



HOTSMOKED

HOT & COLD FOOD SMOKING

Techniques, tips & recipes



Welcome

... to adventures in food smoking and exciting new ways to cook. Enter a foodie world of intense flavours, slow cooking, artisanal-style curing and aromatic wood smoke, all of which can be achieved at home.

As specialists in food smoking equipment, woods and accessories, Hot Smoked has put together an essential guide to food smoking - both hot and cold, plus a collection of recipes which we hope will be a springboard for your own hot smoking adventures.





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Hot smoking

Hot smoking is cooking whilst infusing foods with wood smoke flavour. The process is slow and gentle allowing foods to steam in their own juices. The results are enriched flavours, mouth-wateringly moist and tender textures and subtle smokiness.

A variety of heat sources can be used, from charcoal to gas to electricity. Best results are at temperatures half those of conventional cooking and twice the time.

You can also achieve a quick smoke flavour hit using aromatic woods and an open BBQ as the flavours will penetrate the outer layers. This is a great way to experiment with wood smoke flavours before investing in a dedicated smoker.

Hot smoking tips

Fuels If using charcoal, choose a pure restaurant grade variety. Briquettes are ideal as they create a long, low-burning heat source. Artisan lumpwood can be used, but will produce hotter and shorter-lived heat.

Cooking Times You'll achieve your best results at low temperatures over longer cooking periods. The lower the temperature – aim for between 90°C and 110°C – the less moisture is lost from food.

Beware Oversmoking When hot smoking, smoke flavour is mostly absorbed during the first hour or so of cooking so take care not to over smoke by adding more wood throughout the cooking session.

Water Pans These feature in purpose built smokers. They act to suppress heat and add moisture to the cooking process. You can replicate this with a stainless steel bowl in a BBQ or homemade smoker. Fill with warm water; add herbs or your favourite tipple for extra flavours.

Keeping heat going For those longer cooking sessions, you'll need to top up a charcoal heat source partway through. For minimum heat loss and cooking interruption, establish a fresh batch of charcoal to cooking point in a charcoal chimney starter.

Cooked Yet? Use a food thermometer or probe to double check your food is cooked through to the centre. The pink halo effect of smoke absorption can sometimes be mistaken for under-cooking.



Cold smoking

Cold smoking delivers super-intensified flavours and food with a superior shelf life. It works hand in hand with curing and air drying. Food remains raw, but safe to eat once cured, with either dry cure, wet cure or brine.

Curing is completed during a second air drying stage. Air flow, temperatures under 14°C and controllable humidity are key to this process. In the right conditions foods can be hung outdoors, or placed uncovered on a rack in the bottom of the fridge.

The final preservative process is cold smoke where wood dust is smouldered gently. Having cured meats and fish to remove the breeding ground for bacteria, cold smoke creates a seal and barrier to pests.

Cold smoking tips

Timings Cold smoking can be as short as 1 hour for cheeses, 6-10 hours for fish and 10-24 hours for bacon and other meats.

Wet or dry cure? Both achieve the same result, so this is a matter of preference. A dry cure is applied to the surface of the meat, whilst foods are totally submerged in a wet cure or brine. There's also the option of applying a dry cure followed by bagging, so that the resulting moisture loss becomes a wet cure.

Which salt? Use natural sea salt where possible. Fine salt has a smaller surface area so is more easily absorbed into foods, though its action is shorter-lived. It is ideal for brines. Coarse salt has a deeper curing action so is ideal for dry curing.

Using curing agents These promote the pinkness of meat and inhibit bacterial growth. Ready made professional cure mixes such as Supracure contain small amounts of curing agents and sodium nitrate.

Creating cooled smoke Cold smoking needs temperatures of 20°C or less. Using wood dust which smoulders very gently minimises any rise in temperature; accessories such as the ProQ Cold Smoke Generator achieve this perfectly.

