



Level 1 Molds & Muffin Shapes

Pureed Protein, Shaped using muffin pan PUREED SHAPED SALMON CAKES

YIELD: 10 Servings

PAN SIZE: Muffin pan (medium size)

PORTION SIZE: 3 oz (90 g)

PORTIONING DIRECTIONS: Use level #12 scoop per serving in filling muffin pan

IMPERIAL	METRIC	INGREDIENTS
1/2 tub (1.9 lbs)	1/2 tub (850 g)	Campbell's® Primepuree® Salmon, 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® Salmon 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 muffin pan with pan release.
5. Portion mixture into muffin pan, using level #12 scoop per serving. Cover muffin pan 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 20-25 minutes. Cooking times will vary depending on oven. 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.
8. Unmold from muffin pan. Cut into 3 slices or 2 or 4 wedges for attractive plate presentation.

GARNISHING RECOMMENDATION:

Pureed Tartar Sauce
Mayonnaise
Lemon Twist

Let Your Creativity Take Shape