

## Savage Bros

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

The FireMixer-14 is an automatic tabletop cooker-mixer designed for small-batch food service and confectionery production. Precision temperature control and high-heat performance up to 350°F deliver consistent results for both everyday and specialty recipes. A removable, variable-speed agitator provides hands-free, even mixing for reliable, uniform results every time.

## INGREDIENTS

- 4 oz fresh sage leaves
- 6 pcs (15 lbs) butternut squash
- 4 pcs (2.5 lbs) yellow/sweet onion
- 31 whole cloves (0.25lbs/ ⅓ cup) garlic
- 4 pcs cinnamon sticks
- ½ ball whole nutmeg
- 0.5 lbs brown sugar
- 3 lbs butter
- 4 qt vegetable stock
- 2 tbsp (0.39 oz) kosher salt



## Butternut Squash Soup

by Chef Beth Kaszniak



Yield: ~16 quarts

## DIRECTIONS

### 1. Prepare the Mise en Place:

- a. Peel, deseed, and medium-dice the butternut squash. Peel the garlic cloves.
- b. Prepare a sachet with the cinnamon sticks and herbs.
- c. Dice the 2 lb-butter and large-dice the onion.

### 2. Set Up Equipment:

- a. Turn on the equipment and attach the agitator.
- b. Set the bottom temperature of the kettle to 375°F to melt 1 lb butter, then add the onions and garlic.
- c. Begin agitator rotation on low Rotations per Minute (RPM).

### 3. Sauté Aromatics:

- a. Add oil of choice, diced onions, whole garlic cloves, 1 tablespoon salt, and crushed red pepper flakes.
- b. Sauté for approximately 20 minutes, or until the onions are soft and fragrant.

### 4. Add Squash and Stock:

- a. Reduce the temperature to 220°F.
- b. Add the butternut squash, remaining salt, the herb and cinnamon sachet, brown sugar, and vegetable stock.
- c. Using a microplane, grate in approximately ½ of a whole nutmeg.
- d. Bring to a gentle boil and cook for about 55 minutes, or until the squash is tender.

### 5. Finish Cooking:

- a. Remove the sachet. Add the heavy cream and simmer for an additional 5 minutes.

### 6. Blend:

- a. Cold-flush the bottom of the kettle to stop cooking.
- b. Stop and remove the agitator.
- c. Using an immersion blender, purée the soup until smooth and velvety.

### 7. Finish the Soup:

- a. Once blended, reattach the agitator and mount in the remaining 2 lbs of butter, allowing it to emulsify smoothly into the soup.

### 8. Serve:

- a. Adjust seasoning as needed. Serve immediately.