

CREATING TOP QUALITY SOFT FOODS USING PIPING TECHNIQUES

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Nellsar's Executive Chef and Mentor, Adrian Silaghi, has been showing Nellsar's kitchen staff a range of methods of food presentation, for those of our residents who are on a texture modified diet.

We understand that the presentation of these meals is very important for our residents, to help stimulate their appetite and enhance their dining experience. The challenge faced with a texture modified diet is maintaining beautiful presentation and great flavour.

Adrian and his team have worked hard to develop the quality and appearance of soft food meals with innovative technology that allows them to shape it to its initial, attractive form.

Adrian has recently been demonstrating how to maintain appealing presentation by using piping techniques to recreate the original shape of food. From salads, to cheese boards and desserts, his demonstration plates show just what can be achieved with the clever use of piping. The flavours have been enhanced by using herbs, spices and sauces. Simple yet effective!

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