



Bulk Puree Grilled Sandwiches - 10 or 20 Servings

IDDSI Levels 4, 5, 6, 7EC

Use puree bread to create bulk sheet pan sandwiches. Select fillings based on appropriate IDDSI diet level.

Product Used: Rubicon Puree Bread Mix, Rubicon Grilled Coloring Mix

Kitchen Items Needed:

- Mixing bowl • Whisk • Rubber spatula • Offset spatula • 2 sheet pans (quarter or half) • Liquid & dry measuring cups • Thermometer • Cooking spray • Sheet pan

Ingredients	12 Sandwiches <i>(2 Quarter Sheet Pans)</i>	20 Sandwiches <i>(2 Half Sheet Pans)</i>
Rubicon Puree Bread Mix	1.75 cups (245g)	3.5 cups (490g)
Rubicon Grilled Coloring Mix	2 Tbsp <i>(1 pan only)</i>	0.25 cup <i>(1 pan only)</i>
Vegetable Oil	3 Tbsp	6 Tbsp
Hot Water (170-185°F)	2 cups	4 cups
Sandwich filling	as needed	as needed

IMPORTANT: Prepare this recipe **TWICE** to create 2 sheet pans (top + bottom slice).

Sheet Pan Preparation

1. Spray 2 sheet pans generously with oil.
2. Sprinkle Grilled Toast Coloring Mix over one pan (**top slice**) and shake to coat the bottom evenly.
3. In a mixing bowl, whisk Puree Bread Mix, vegetable oil and **170–185°F hot water** until whisk marks begin to form. Temperature is critical – cooler water = softer product.
4. Immediately spread mixture onto prepared sheet pan. Spread evenly using an offset spatula with long, smooth strokes. Avoid lifting the mixture while spreading.
5. Repeat steps 3-4 for the second sheet pan (**bottom slice**).
6. Let both pans sit for **15 minutes uncovered** before shaping or covering for storage.

Portion & Shape

7. After 15 minutes, spread sandwich filling evenly over the bottom slice (pan without coloring mix).
 - Use fillings that hold shape (e.g., ricotta-based spreads, thickened proteins).
 - Avoid overly runny fillings.
8. Run spatula around outside edges of colored sheet pan.



9. Align the long edges of the 2 sheet pans and flip the colored pan onto the filled bottom layer.
10. Remove the top pan, leaving a fully assembled sheet pan sandwich.
11. Slice into portions following the Sandwich Cutting Grid.
 - 12 servings (¼ sheet pan): cut 2 x 3
 - 20 servings (½ sheet pan): cut 3 x 4Note - ¼ sheet pan servings are slightly smaller.

Advance Preparation

- Sandwiches can be bulk prepared and stored up to 3 days refrigerated.

Reheat

- Reheat covered at 350°F until internal temperature reaches 165°F.
- If bread is drying out, heat servings in perforated hotel pan over a solid hotel pan. Add a small amount of water to the bottom pan to create a steam environment.
- Keep covered on the tray line until plating.

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.

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 - Bread only

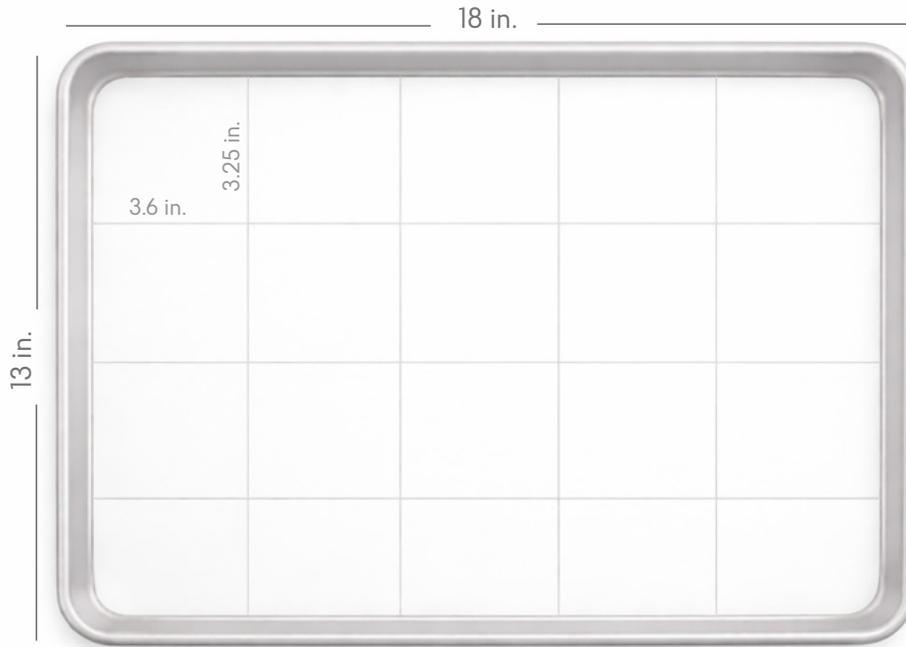
Sandwich (20 serv) - Calories: 240 | Fat: 10g | Sodium: 210mg | Carbs: 36g | Sugars: 8g | Protein: 4g

Sandwich (12 serv) - Calories: 200 | Fat: 8g | Sodium: 180mg | Carbs: 30g | Sugars: 6g | Protein: 4g



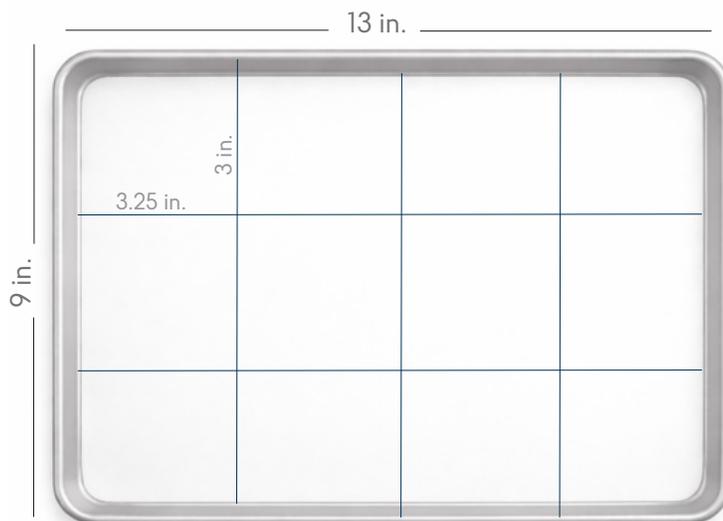
Toast / French Toast / Sandwich Cutting Grid

Half Sheet Pan - 20 servings



Follow Sheet Pan Recipe to prepare a half sheet pan with puree bread. Make 4 vertical cuts and 3 horizontal cuts to create 20 portions (5 × 4 grid).

Quarter Sheet Pan - 12 servings



Follow Sheet Pan Recipe to prepare a quarter sheet pan with puree bread. Make 3 vertical cuts and 2 horizontal cuts to create 12 portions (3 × 4 grid).
Note - these servings are slightly smaller than half sheet pan servings.