Room temperature Bring foods to room temperature before placing them in your cold smoker. This avoids condensation which interferes with smoke absorption.

Drying If hanging foods outdoors, protect them from pests with a muslin wrap and a mesh cage. Choose an open, north east facing covered area away from direct sunlight and with maximum air circulation.



Wood types

Hot Smoked offers an extensive range of wood smoking products in one of the widest flavour selections available. All are 100% natural products from sustainable sources in the UK and around the world.

Wood types include chips, chunks, dust, pellets, planks, mini chips, twigs, spikes and flowers. The size you use will depend on your smoking method and equipment.

Use only pure seasoned hardwoods or fruitwoods, avoid resinous softwoods such as pine or treated woods and engineered offcuts, which may be contaminated with oil.

Flavours include popular favourites such as oak, hickory or apple as well as a range of more unusual woods such as juniper, almond or lemon. Choose a wood flavour to suit the depth of flavour of your food. One size does not fit all and there can be stark differences in wood strength, so aim to complement rather than overpower. Small delicate foods will benefit from a subtle smoke flavour such as beech or alder, whilst a hunk of beef can take the robust smoke of oak or hickory.

There are natural flavour partners such as alder with salmon, apple with pork and oak with red meats, however, your choice of wood flavour will also be down to personal taste, how smoky you like your food and simply what sounds great in a recipe.

Add whole crushed spices, dried citrus peel, tea or fragrant rice to your wood products to create more unusual wood flavour cocktails or combine different wood flavours to create your own unique blend.

Quick strength guide

Mild	Medium	Strong
Beech	Apple	Hickory
Alder	Cherry	Oak
Pear	Maple	Chestnut
Lemon	Almond	Pecan
	Orange	Mesquite
	Heather	Vines
	Gorse	Mulberry
	Olive	Walnut

Our favourites

Oak chips The most popular smoking wood. Strong but highly versatile for use across meats, game, poultry and salmon.

Hickory chunks Strong but mellow. Use with slow cook pork or beef dishes.

Fruitwoods Apple, cherry and pear – a lovely mid range flavour ideal for chicken, pork and vegetables.

Beech dust A light and subtle smoke flavour, great for fish.

Juniper The most aromatic of our smoking woods. Delicious smoky flavours for meats and game.



Equipment

You'll need a smoker, hooded BBQ or home-made smoker cabinet for hot smoking and a cold smoke generator accessory for cold smoking which can be used in your hot smoker. You don't need to spend a fortune and there are many introductory products to help you get started at minimal expense.

Creating your own smoker Barrels, fridges and filing cabinets have all been put to use as food smokers. Consider where and how you will generate your heat source if hot smoking and build in racks or a hanging system. Ensure you can adequately ventilate your chamber to enable heat control and smoke renewal.

Ready made smoker There's a vast choice of bespoke home food smokers, including indoor, outdoor and portable options. Vertical charcoal smokers, also known as water smokers, such as ProQ offer a versatile stacking system and perfect conditions for long slow cooking, whilst

also converting to other cooking methods. Electric smokers such as Bradley offer 'flick of a switch', programmable smoke generation whilst Camerons stainless steel smokers are easy to use both indoors and outdoors.

Accessories Build on your food smoking options with a range of accessories from space-tech protective gloves to racks and grills, temperature gauges to drying cabinets.

Charcoal Chimney Starter *top image* Establish charcoal with a chimney starter designed to bring coals quickly to cooking point. Ideal for topping up a smoker with minimum interruption to cooking time.

Cold Smoke Generator *below right image* Create smoke flavour without heat with a ProQ cold smoke generator in a hooded BBQ or other ventilated compartment.

Stainless Steel Smoker Box *below left image* Protect wood chips to promote a longer lasting mellow smoke flavour with a stainless steel smoker box. Add chips and place straight on your heat source.



