



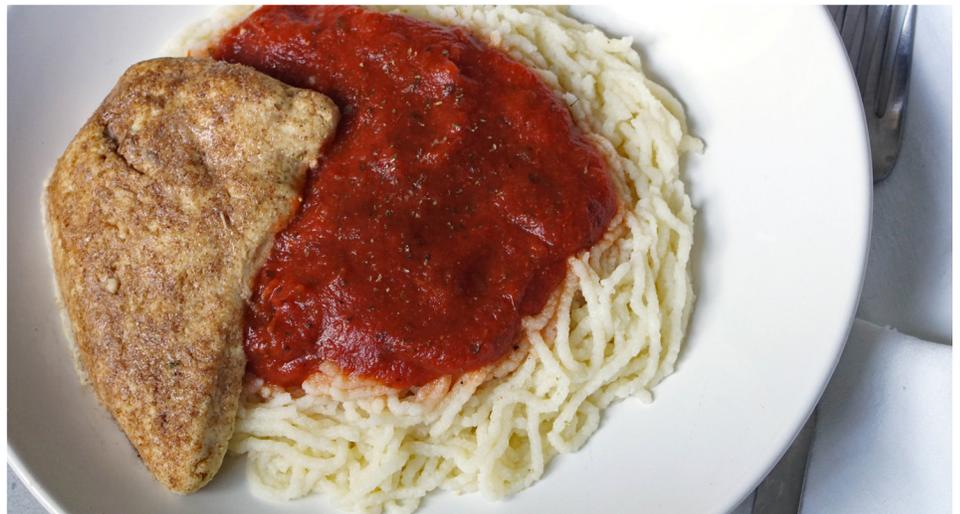
Purée Line Shaping Guide

Easy recipes for simple scooped or on the line shaping of purée rice, pasta, corn and proteins.



Purée Ricer Tool

Contact us to request a complimentary ricer tool with future pasta or rice purchase.



Protein Shaping Molds

Provided complimentary with first order and additionally every fifth order.



We're here to help! Contact us for samples or questions.

Distributor ordering numbers and training videos available at rubiconfoods.com

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Purée Recipes

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Spaghetti

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Chicken Breast

Sliced Meat

Fish Fillet

Pork Chops



Ingredients	5 servings #10 scoop	10 servings #10 scoop
Purée Rice Mix	¾ cup	1 ½ cup
Hot water (170-185°F)	2 cups	4 cups

Rice Scoop Preparation

1. Pour hot water into a pan and slowly whisk in the purée rice mix until combined. The mixture will partially thicken.
2. Reheat the rice mix to 180-190°F to fully thicken by:
 - Stovetop: Continue stirring on medium heat.
 - Convection oven: Heat covered at 350°F for 15 minutes.
 - Steamer: Heat covered for 10 minutes.
3. Stir mixture and hold on the serving line according to state regulations.
4. Serve using a #10 scoop or try optional line shaping with our complimentary purée ricer.



Optional Purée Shaping on the Serving Line Shaped Rice Granule Preparation

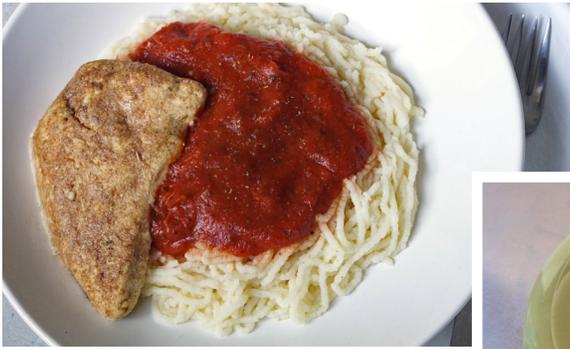
Follow steps 1-4 above.

5. Insert disc into ricer followed by the stainless steel tube.
6. Add a #10 scoop to the ricer.
7. Plate textured rice by pumping out short strands and catching them on the plate until all of the rice is used.

Notes

- The ricer can be placed on top of the rice in the steam table pan until the next plating procedure.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.
- Contact us to request a complimentary ricer tool with purchase of purée rice or pasta mix.

Nutrition Facts	Purée Rice
Serving Size	#10 scoop (23g)
Calories	85
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	215mg
Potassium	0mg
Total Carbohydrates	18g
Dietary Fiber	0g
Sugars	0g
Protein	1g



Spaghetti

Ingredients	5 servings #8 scoop	10 servings #8 scoop
Purée Pasta Mix	¾ cup	1½ cup
Hot water (170-185°F)	2.5 cups	5 cups



Fettuccini



Elbow Macaroni

Pasta Scoop Preparation

1. Pour hot water into a pan and slowly whisk in the purée pasta mix until combined. The mixture will partially thicken.
2. Reheat the pasta mix to 180-190°F to fully thicken by:
 - Stovetop: Continue stirring on medium heat.
 - Convection oven: Heat covered at 350°F for 15 minutes.
 - Steamer: Heat covered for 10 minutes.
3. Stir mixture and hold on the serving line according to state regulations.
4. Serve using a #8 scoop. Use back of scoop to create a groove in the pasta and ladle in sauce.

Optional Purée Shaping on the Serving Line

Spaghetti, Fettuccini & Elbow Macaroni Preparation

Follow steps 1-2 above.

1. For correct texture, cool mixture to 100°F or lower in cooler for a minimum of 1.5 hours.
2. Reheat pan to an internal temperature of 165°F using step 2 above and place on the serving line.
3. Insert appropriate ricer shaping disc into ricer followed by the stainless steel tube.
4. Add one #8 scoop (side dish) or two #8 scoops (main dish) to the ricer.
5. For spaghetti and fettuccini, pump out all of the purée pasta in a continuous circle ending in the center. For elbow macaroni, pump out ½ inch strands by catching the strands on the plate and pulling up on the ricer.
6. Ladle sauce over center of pasta, garnish and serve.

