



## Level 1 Molds & Muffin Shapes

### Pureed Protein, Shaped using mold PUREED SHAPED BEEF STEAK

**YIELD:** 10 Servings

**PAN SIZE:** "Chop/steak" shaped mold

**PORTION SIZE:** 3 oz (90 g)

**PORTIONING DIRECTIONS:** Use level #12 scoop per serving in filling mold

| IMPERIAL             | METRIC             | INGREDIENTS                                  |
|----------------------|--------------------|--|
| 1/2 tub<br>(1.9 lbs) | 1/2 tub<br>(850 g) | Campbell's® Primepuree® Roast Beef, thawed   |
| 1/2 cup              | 125 mL             | Hot Water                                    |
| 1/2 cup              | 125 mL             | Hormel™ Shape & Serve®, sifted then measured |
| 2 tbsp               | 30 mL              | Vegetable Oil                                |

#### METHOD:

1. Place thawed Primepuree® Roast Beef in large bowl.
2. Add hot water and vegetable oil gradually and mix to smooth consistency.
3. Mix sifted Hormel™ Shape & Serve® into puree mixture and mix with large spoon until well blended.
4. Generously coat mold with pan release.
5. Portion mixture into mold, using level #12 scoop per serving. Cover mold loosely 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 15-20 minutes. If using convection oven, cook at 325°F (165°C) for 25-30 minutes. For oven method, place on a tray to which you have added 2 cups hot water. Ensure product reaches internal cooking temperature of 165°F (74°C).
7. Remove from steamer or oven and allow to stand for 5 minutes before unmolding. Do not allow to cool down completely before unmolding.
8. Unmold from shaped molds.

#### GARNISHING RECOMMENDATION:

Barbeque Sauce

*Let Your Creativity Take Shape*