Whole hot smoked mackerel

- 6 whole fresh mackerel
- 100g coarse sea salt
- 3 cooked beetroot
- 20g horseradish sauce
- Fresh chives
- Hickory or oak wood chips

METHOD

Buy the freshest fish you can – or better still catch your own. Gut the fish but leave the head on. Score the skin and sprinkle with coarse sea salt and rub into the skin.

Use hickory or oak wood chips – mackerel can take a robust smoke flavour.

Cook for 45 minutes on your smoker and rest for 5 mins before eating. Serve with horseradish, sliced beetroot and chives.



★ **Top tip** - Make smoked mackerel pâté with any leftovers – mix with a tablespoon of horseradish, 100g crème fraîche and chopped chives and serve with crusty brown bread



Smoked shellfish platter

- 1 kg langoustines
- 500g mussels
- 300g clams
- 6 to 8 crab legs
- 8 to 10 razorfish
- 2 whole lemons, cut into chunks
- 3 extra lemons for water bowls
- Samphire
- Smoked aioli – see recipe in cold smoked section
- Sourdough loaf
- Lemon wood chips

This dish can be broken down into the individual components or combined as an impressive platter. You can add any other shellfish you might like to the mix.

METHOD

Wash the shellfish, immerse the mussels in water and discard any which float. Remove mussel 'beards'. Place all the ingredients plus lemon chunks in a smoker basket or fine mesh tray. Sprinkle with coarse salt and chopped samphire.

Use lemon wood chips for a subtle smoke. Cook for 30 to 45 mins. Once the mussels open, it's time to eat. Serve with aioli and a sourdough loaf, crisped in the oven.

★ **Top tip** - Try other simple accompaniments such as herb, saffron or lemongrass mayonnaise



Whole smoked chicken

- 2 x 4lb whole chickens
- Olive oil
- Mediterranean style rub (garlic, pepper, coriander, lemon zest)
- 3 bay leaves
- 1 whole lemon
- Apple wood chunks

METHOD

Spread a little olive oil over the skin and sprinkle the rub ingredients (either ready-made or make your own) onto the skin. Cluster the fresh bay leaves and lemon wedges into the cavity.

Use 3 apple chunks in your smoker (pre-soaked for 30 mins). Smoke for a minimum of 3 hours maintaining a smoker temperature of 90 - 110°C (allow approx. 45 min per 1lb cooking time).

Check the meat is cooked using a temperature probe. Remove from the smoker; cover with foil and allow to rest for 10 mins before carving. Go for rustic slices!

Serve with a bowl of potato wedges or the full traditional Sunday lunch spread.

★ **Top tip** - You can adapt this recipe to any whole bird:

Hot smoked Christmas turkey

Use a spicier rub mixed with coarse sea salt and smoke over chestnut chips or oak chunks for 8 to 12 hours depending on the size of turkey.

Juniper pheasant

Rub the skin lightly with oil and sprinkle the skin with salt and pepper. Smoke over juniper wood for around 2 ½ hours.

Pear smoked partridge

Immerse the whole plucked birds in a brine mix of 1 litre of water with 1 tablespoon of salt for approx 2 hours. Drain and rinse thoroughly. Fill the cavity with lightly crushed juniper berries, chopped shallots and parsley. Smoke over pear wood for 2 hours.





Moroccan butterflied lamb

- 3kg leg of lamb on the bone – butterflied
- Fresh rosemary
- Moroccan inspired herb/spice rub including garlic, lemon, parsley and mild spices
- Vine or oak smoking chips or chunks
- To serve, flatbreads, pomegranate, fresh mint, rocket, yoghurt and chunky humus

METHOD

Butterfly the lamb joint by removing the bone. Your butcher will do this for you if you prefer. Coat both sides with the herby spice mix.

Add 2 to 3 vine chunks or a large handful of chips to your heat source (pre-soak them for a short while if applying directly to coals) Add fresh mint and rosemary to the water bowl if using one.

