

Savage Bros

This recipe features one of our most popular confectionery equipment, the 50 Lb Chocolate Temperer.

Achieve perfectly tempered chocolate with our precision-engineered 50 Lb Chocolate Temperer, tailored specifically for artisan chocolatiers. Designed to enhance efficiency while maintaining the highest quality, this unit features advanced temperature controls and a scraper-equipped agitator to ensure professional-grade results.

The Savage Bros 50 Lb Chocolate Temperer ensures consistent and reliable tempering, featuring a scheduled tempering function for added convenience and precision.

INGREDIENTS

12 lbs. orange colored compound coating
2.5 lbs. palm oil
2.0 oz pumpkin spice
tempered chocolate



Pumpkin Spice Meltaway Chocolate by Randy Hofberger



DIRECTIONS

1. Combine all the ingredients 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. Pre-bottom with tempered chocolate.
5. Cut into 1-inch squares using a chocolate roller cutter.
6. The pieces will be finished by coating in tempered chocolate which I am demonstrating using a dipping fork.
7. 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. For larger quantities, you can do the same on a Savage Cooling Table which will yield about 2600 pieces.