

Savage Bros

This recipe features our Adjustable Roller Cutter. Achieve perfectly uniform pieces every time with our Roller Cutter. Designed for precision, it ensures consistent sizing for each cut, making your production process efficient and reliable.

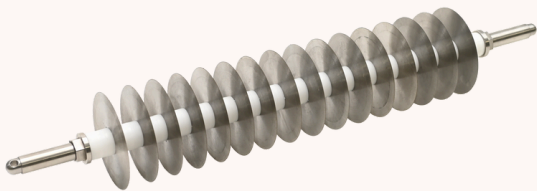
INGREDIENTS

Layer 1

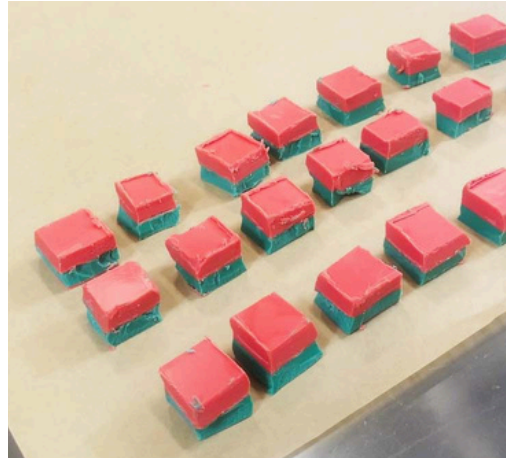
2.875 lbs. green colored compound
0.625 lbs. palm oil
1/2 tsp mint

Layer 2

2.875 lbs. red colored compound
0.625 lbs. palm oil
1/2 tsp mint



Mint Meltaway Chocolate by Randy Hofberger



DIRECTIONS

1. Combine all the ingredients for your 1st layer and melt to 100° Fahrenheit and mix.
2. Pour into parchment lined sheet pan.
3. Put it in the refrigerator and chill until firm.
4. Combine all the ingredients for your 2nd layer and melt to 100° Fahrenheit and mix.
5. Pour on top of the chilled and firm 1st layer on the sheet pan.
6. Put it in the refrigerator and chill until firm.
7. Cut into 1-inch squares using a chocolate roller cutter.
8. The finished pieces can be put in paper cups and boxed.

*If you want to use tempered chocolate instead of compound coating, it's best to use coconut oil to get the right soft texture.

This recipe will yield about 192 pieces. This recipe can be scaled up for use on a Savage Bros Cooling Table.