

Step 1 > Puree



Place the cooked food into a food processor and add correct amount of liquid. Puree until a smooth, thick, lump free consistency is achieved. Add seasonings to taste.

Step 2 > Modify



Stir GELEA hot into the puree mix at the correct weighed ratio for 20 seconds.

Step 3 > Boil



Place mixture into a pan and bring to the boil for 2 - 3 minutes.

Step 4 > Mold & Cool



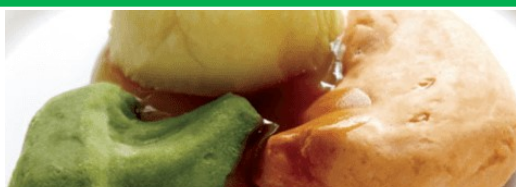
Using a spatula or piping bag evenly distribute the pureed food into each mold cavity. Cover mold tray with supplied lid and refrigerate for approx. 30 minutes.

Step 5 > Heating



Release from molds and heat the perfectly formed food pieces in a steam oven at 80°C for approximately 12–15 minutes. Heating times may vary depending on oven type.

Step 6 > Serve



When food is heated to the correct temperature remove from oven and serve.

Using foods from various mold types can present an appealing, appetising and nutritious meal.