Sandwich Bread & Burger Buns



Scoop & Shape

IDDSI Levels 4, 5, 6, 7EC

Use puree bread and the scoop method to create sandwich bread and burger buns. Choose fillings and toppings appropriate for the intended IDDSI level.

Product Used: Rubicon Puree Bread Mix

Shaping Tools Used:

- SimplyThick bread mold (purchase at SimplyThick.com)

Kitchen Items Needed:

Mixing bowl • Whisk • Rubber spatula • Offset spatula • #10 scoop • #16 scoop

Liquid & dry measuring cups • Thermometer • Cooking spray • Sheet pan • Pastry brush

Ingredients

Ingredients	3 burgers / 2 sandwiches	6 burgers / 4 sandwiches	9 burgers / 6 sandwiches
Puree Bread Mix	**1 cup (140g)**	**2 cups (280g)**	**3 cups (420g)**
Vegetable Oil	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Hot Water (170-185ºF)	**1.25 cups**	**2.5 cups**	**3.75 cups**

Use two #16 scoops per burger or two #10 scoops per sandwich.

Recipe Nutrition

Burger buns (2) - Calories: 240 | Fat: 10g | Sodium: 200mg | Carbs: 34g | Sugars: 8g | Protein: 4g

Sandwich bread slices (2) - Calories: 380 | Fat: 16g | Sodium: 320mg | Carbs: 54g | Sugars: 12g | Protein: 6g

Nutrition shown is for the bread portion only. Fillings and toppings are additional.

Preparation

1. Combine Puree Bread Mix, oil, and 170–185°F hot water in a mixing bowl. Whisk until smooth.
2. Let the mixture rest for about 5 minutes.

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Shape

Burger Buns

3. Scoop 2 #16 scoops per burger onto sprayed sheet pan.
4. Spray an offset spatula with oil and flatten each portion to approximately ¼-inch thickness.
5. Build sandwiches.
6. Optional: Slightly offset the top bun to show filling.

Sandwich Bread

3. Spray bread mold with oil.
4. Add a #10 scoop to mold and spread in mold using a spatula.
5. Flip out onto sprayed sheet pan. Shape 2 per sandwich.
6. Optional: Cut the sandwich down the center and slightly separate the halves.

Optional Color

Option 1: Mix 1 tsp Kitchen Bouquet with ¼ cup water. Apply using a pastry brush.

Option 2: Sprinkle Rubicon Grilled Coloring Mix onto the buns or into the bread mold before adding the mixture.

Building Sandwiches

Option 1 - Assemble at Service

- Heat bread and fillings separately, then assemble directly on the plate.
- For refrigerated bread and cooked fillings: cover and reheat in a 350°F oven until all parts reach 165°F for 15 seconds.
- Transfer reheated components to hot holding at 135°F or above. Build the sandwich to the plate: bottom slice, filling, garnish, top slice.

Option 2 - Assemble in Advance

- Build sandwiches in a shallow hotel pan. Slice or configure for plating. Hold wrapped and refrigerate if preparing ahead.
- Cover and heat in a 350°F oven until the center and all parts reach 165°F for 15 seconds. Verify with a thermometer; complete reheating within 2 hours.
- After reheating, keep covered and hot hold at 135°F or above until service.
- Spray an offset spatula and transfer sandwiches to the plate.

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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.

Too sticky?

- After holding prepared product for 15 minutes, stir in up to 2 Tbsp of oil per 1 cup of dry mix. This lightly coats the product, reducing stickiness.

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 350ºF oven or steamer.

Advance Preparation

- Sandwich bread can be bulk prepared and stored up to 3 days refrigerated.
- Bulk prep and freeze for up to 3 months.