

Purée Sheet Pan Shaping

Toast, Cinnamon Rolls, Pancakes, Grilled Sandwiches, Hot Dogs, Sliced Bread, Cold Sandwiches, Pizza from one shaping technique using Rubicon Purée Bread Mix



Sheet Pan Recipe

Ingredients	10 servings ¼ sheet pan	20 servings ½ sheet pan
Purée Bread Mix #20020	1 ¾ cups (245g)	3 ½ cups (490g)
Cinnamon Bread Mixture <i>Combine ¼ cup bread mix & 1T cinnamon</i> Or Purée Bread Mix	1-2T	2-3T
Hot water (180-190°F) <i>Temperature is important to this recipe</i>	1 ¾ cups, 2T	3 ¾ cups
Oil or liquid butter	3T	6T

Sheet Pan Preparation

1. Spray baking sheet liberally with food release. Sprinkle cinnamon bread mixture (for grilled recipes) or Purée Bread Mix (for cold sandwiches & sliced bread). Shake around baking sheet while hitting the sides to coat the bottom.
2. Add oil or liquid butter to purée bread mix in a mixing bowl. Slowly whisk in the hot water until well blended.
3. Immediately transfer to prepared baking sheet and spread evenly with a metal spatula. Let sit for 10 minutes uncovered. Cover and store until ready to serve.

Chef's Tips

- If not needing the entire sheet pan, slice the servings needed and move to a new sheet pan to be placed on the serving line for warm applications. Cover and store the remaining.
- Bulk prep 3-7 days worth of sheet pan servings. Cover and store. Pull from cooler as needed.
- A metal spatula is very helpful in spreading the bread. Take long strokes to not pick up the cinnamon bread or bread mix.
- Spray metal spatula with food release before moving and shaping.

Always have both a white bread and grilled bread sheet pan made up and stored for easy shaping application.

Preparation: Plain Purée Bread Mix for Pan Coating

White Bread Slices, Cold Sandwiches



Preparation: Cinnamon Purée Bread Mixture for Pan Coating

Toast, Cinnamon Rolls, Pancakes, Grilled Sandwiches, Hot Dogs



White Bread Pan Shaping

Using Purée Bread Mix Sheet Pan

White Bread Slices

1. Cut out number of slices of bread needed for service. Half sheet pan - slice 3 by 4 cuts for a total of 20 slices. Quarter sheet pan - slice 2 by 3 cuts for a total of 12 slices.
2. Move bread to plate. Option to slice in half and stack slices. Store remaining bread.



Chef's Tips

- Bulk prep 3-7 days worth of sheet pan servings. Cover and store. Pull from cooler as needed.
- After assembling sandwiches or bread slices, cover and store remaining bread in cooler so there is zero waste.
- Use purée bread for IDDSI Levels 4-6 sandwiches. Use the appropriate texture filling.

Cold Sandwiches

1. Half sheet pan - slice 3 by 4 cuts for a total of 20 slices for 10 sandwiches. Quarter sheet pan - slice 2 by 3 cuts for a total of 12 slices for 6 sandwiches.
2. Move bottom slice to plate. Scoop appropriate filling onto bottom slice. Add top slice on top of filling.
3. Option to slice down middle and separate halves. Do not slice in half if filling is too soft.



Breakfast Sheet Pan Shaping

Using Cinnamon Bread Mixture Sheet Pan

Cinnamon Rolls

1. Cut out number of cinnamon rolls needed for service. Half sheet pan - slice 1 cut lengthwise then 9 cuts across for a total of 20 slices. Quarter sheet pan - slice 9 cuts across for a total of 10 slices
2. Move cinnamon rolls to a new sheet pan. Store remaining bread.
3. Sprinkle cinnamon/sugar mixture evenly over bread. Gently roll the slices into cinnamon rolls.
4. Heat pan in 350°F oven for 2 minutes to melt in the flavoring. Place warm sheet pan on top of serving well.
5. Move warm cinnamon roll to plate. Drizzle with icing and serve.



Pancake Preparation

1. Using a glass, biscuit or cookie cutter, cut out number of pancakes needed for service.
2. Move pancakes to a new sheet pan. Store remaining bread. Before service, warm sheet pan uncovered in 350°F oven for 2 minutes. Place warm sheet pan on top of serving well.
3. Flip pancakes onto plate. Top with syrup and serve.



Toast

1. Cut out number of slices of toast needed for service. Half sheet pan - slice 3 by 4 cuts for a total of 20 slices. Quarter sheet pan - slice 2 by 3 cuts for a total of 12 slices.
2. Move toast to a new sheet pan. Store remaining bread. Before service, warm sheet pan uncovered in 350°F oven for 2 minutes. Place warm sheet pan on top of serving well.
3. Flip bread over onto plate for toast. Option to slice in half for stacked toast.



