



Institutional Foodservice Recipe

STANDARDIZED HACCP PROCEDURE



Recipe Name:	Puree Sandwiches		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	1 cups / 250 mL	2 cups / 500 mL	4 cups / 1 L
Vegetable Oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Method:			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix from the bag and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature) and add liquids to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Flatten with spatula, if desired, to provide the appearance of a slice of bread.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

Taste Variety:

Puree Beef Sandwich – Spread mustard on puree bread and top with 2oz Hot Puree Beef.

Puree Chicken Sandwich – Spread mayonnaise on puree bread and top with 2oz Hot Puree Chicken.

Puree Ham Sandwich - Spread mustard on puree bread and top with 2oz Hot Puree Ham.

Puree Salmon Sandwich - Spread mayonnaise on puree bread and top with 2oz Hot Puree Salmon.

Puree Egg Salad Sandwich - Spread mayonnaise on puree bread and top with 2oz Hot Puree Egg Salad.

Puree Cheese Sandwich – Top puree bread with 2 oz hot cheese sauce.

Cheese Sauce: Makes 2 ½ cups of sauce.

In heavy saucepan, over low heat make roux with 2 Tbsp Flour and 2 Tbsp Margarine. Gradually stir in 1/8 tsp Pepper, 1/8 tsp Paprika, 1 cup milk. Cook stirring constantly until thickened and smooth. Stir in 1 cup shredded cheese and cook over low heat stirring constantly until cheese is melted.

For further information on this recipe, CMI products or testing results, please contact us at info@mdmktg.ca