

SMOAKER COGNAC BARREL WOOD CHIPS

Barbecue Chips | Aromatic Enhancer

Flavour your favourite barbecued dishes with delicious Cognac aromas! Smoaker is created by grinding very old French oak barrels used during the production of cognac. During the maturation, a certain percentage of alcohol evaporated through the wood. This is called Angels Share and it is what gives Smoaker its unique, full flavour. These Barbeque chips can be used to smoke red meats, fish and vegetables. How to use Smoaker 1. Take 100 g of SMOAKER shavings and put them in a reusable tray. 2. Place the tray directly on the heat source until it starts to smoke. 3. Once the shavings are smoking, keep them away from direct contact with the heat source but close enough to the food for the smoke to come in contact with them.

Tasting notes

Color
Used oak wood chips

Aroma
Intense aromas of cognac oak barrels

Taste
Cognac oak casks

Finish
A noble, slightly woody, smoky aroma