Grilled Sandwiches, Hot Dogs

Using Cinnamon Bread Mixture Sheet Pan

Grilled Sandwiches

1. Cut out number of slices of sandwiches needed for service.
Half sheet pan - slice 3 by 4 cuts for a total of 20 slices for 10 sandwiches. Quarter sheet pan - slice 2 by 3 cuts for a total of 12 slices for 6 sandwiches.
2. Move slices to a new sheet pan. Store remaining bread. Before service, warm sheet pan uncovered in 350°F oven for 2 minutes. Place warm sheet pan on top of serving well.
3. Move bottom slice to plate. Scoop appropriate filling onto bottom slice. Flip top slice on top of filling so grilled color is shown.
4. Slice down middle and separate halves. Do not slice in half if filling is too soft.



Hot Dogs

1. Cut out number of slices of hot dogs needed for service. Half sheet pan - slice 1 by 4 cuts for a total of 10 hot dog buns. Quarter sheet pan - slice 4 cuts across for a total of 5 hot dog buns.
2. Move slices to a new sheet pan. Store remaining bread.
3. Purée up hot dogs in food processor. Add a small amount of water for desired consistency.
4. Heat purée hot dog mixture to 140°F temperature. Transfer mixture to a high heat piping bag. Cut a hot dog size diameter hole at tip of bag.
5. Before service, warm sheet pan uncovered in 350°F oven for 2 minutes. Place warm sheet pan on top of serving well.
6. Move purée bun to plate or optional hot dog boat. Pipe hot dog down the center. Add desired toppings.



Chef's Tips

- Bulk prep 3-7 days worth of sheet pan servings. Cover and store. Pull from cooler as needed.
- After assembling sandwiches or buns, cover and store remaining bread in cooler so there is zero waste.
- Use purée bread for IDDSI Levels 4-6 sandwiches. Use the appropriate texture filling.

Purée Bread Mix

Product	Purée Bread Mix 20 lbs.	Purée Bread Mix 10.3 lbs.	Purée Bread Mix 5 lbs.
Item Number	20020	30110	20025
UPC Code	00-893931-001211	00-893931-001648	00-893931-001358
Pack	(1) 20 lb. Bag in Box	(1) 10.3 lb. Bag in Box	(1) 5 lb. Bag in Box
Portion Size	#16 Scoop (23g dry mix)	#16 Scoop (23g dry mix)	#16 Scoop (23g dry mix)
Portion Per Case	394 #16 Scoops	203 #16 Scoops	98 #16 Scoops
Net Weight	20 lbs. (9,072g)	10.3 lbs. (4,672g)	5 lbs. (2,268g)
Gross Weight	21 lbs.	11.5 lbs.	6 lbs.
Case Dimensions	10" x 10" x 10"	8" x 7.75" x 9.75"	7" x 7" x 7"
Case Cube	0.6	0.35	0.2
Palet Ti Hi	16 Ti, 4 Hi (64 cases)	30 Ti, 5 Hi (150 cases)	30 Ti, 5 Hi (150 cases)
Shelf Life	12 Months	12 Months	12 Months

Ingredients

Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Bleached Wheat Flour (Heat Treated), Sugar, Corn Syrup Solids, Soybean Oil, Oat Fiber, Defatted Wheat Germ, Xanthan Gum, Salt, Yeast, Mono & Diglycerides, Malted Barley Flour, Ammonium Sulfate, Leavening (Monocalcium Phosphate), Calcium Propionate (Preservative), Sorbitan Monostearate. **Contains:** Wheat.

Purée Scoop Recipe

Purée Bread (6 servings #16 scoop)

Rubicon Purée Bread Mix	1 cup (140g)
Oil or liquid butter	2T
Hot water (170-185°F)	1 ¼ cup*

*For softer texture, add ¼ cup water to 6 servings recipe.

1. Place purée bread mix in a bowl.
2. Add oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #20 or #16 scoop.
5. For a dinner roll presentation, slightly flatten top of scoop and create grooves with the spatula.

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Recipe Nutrition for #16 scoop (77g)

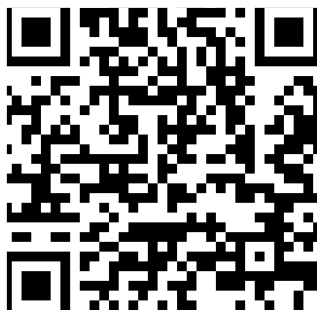
Calories 120 • Total Fat 5g • Cholesterol 0mg • Sodium 100mg
Total Carbohydrates 17g • Fiber 1g • Sugars 4g • Protein 2g



6 Flavoring Options Available

1/4 cup of flavoring mix to 1 cup of bread mix

- **Chocolate Cake**
- **Apple Spice**
- **Cinnamon Roll**
- **Honey Wheat**
- **Pancake Waffle**
- **Lemon Cake**



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