Cook for around 1 ½ hours at 100-110°C

Slice thinly on a serving board and sprinkle with chopped fresh mint and pomegranate.



Slow cooked spare ribs

- 2kg pork ribs
- Spicy rub (chilli, pepper, smoked paprika, garlic)
- BBQ sauce (homemade or ready-made)
- Hickory or maple chips

METHOD

Trim the membrane from the underside and any loose fat. Pat with a paper towel to remove any moisture and sprinkle with salt before liberally adding the spicy rub. Wrap in clingfilm and leave overnight in the fridge.

Remove from the fridge, baste with the BBQ sauce and allow to reach room temperature. Use hickory or maple chips during the first 2-3 hours of cooking. Place in your hot smoker and cook for 5 hours in total at a low temperature of around 100°C.

Baste the ribs with more BBQ sauce every hour and wrap in foil for the final 2 hours. This helps slow the cooking down even further and minimises any drying effect. Stoke your fire and remove the water pan. Place the ribs on a cooking rack directly above the heat source and sear on either side for a couple of minutes to caramelise the sauce coating. Cut into individual ribs and serve.

★ **Top tip** You can adapt this recipe for beef ribs



Spicy beef brisket (pulled meat method)

This recipe is designed for those tougher, unforgiving, fattier cuts of meat such as brisket or pork shoulder, which are transformed by a low and slow approach to hot smoking

- 2-4kg joint of beef brisket
- 250g spicy rub containing chilli, pepper, sugar, chipotle, chocolate – adapt spice/heat to suit and reserve 50g to baste
- 330ml can of cola
- Baste of 200g muscovado sugar, 100ml cider vinegar plus 50g of spicy rub
- Oak or hickory chunks or mesquite chips

METHOD

Make a series of small incisions across the joint of meat. Marinate with cola, using a marinade injector. This strange ingredient effectively breaks down the meat tendons for a more tender result. Brush the meat with oil and then coat liberally with the spicy rub. Wrap in clingfilm and leave overnight in the fridge.

Bring back to room temperature whilst preparing your smoker or BBQ. Add a strongish wood smoke flavour to your heat source. Place the meat in your smoker directly on the grill rack and cook at 110°C at a rate of approximately 2 hours per kg.

Mix the baste ingredients and apply hourly. When the internal temperature reaches 90°C, the meat is cooked. Wrap in foil and leave in your smoker for a further hour or so. Then remove completely and allow to rest. Slice thinly, against the grain, and serve with a large leafy salad and roast potatoes.

★ **Top tip** - Select a brisket with a 5mm layer of white fat and marbling. This gently renders out during cooking and helps the meat remain moist and tender.



Duck breast (both ways)

- 4 duck breasts (approx. 1kg weight total)
- Dry cure mix of: 60g hibiscus salt, 30g Szechuan pepper, 10g crushed black peppercorns
- Fresh leaves and orange to serve
- Cherry wood chips



METHOD

HOT Cover the base of a bowl with some of your cure mix. Place the duck breasts flesh-down on top. Add more cure to the skin side and rub in gently. Leave in the fridge overnight

Remove from the cure, rinse well and dry. Allow to sit on a drying rack until they reach room temperature

Place cherry wood chips on your smoker. Cook for 45 mins, or less if you prefer your duck to remain pink in the middle. For a quick hot smoke, get your smoker or BBQ up to a grilling temperature of around 200°C (remove the water pan if you have one) and sear each side of the duck breast.

Slice thinly and serve with peeled orange slices and green leaves and a citrus or Asian inspired sauce.

COLD Cure as per hot. Remove from the cure, rinse and soak briefly for about 5 mins. Dry carefully and leave to air dry on a rack for a further 12 hours in the bottom of the fridge.

Slice thinly and serve as part of an antipasto misto.





