Ingredients	10 servings ¼ sheet pan	20 servings ½ sheet pan
Purée Bread Mix *Rubicon or Darlington*	3 cups (420g)	6 cups (840g)
Rubicon Grilled Toast Coloring Mix	2T	¼ cup
Hot water (170-185°F)	4 cups	8 cups
Vegetable Oil	6T	12T (¾ cup)
Sandwich filling	as needed	as needed

Purée Bread Sandwich Preparation

1. Spray a sheet pan with food release. Sprinkle grilled toast coloring mix and shake to coat the bottom.
2. In a bowl, combine bread mix with oil; slowly whisk in hot water until smooth.
   - 10 servings (quarter sheet pan): 1 ½ cups bread mix + 3 Tbsp oil + 2 cups hot water
   - 20 servings (half sheet pan): 3 cups bread mix + 6 Tbsp oil + 4 cups hot water
3. Spread mixture evenly on prepared sheet pan with a metal spatula.
4. Prepare a second pan using the same method without the coloring mix. You now have 2 sheet pans: one plain, one with coloring. Let both sheet pans sit for 15 minutes.
5. Spread sandwich filling evenly over the pan without coloring mix.
6. Loosen edges of the grilled colored pan with a spatula, then flip it carefully on top of the first pan by lining up the long edges. Remove the top pan.
7. Cover with film wrap and refrigerate until service.
8. Slice: for 20 sandwiches, cut 3 x 4 on a half sheet pan; for 10 sandwiches, cut 1 x 4 on a quarter sheet pan.

Notes

- If struggling with shaping: double-check recipe details—especially volumes and temperature ranges. Use a scale, if possible, for accuracy. Chill in freezer for 15 minutes, then shape while cold.
- Sandwiches may be served cold or warm. If serving warm, cover with foil and heat in 350°F oven for 15-20 minutes, or until the proper internal temperature is reached.
- Sandwiches can be prepared in advance, wrapped individually in foil, and frozen. To reheat, place wrapped sandwiches in a steam table pan and place in 350°F oven for 30-40 minutes until the sandwiches reach the proper temperature.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.