

Savage Bros

This recipe features our most popular cooker-mixer, FireMixer-14 (FM-14) equipment.

The FireMixer-14 is a high-precision and automatic tabletop confectionery cooker-mixer. As Savage Bros developed this product with the artisan confectioners and entrepreneurs in mind, the FireMixer-14 has built-in features that make it fast and easy to operate, monitor, and control production.

INGREDIENTS

- 8 lbs Sugar
- 2 lbs Corn Syrup 42 de
- 3 lbs 20% Cream
- 0.50 lbs Butter
- 3 lbs Chocolate Liquor
- 0.06 lbs Salt
- 2 lbs Fondant 80/20
- 3 lbs Walnut



Chocolate Pan Walnut Fondant Method



DIRECTIONS

1. Place the sugar, corn syrup, cream and butter into kettle.
2. Heat and mix gently for about 10 minutes to make a smooth emulsion.
3. Boil to 234° Fahrenheit.
4. Turn heat off, flush water for 45 seconds.
5. Add salt and chocolate liquor and mix until 180° Fahrenheit.
6. Cut fondant up into small pieces and mix in.
7. Mix until smooth and then fill pans or spread onto cooling table to set.

*To make 20% cream, mix equal parts heavy cream and whole milk 50/50.

*As a substitute for fondant mini marshmallows can be used. Same weight.

CHECK OUT

FireMixer-14 Equipment Details at <https://bit.ly/3LrWuf4>