Asparagus & fennel

This method can be used for any green vegetables and also for potatoes, although the cooking time would need to be increased. We used alder wood chips for a mild but tangy smoke flavour which will complement rather than overpower.

Trim the asparagus roots and sprinkle with coarse sea salt. Place in a smoker basket or on a layer of foil and into your smoker. Allow to cook for approximately 20 minutes.

Cut the fennel into slices from top to base, season with salt and black pepper and lay on your grill rack. Leave to smoke gently for 30 minutes or until the fennel softens.



Smoked halloumi brochettes

- 250g halloumi cheese
- 12 mini plum tomatoes
- 12 sweet mini peppers
- Chopped herbs
- Wooden skewers
- Alder wood chips

METHOD

Slice the halloumi into chunks and chop the peppers into discs. Feed onto the wooden skewers alternating cheese, peppers and tomatoes. Sprinkle with chopped herbs and place on a smoker basket. Add alder chips to your heat source and smoke for around 20 to 30 mins.





Cherry smoked peaches with vanilla mascarpone

- Ripe peaches (we used blond peaches)
- 200g soft brown muscovado sugar
- Vanilla pods
- 200g mascarpone cheese
- Maple syrup
- Cherry wood chips

METHOD

Cut the peaches in half and remove the stones. Sprinkle with soft brown muscovado sugar; this will dissolve into the juices. Use a small handful of cherry chips on your BBQ fire. Place on a hot grill for 10 to 15 minutes, turning over part way through.

To serve, sprinkle with more sugar; mix vanilla with mascarpone and add a dollop to each serving. Drizzle with maple syrup.

★ **Top tip** You can try this recipe with many other fruits including plums and pears

Smoked salted caramel apples

- 6 apples
- 250g soft brown sugar
- 10g coarse sea salt
- 2 tbs golden syrup
- Juice of 1 lemon & 2 or 3 star anise (optional)
- Almond wood chips

METHOD

Place the sugar, salt and star anise into a foil pouch. Place on the smoking rack and hot smoke for 1 hour.

Cut the apples horizontally into 1.5cm slices. No need to peel or core. Mix the lemon juice with 100ml of water and douse the slices with the mix.

In a pan, add the golden syrup to the smoked sugar and salt mixture, heat until it dissolves and begins to caramelise. Once it has reached setting point, place skewers into the apple slices and dip into the caramel mixture. Place on greaseproof paper on a baking tray and refrigerate for at least 30 minutes before serving.





Gin & juniper cured smoked salmon

- 2kg whole salmon – filleted into two sides
- 500g coarse sea salt
- 300g soft brown sugar
- 20g crushed juniper berries
- 100ml gin
- Beech wood dust

METHOD

Prepare the fish by filleting into two sides with skin on. Remove any pin bones by gently running your finger against the flesh grain and plucking out the pin head bones with tweezers.

Mix the salt, sugar and juniper berries. Sprinkle some of the mix onto the base of a porcelain or food grade plastic container. Lay the fillets on top, skin side down and pour the gin evenly along the flesh sides. Sprinkle the remaining cure onto the flesh side and rub in. Cover with a layer of clingfilm and leave in the bottom of the fridge overnight or for 10 hours.

After this period of curing the fish will have shrunk by up to 10% in size, the flesh will have darkened but will still have some “give” to the touch. For a firmer texture, cure for longer. Rinse off the salt cure and submerge in cold water for 15 minutes. This stops the fish being too salty. Remove and dry carefully and leave on an open rack in the bottom of the fridge to dry for up to 24 hours during which the surface will develop a slightly sticky outer skin or pellicule. This will help absorb the smoke during cold smoking. Whilst the fish is brought up to room temperature prepare your smoker and cold smoke generator. Fill with beech dust which delivers a deliciously subtle smoke flavour and set it smouldering. Place the fish in your smoker; hang if you have hooks, and smoke for up to 10 hours depending on the size or how smoky you like the results.

