



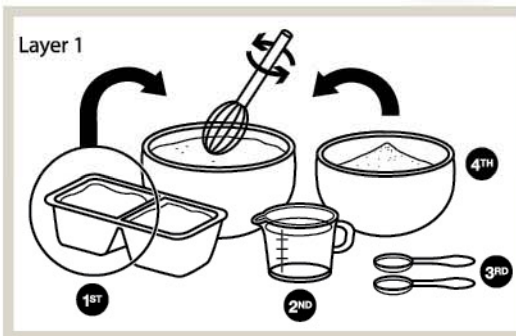
Level 3 Layering Options

Have fun with combinations of *Campbell's* Texture Modified Foods. Simple layering techniques provide a spectacular presentation.

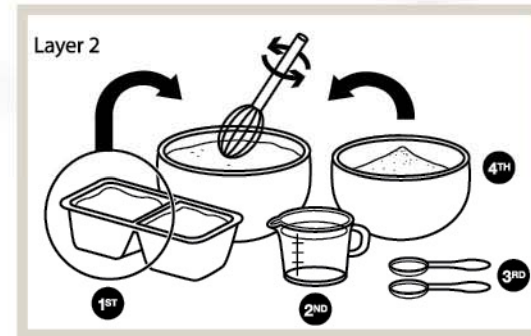
Note: Please read preparation instructions for each individual recipe.



1. Sift 125 mL/1/2 cup of *Shape & Serve* into a mixing bowl.



2. In a separate mixing bowl for layer 1 add, in order, 1) 1/2 tub of thawed *Campbell's Primepuree, Gardenpuree or Primeminced*, 2) add 125 mL/1/2 cup of hot water, 3) add 2 tbsp of vegetable oil gradually and process to a smooth consistency, 4) mix in the sifted *Shape and Serve* into puree mixture and process until well blended.



- 2a. In a separate mixing bowl for layer 2 add, in order, 1) 1/2 tub of thawed *Campbell's Primepuree, Gardenpuree or Primeminced*, 2) add 125 mL/1/2 cup of hot water, 3) add 2 tbsp of vegetable oil gradually and process to a smooth consistency, 4) mix in the sifted *Shape and Serve* into puree mixture and process until well blended.

Let Your Creativity Take Shape

Level 3 Layering Options (continued)



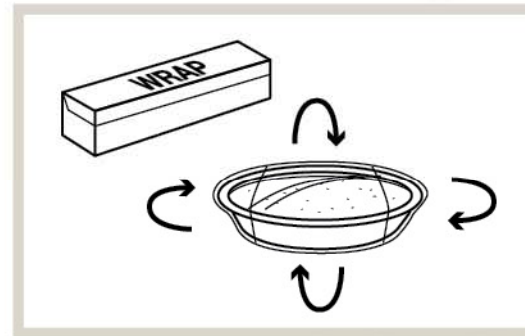
3. Generously spray pans using pan release.



4. Pour prepared layer 1 mixture into pans. Spread to cover bottom of pans.

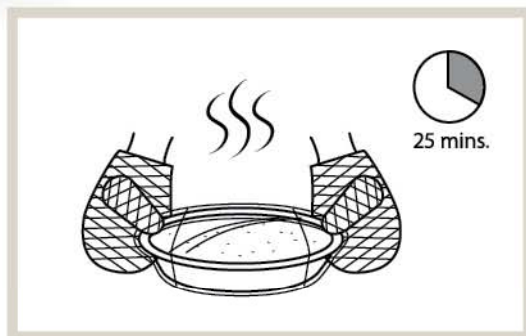


5. Spread prepared layer 2 mixture evenly over layer 1.

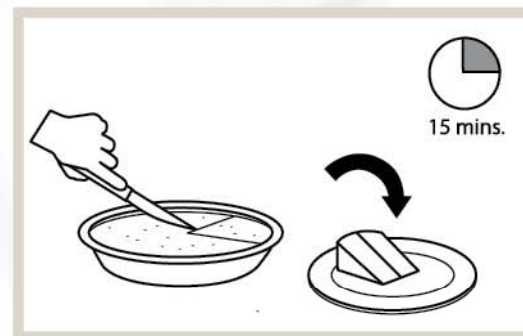


6. For a steamer, cover loosely with 2 layers of clear wrap. For the oven, use one layer of clear wrap, and one of foil to prevent crusting.

Level 3 Layering Options (continued)



7. Heat in a steam tray for 20-25 minutes (internal temperature must reach 165°F (74°C)).



8. Remove from steamer or oven and allow to stand for 10-15 minutes before cutting. Remove with spatula or flip pans onto a clean tray and cut into portions.