



Scoop & Shape - Puree Sandwich Bread & Burger Buns

IDDSI Levels 4, 5, 6, 7EC

Puree bread can be used to build sandwiches such as grilled cheese, burgers, tacos, and pizza using the scoop method. Use appropriate IDDSI diet level filling.

Product Used: Rubicon Puree Bread Mix

Shaping Tools Used:

- SimplyThick bread mold (purchase at SimplyThick.com)

Kitchen Items Needed:

- Mixing bowl • Whisk • Rubber spatula • Offset spatula • #10 scoop • #16 scoop
- Liquid & dry measuring cups • Thermometer • Cooking spray • Sheet pan
- Pastry brush

Ingredients	2 #16 Scoop (3 serv)	2 #16 Scoop (6 serv)	2 #16 Scoop (9 serv)
Puree Bread Mix	1 cup (140g)	2 cups (280g)	3 cups (420g)
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (170-185°F)	1.25 cups	2.5 cups	3.75 cups

Using 2 #10 scoop for sandwich bread yields 2, 4, or 6 servings.

Preparation

1. Combine Puree Bread Mix, oil, and **170–185°F hot water** in a mixing bowl. Whisk until smooth.
2. Let the mixture rest for about 5 minutes.

Shape

Burger Buns

3. Scoop 2 #16 scoops per burger onto sprayed sheet pan.
4. Spray offset spatula with oil and flatten scoops to ¼ inch.
5. Build sandwiches.
6. Option to slightly offset the top bun to show filling.

Sandwich Bread

3. Spray bread mold with oil.
4. Add a #10 scoop to mold and spread in mold using a spatula.
5. Flip out onto sprayed sheetpan. Shape 2 per sandwich.
6. Option to cut sandwich down center and slightly separate.

Optional Color

Option 1 - Mix 1 tsp Kitchen Bouquet to ¼ cup water. Brush on using a pastry brush.

Option 2 - Sprinkle **Rubicon Grilled Coloring Mix** onto buns or into mold before adding bread.



Building Sandwiches

Option 1 - Build to the plate - *this option is best to keep proteins at proper temperature, without drying out sandwich bread.*

- If serving a hot sandwich, cover sheet pan with sandwich bread and warm in 350°F oven for 5 minutes. Hold on top of serving well, to keep warm.
- Bring sandwich fillings up to temperature separately and hold on tray line.
- Build sandwich to the plate - bottom slice, filling, garnish, top slice.

Option 2 - Build in advance - *this option is best if you have larger numbers of sandwiches to serve, to not slow down time on the line.*

- Build sandwiches in a shallow hotel pan with fillings at temperature. Slice or configure how you want it to look on the plate.
- Cover and hold at temperature on tray line. Bread will warm.
- Spray offset spatula and move the sandwiches to the plate.

Advance Preparation

- Sandwich bread 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.

Texture & Shaping Tips

Too firm or drying out?

- Puree bread softens when warmed.
- Add up to 4 Tbsp additional water per 1 cup of dry mix if product is too firm.
- Lower water temperature slightly (closer to 170°F) for softer bread.

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.
- Chill in freezer for 15 minutes, shape while cold, then reheat covered in a 350°F oven or steamer.

Recipe Nutrition

Burger bun (2) - Calories: 240 | Fat: 10g | Sodium: 200mg | Carbs: 34g | Sugars: 8g | Protein: 4g

Sandwich bread (2) - Calories: 380 | Fat: 16g | Sodium: 320mg | Carbs: 54g | Sugars: 12g | Protein: 6g