Remove and allow to settle for a couple of hours to allow the smoke flavour to distribute evenly. Slice thinly, using a diagonal action beginning at the tail end and going with the grain back towards the tail.

Serve with a rocket, herb and cucumber salsa and soda bread - plus a gin and tonic!

★ **Top tip** *There are many variations on this theme and you can use the recipe for any whole fish fillets. Try adding chopped cooked beetroot to your cure mix for a vivid red halo or come up with your own herb and spice combination. You can also omit the smoking stage.*





Hot smoked salmon fillets with wasabi

- 4 salmon fillets
- 80g wasabi paste
- 200g crème fraîche
- Samphire
- Star anise, coarse sea salt, black pepper
- Apple, alder or beech wood chips

METHOD

Liberal salt salmon fillets, add black pepper and a few star anise and leave to reach room temperature.

Use a light to medium wood smoke flavour in chip form – try apple, alder or beech and smoke for 45 minutes.

Mix the wasabi paste into the crème fraîche and serve with samphire.

★ **Top tip** Make smoked salmon pâté with any leftovers, mix with chopped fresh parsley, chopped chilli and crème fraîche





Chunky home cured, smoked bacon

- 2 -3kg pork loin (for back bacon) and 2kg belly pork (for streaky) – this recipe is for one of each pork cuts, just halve if you only plan to create one.
- 300g Supracure ready-mix cure
- 30g soft brown sugar
- 5 fresh bay leaves
- 20g whole juniper berries
- 40g mixed peppercorns
- Oak wood dust

METHOD

Allow a 6 day period in total; 3 days curing, 1 day drying and a further day to smoke and settle.

Day 1 Weigh out 60g of Supracure per kg of meat and add 10% of sugar to final mix. Cut out the stem of the bay leaves and chop finely. Mix the juniper and peppercorns together and lightly crush. Add both to the cure mix. Use

either a plastic food grade tub or a porcelain dish and sprinkle some of the cure mix onto the base. Place your pork joints skin side down and sprinkle more cure mix onto the meat side, rub into every surface (you might prefer to wear food grade gloves to do this). Use just over half of the total cure mix at this stage. If the joints are particularly thick, pierce with a wooden skewer to help the cure mix penetrate. Stack the second joint on top of the other meat sides and rub in more cure.

Cover loosely with cling film and place in the bottom of the fridge. Place a small wedge (such as half of a cork) under one end of the dish so that the slope allows for liquid extracted to drain away from meat.

Day 2 After 24 hours, remove from the fridge and pour off excess liquid. You'll notice that the meat has begun to shrink and darken in colour.

Apply more cure mix, sprinkling onto each surface once again and rubbing in. Keep enough cure back for a further one or two applications. Place back in the fridge as before.

Day 3 Repeat steps for Day 2.

Day 4 Remove the pork from the dish, rinse under a tap to remove any salty residues, then fill the sink with cool water and soak the joints for around 30 minutes. This does seem counter-intuitive having spent the past few days trying to remove moisture, but it will remove excess saltiness for a better tasting bacon. After soaking, dry the meat carefully, then place on a metal rack and leave for a further day to dry uncovered at the bottom of the fridge.

Day 5 Remove from the fridge and allow to reach room temperature – your aim is to minimise condensation during smoking as moisture inhibits the absorption of smoke flavour.

Prepare your smoking compartment and light the cold smoke generator. Use oak or maple dust. Either place bacon joints straight onto grill racks or hang using meat or bacon hooks. Cold smoke for 10 hours.

Remove from the smoker and place on an open metal rack to allow the smoke flavour to settle for a few hours. Slice the bacon by hand for luscious rustic slices, or use a meat slicer if you have one. Its ready to eat!

