

## 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

- 1 tbsp Savage Bros Salted Caramel Sauce, prepared, warm
- 8 oz Metropolis Coffee Red Line Espresso Americano, hot
- 4 pcs Turbinado sugar cubes
- Koval Distillery Bourbon, generous pour (approximately 2 oz), to taste
- 2 oz heavy cream, whipped to soft peaks
- flaked sea salt, sprinkle, for garnish



## Chicago-Style Salted Caramel Bourbon Coffee by Chef Beth Kaszniak

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Yield: -1 Hot Beverage (12 oz)

## DIRECTIONS

### 1. Prepare Components:

- a. Prepare the Savage Bros Salted Caramel Sauce and set aside.
- b. Using a whisk or frother, whip the heavy cream to soft peaks; reserve chilled.

### 2. Brew Coffee:

- a. Brew an 8 oz espresso Americano using Metropolis Red Line Espresso.

### 3. Sweeten and Build:

- a. In a heat-safe serving glass or mug, add turbinado sugar cubes.
- b. Pour the hot Americano over the sugar and muddle gently until fully dissolved.

### 4. Finish The Drink:

- a. Stir in the salted caramel sauce until incorporated.
- b. Add a generous serving of bourbon and stir gently.

### 5. Garnish and Serve:

- a. Top with whipped cream.
- b. Drizzle with salted caramel sauce and lightly sprinkle with flaked sea salt.
- c. Serve immediately while hot.