDDSI Levels 4, 5

Product Used: Rubicon Puree Pasta Mix or Rubicon Puree Rice Mix

Shaping Tools Used:

- Shaping ricer (provided by Rubicon)

Kitchen Items Needed:

- Saucepan · Whisk · Rubber spatula · Thermometer · #10 scoop · Hotel pan
- Liquid & dry measuring cups

Ingredients	#10 Scoop (5 serv)	#10 Scoop (10 serv)	#10 Scoop (15 serv)
Puree Rice or Pasta Mix	0.75 cup (120g)	1.5 cups (240g)	3 cups (360g)
Broth or Hot Water (170-185°F)	2 cups	4 cups	6 cups

Puree Rice Mix is a great base for flavor. Add finely ground seasonings such as garlic powder, onion powder, paprika, ground herbs, citrus juice or powdered parmesan to create different flavor variations.

Preparation

1. Pour water or broth into saucepan and bring up to 170-185°F.
2. Slowly whisk in the puree rice or pasta mix until fully combined.
3. Continue whisking while heating until mixture reaches 180–190°F and fully thickens.
4. Transfer to a hotel pan and hold on steam table line at temperature.

Shaped Rice & Pasta using Ricer

1. Insert shaping disc into the ricer. Keep the ricer on top of hotel pan, acting as a tool.
2. Place the ricer over the plate or pan.
3. Add one #10 scoop for a side or two #10 scoops for an entrée portion.
4. Pump the ricer to shape the product onto the plate.

Shaping Options

- Small hole disc – spaghetti or rice
- Flat noodle disc – fettuccine, butter noodles
- Large hole disc – elbow macaroni

For spaghetti or fettuccine, pump in a continuous circle, ending in the center.

For elbow macaroni or rice granules, pump short strands while catching them on the plate.



Advance Preparation

- Puree rice or pasta can be bulk prepared and stored up to 3 days refrigerated.
- Bulk prep and freeze for up to 3 months. See **Advanced Bulk Prep** for detailed instructions.
- Add garnish or sauce right before serving.

Texture & Shaping Tips

Too firm or drying out?

- Add up to 4 Tbsp additional water per 1 cup of dry mix if product is too firm.

Too sticky?

- After holding prepared product for 15 minutes, stir in up to 2 Tbsp of oil per 1 cup of dry mix. This lightly coats the product, reducing stickiness.

Shaping trouble?

- Recheck recipe measurements and temperature ranges.
- Use a scale for accuracy when possible.
- While heating, use a thermometer to check several spots to ensure even temperature throughout. Hit temperature range that is on the recipe.

Recipe Nutrition

Rice #10 Scoop - Calories: 90 | Fat: 1.5g | Sodium: 210mg | Carbs: 17g | Sugars: 0g | Protein: 1g

Pasta #10 Scoop - Calories: 65 | Fat: 1.5g | Sodium: 115mg | Carbs: 16g | Sugars: 0g | Protein: 2g