★ **Top tip** Your bacon will keep in the fridge for 2-3 weeks, but to store for longer, we recommend slicing then bagging into portion sizes and freezing. A vacuum packing machine will also prolong the shelf life. The smoking stage is optional, so if you prefer bacon unsmoked, its ready to eat after day 5



Rosemary cured pancetta

- 3.5kg pork belly joint
- Fresh rosemary (leaves separated from stems)
- 200g Supracure ready-mix cure
- 40g demerara sugar
- Mixed peppercorns

METHOD

Mix the cure ingredients and follow the stages for bacon curing.

When you reach day 5, remove from the cure, rinse, soak and dry thoroughly.

Place on a wooden or metal rack, sprinkle with more fresh rosemary, and leave uncovered in the bottom of the fridge to dry. You can also hang the pancetta using a bacon hook in an outside location, ideally a north-east covered area which has plenty of air circulation. Protect from pests – a GameSafe mesh larder is ideal for this. The meat will already have shrunk and darkened and this will continue as drying progresses.

After 2 weeks, you can either cold smoke your pancetta, followed by another week or so of drying or continue to dry for a further week.

Slice thickly and chop up for use as a cooking ingredient in pasta dishes, quiches, omelettes or salads, or slice thinly and wrap around chicken breasts or whole gamebirds.

Pancetta can be kept in the bottom of the fridge and enjoyed over a long period as a larder staple.



Smoked cheese platter

Cheeses can be cold smoked in just an hour or so and we'd recommend a short exposure to smoke for a truly subtle and complementary smoke flavour.

- 1kg mature cheddar block – chop into triangular segments
- 400g Jarlsberg
- 300g Parmesan

METHOD

Select any type of cheese, including soft cheeses with rinds. Experiment with different wood flavours to suit the cheese flavour strength. For example, oak is lovely with a mature cheddar, whilst apple or maple will suit a manchego or jarlsberg, and beech is best for more delicate flavours. Smoked parmesan is another useful larder essential and is delicious grated over pasta, poached eggs or salads.

If using a rinded cheese, prick the skin so the smoke can penetrate. Place the cheeses in your smoker and cold smoke for 1 to 2 hours.

Remove from the smoker and leave on an open rack to settle for several hours and ideally place in the bottom of your fridge, uncovered, overnight. The cheese will take on a smoky colour and a slightly dryer texture. It's now ready to serve. Wrap and store as usual.



Cold smoked larder staples

Salt Make a foil tray and fill with either fine or coarse salt. Smoke over apple or cherry wood dust for 4-6 hours and use as an extra-flavoured condiment. Store in kilner jars. Makes an excellent gift.

Garlic Loosen the cloves from whole garlic bulb and place directly on a grill rack in your smoker. Try oak or mesquite for an extra smoky kick. Smoke for 3-4 hours.

Nuts & seeds Arrange the nuts or seeds on baking parchment and smoke over maple dust for 4-5 hours.

Eggs Boil the eggs for around 10 minutes, so the yolk remains soft. Gently roll the egg on a hard surface to crack the shell, but don't remove it. Cold smoke for around 1 to 2 hours. Allow to settle, peel and use as an ingredient in salads or fish pies.

Olive oil Place in a shallow bowl and straight into your smoker. Smoke for a couple of hours over oak dust.

For each of the above, allow to settle before eating.



Smoked aioli

- 4 cold smoked garlic cloves (see above)
- 10g coarse sea salt
- 1 egg yolk
- 1 cold smoked egg (see above) though boil only for 1 minute
- 150ml olive oil

METHOD

Crush the garlic and mix with the salt. Add the egg yolk and beat till smooth. Gradually add the olive oil whilst continuing to beat. Transfer the mixture to a food processor and add the peeled smoked egg, both yolk and white.

Once smooth transfer to a serving bowl. Serve with hot smoked asparagus, fennel or artichokes. Also a perfect accompaniment to our Hot Smoked Seafood Platter. See page 9.

Specialists in hot and cold food smoking equipment

For more inspiration and recipes visit

www.hotsmoked.co.uk



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