

Thickened Broth - Add 1 pump Simply Thick to 4 oz. liquid.

L4 Purée Burger Preparation

1. Add browned ground beef to food processor.
2. Add Simply Thick thickened broth to process to Minced Moist Mechanically Altered. Process until:
 - fits between fork tines
 - not sticky
 - does not weep
3. Add more thickened broth to process to L4 Puree. Process until:
 - sits in mound on utensil
 - not sticky
 - does not weep
4. Option to add Kitchen Bouquet in small increments to brown the meat and increase eye appeal.
5. Transfer to steam table pan and hold until plating.



Recipe Notes

- Use the appropriate textured burger patty with puree bread mix for IDDSI Levels 4, 5 & 6.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Ingredients	3 servings	6 servings
Rubicon Puree Bread Mix	1 cup	2 cups
Vegetable Oil	2 Tbsp	4 Tbsp
Hot water (170-185°F)	1.25 cups	2.5 cups

Puree Buns Preparation

1. Combine purée bread mix and oil in a mixing bowl.
2. Slowly whisk in the hot water until well blended. Let sit 5 minutes.
3. Spray sheet pan with oil. Scoop 2 #16 scoops per serving onto sheet pan.
4. Spray back of offset spatula and flatten scoops.
5. Option: add 1 tsp Kitchen Bouquet to 1/4 cup water. Lightly brush on half the flattened scoops to give a browned bun appearance for the top bun.
6. Cover sheet pan and hold until plating. Can be served warmed or room temperature. Cover sheet pan before retherming.



Puree Burger Plating Preparation

1. Spray offset spatula and place bottom slice on plate.
2. Scoop 4 oz. #10 scoop of burger on top of bottom bun.
3. Add desired L4 Puree toppings.
4. Gently angle top bun on top of burger so toppings can be shown.