

## 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

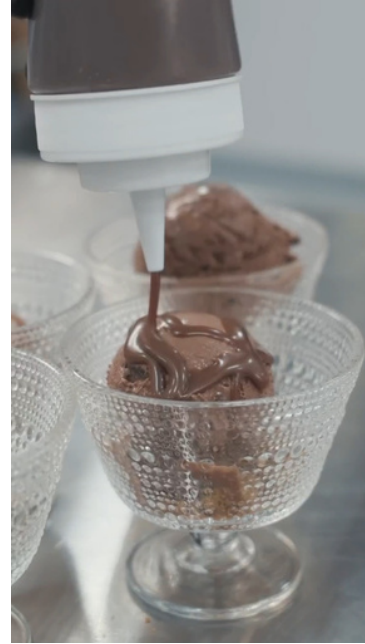
6 lbs heavy whipping cream

6 lbs dark chocolate



## Ganache

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### DIRECTIONS

1. Pour the cream into the kettle.
2. Heat the cream to 190°F.
3. Turn off the heat.
4. Add the chocolate and stir continuously until completely melted and smooth.
5. Pour the ganache into a bowl for cooling or use.