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Spaghetti

Fettuccini

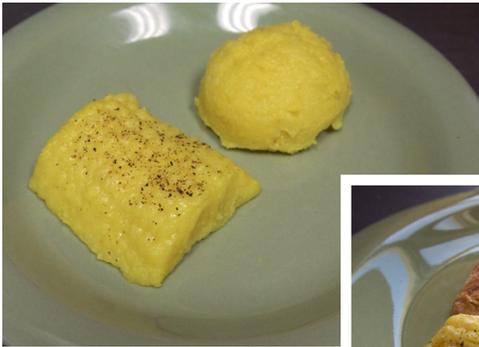
Elbow Macaroni



Notes

- The ricer can be placed on top of the pasta in the steam table pan until the next plating procedure.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.
- Contact us to request a complimentary ricer tool with purchase of purée rice or pasta mix.

Nutrition Facts	Purée Pasta
Serving Size	#8 scoop (23g)
Calories	65
Total Fat	1.4g
Saturated Fat	0.3g
Trans Fat	0g
Cholesterol	0mg
Sodium	100mg
Potassium	31mg
Total Carbohydrates	16g
Dietary Fiber	1g
Sugars	0g
Protein	2g



Ingredients	10 servings 4 oz.
Purée Corn Mix	1 ¾ cups
Tap water	5 cups



Corn Scoop Preparation

1. Pour water into a stovetop pan and slowly whisk in the corn mix until combined.
2. On medium heat, slowly bring the corn mixture to 170-185°F while whisking.
3. Transfer to steam table pan and hold on serving line at a minimum of 135°F.
4. Serve using a #8 scoop.



Optional Purée Shaping on the Serving Line

Corncob Preparation (2 - 2 oz. portions)

Follow steps 1-4 above.

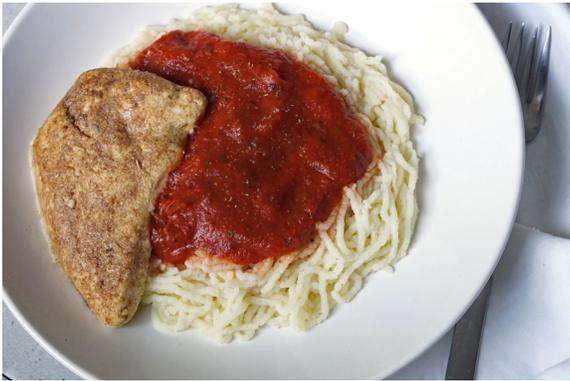
5. Spray corn mold with non-stick cooking spray.
6. Add a #16 scoop (2 oz.) to the corn mold and spread to even out the top.
7. Flip corn mold onto plate and remove the mold, slightly pressing in the center. Repeat right next to first for a total of 2 corncobs.
8. Brush with melted butter and sprinkle with ground black pepper.



Notes

- A complimentary corncob mold will be provided in every case. Contact us for any additional molds for multiple serving lines.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Nutrition Facts	Purée Corn
Serving Size	1 #8 scoop 2 corncobs (27g)
Calories	90
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Potassium	52mg
Sodium	90mg
Total Carbohydrates	17g
Dietary Fiber	0g
Sugars	4g
Protein	3g



Grilled chicken breast

Ingredients	1 serving 2 or 3 oz.	8 servings 2 or 3 oz.
Rubicon Purée Shaping Mix	1 ½ T (12g)*	¾ cup (96g)*
Cooked & drained protein <i>Chicken, fish, pork, beef, meatloaf, etc.</i>	2 or 3 oz. by weight	16 or 24 oz. by weight
Hot water (170-185°F)	¼ cup	2 cups
Rubicon Grilled Toast Coloring Mix	as needed	as needed

*For thicker consistency, increase the amount of shaping mix an extra ½ T per serving.

Protein Preparation

1. In a food processor, add purée shaping mix, cooked and drained protein and water. Blend to a smooth consistency.
2. Transfer mixture to a steam table pan to later be placed on the serving line.
3. Cover and heat in a 350°F convection oven for 15-20 minutes to an internal temperature of 165°F.
4. Stir the mixture and hold covered according to state guidelines.

Purée Shaping on the Serving Line

Chicken breast, fish fillet, stacked meats & porkchops

Follow steps 1-4 above.

5. Spray appropriate mold with food release spray and sprinkle with grilled coloring mix using dredge cup provided. Resprinkle every serving and respray every fifth serving.
6. Scoop mixture into mold and spread evenly with back of scoop. Use #10 scoop for 2 oz. protein and #8 scoop for 3 oz. protein.
7. Flip mold onto plate and remove using tongs provided. If sticking occurs, lightly push down on middle of mold while pulling on the edge with tongs.
8. Top with desired seasoning or sauce and serve.



Notes

- Breaded proteins are not recommended for proper texture.
- Add sauce as a final topping or on the side. Do not mix sauce into recipe.
- Dredge cup, tongs and scale provided complimentary with first order. Shaping molds provided complimentary with first order and every fifth order after that. Contact us for any additional or replacement shaping tools or molds.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Nutrition Facts	Purée Shaping Mix Dry mix only
Serving Size	12g
Calories	50
Total Fat	2g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	75mg
Potassium	49mg
Sodium	95mg
Total Carbohydrates	4g
Dietary Fiber	0g
Sugars	0g
Protein	3g