

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

- 4 cans (26.5 lbs) San Marzano tomatoes #10 cans
- 8 pcs (4.5 lbs) yellow/sweet onions
- 1 lb fresh basil leaves
- 1 qt vegetable stock
- 65 cloves (0.5 lbs) peeled garlic
- 4 tbsp (1.42 oz) kosher salt
- 1 tbsp crushed red pepper flakes
- ¼ cup (0.12 lb) olive oil or neutral



Tomato Basil Soup

by Chef Beth Kaszniak



Yield: ~15 quarts

DIRECTIONS

1. Prepare the Mise en Place:

- a. Destem the basil leaves, peel the garlic cloves, and large-dice the onion.

2. Set Up Equipment:

- a. Turn on the equipment and attach the agitator. Set the kettle temperature to 375°F to sauté the vegetables. Begin agitator rotation.

3. Sauté Aromatics:

- a. Add the oil of choice, diced onion, whole garlic cloves, 1 tablespoon salt, and crushed red pepper flakes.
- b. Sauté for approximately 10 minutes, or until the onions are soft and lightly caramelized.

4. Add Tomatoes and Stock:

- a. Reduce the temperature to 280°F. Add the San Marzano tomatoes, remaining salt, and vegetable stock.
- b. Bring to a gentle boil for about 5 minutes.

5. Simmer:

- a. Lower the temperature to 205°F and continue to simmer for an additional 15 minutes to develop flavor.

6. Finish the Soup:

- a. Add the fresh basil leaves and heavy cream, and simmer for a final 5 minutes.

7. Blend:

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

8. Serve:

- a. Adjust seasoning as needed. Serve immediately.