



Level 2 Cubes & Finger Foods

Pureed Vegetable, Cut Shapes PUREED CARROT CUBES

YIELD: 10 Servings

PAN SIZE: 1/2 size steam table pan (2" deep) or 2 loaf pans

PORTION SIZE: 1 x 3 oz (90 g) serving

PORTIONING DIRECTIONS: Cut to yield 30 cubes

IMPERIAL	METRIC	INGREDIENTS
1/2 tub (1.9 lbs)	1/2 tub (850 g)	Campbell's® Primepuree® Sweet Carrots, thawed
1/3 cup	100 mL	Hot Water
1/3 cup	100 mL	Hormel™ Shape & Serve®, sifted then measured
1 tbsp	15 mL	Vegetable Oil

METHOD:

1. Place thawed Primepuree® Sweet Carrots in large bowl.
2. Add hot water and vegetable oil gradually and process to smooth consistency.
3. Mix sifted Hormel™ Shape & Serve® into puree mixture and process until well blended.
4. Generously coat steam table pan with food release.
5. Pour mixture into steam table pan. Cover tightly with two layers of clear wrap for steamer (or one layer of each clear wrap and foil for oven) to prevent crusting during cooking.
6. If using steamer, cook for 20-25 minutes. If using convection oven, cook at 325°F (165°C) for 25-30 minutes. Ensure that product reaches internal cooking temperature of 165°F (74°C).
7. Remove from steamer or oven and allow to stand for 10 minutes before cutting. Do not allow to cool down completely before cutting. Either cut directly in pan and remove with a spatula or flip pan onto a clean tray and cut into cubes.
8. Cut 30 cubes. Serve 3 cubes for 90 gram portion.

SERVING SUGGESTIONS:

Serve Pureed Carrot Cubes with Pureed Beef Cubes recipe to resemble a Pureed Beef Stew accompanied by Mashed Potatoes and Gravy.

Let Your Creativity Take Shape