

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 foodservice 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

- 2 oz Savage Bros Caramel Sauce, divided
- 2 shots espresso, freshly pulled
- 8 oz milk, whole milk preferred
- 2 oz vanilla syrup



Caramel Macchiato Coffee by Chef Beth Kaszniak



Yield: ~1 Hot Beverage (12 oz)

DIRECTIONS

- 1. Prepare The Glass:**
 - a. Using a squeeze bottle, drizzle 1 oz Savage Bros Caramel Sauce around the inside of a heat-safe serving glass.
- 2. Sweeten:**
 - a. Add vanilla syrup to the bottom of the glass.
- 3. Heat and Froth Milk:**
 - a. Using a steam frother, heat and froth 8 oz milk until hot with a smooth, velvety foam.
- 4. Build The Drink:**
 - a. Pour the heated milk into the prepared glass.
 - b. Gently add espresso into the frothed milk, leaving the signature two espresso entry points visible.
- 5. Finish and Serve:**
 - a. Top the entire drink with a generous drizzle of Savage Bros Caramel Sauce.
 - b. Drizzle with salted caramel sauce and lightly sprinkle with flaked sea salt.
 - c. Serve immediately while hot.