

# RED ARROW INTERNATIONAL Culinary Creations

## SmokEz Oil B™

### Flavor Description:

A hickory smoke flavor with a subtle bacon note.



## Cheddar Crackers

Yield: 518 gm.

Serving: 18 portions – 29 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>SmokEz Oil B</b>	<b>0.07</b>	<b>0.0</b>	<b>2.0</b>	<b>0.39%</b>
Flour, all-purpose	8.82	0.6	250.0	48.24%
Paprika	0.01	0.0	0.3	0.05%
Baking powder	0.07	0.0	2.0	0.39%
Salt	0.07	0.0	2.0	0.39%
Cheddar; sharp, small dice	3.53	0.2	100.0	19.30%
One egg white	0.92	0.1	26.0	5.02%
Water	4.02	0.3	114.0	22.00%
Butter; unsalted, melted	0.78	0.0	22.0	4.25%
<b>Total</b>	<b>18.28</b>	<b>1.1</b>	<b>518.3</b>	<b>100.00%</b>

### Method of Preparation:

1. Preheat oven to 177°C.
2. Place the flour, paprika, baking powder and salt in a tabletop mixer. Using the dough hook mix the ingredients on speed 1 for 1 minute.
3. Add the **SmokEz Oil B**, water, cheddar cheese, the egg white and melted butter to the flour mixture in the tabletop mixer.
4. Mix on speed 1 for 1 minute to incorporate ingredients.
5. Mix on speed 2 for another 4-5 minutes or until a smooth dough is formed and begins to pull away from the sides of the mixing bowl.
6. Remove from bowl and let rest for 10 minutes.
7. Divide dough into 4 equal portions.
8. Take one portion and roll out as thin as possible using a rolling pin or a hand-crank (manually driven) pasta machine.
9. Cut dough into the desired cracker shape: square, diamond, etc.
10. Place crackers on a nonstick-coated baking sheet.
11. Place in the oven and bake for 10-12 minutes or until desired color (golden brown) is achieved.
12. Remove from sheet, sprinkle with salt (if desired) and cool to room temperature before serving.

### **Research Chef Evaluation of SmokEz Oil B:**

**SmokEz Oil B** provides a smoked bacon note to the cheddar crackers. This flavor profile is a classic complement to cheddar cheese. The smoke-flavored oil conveys a mild and smooth taste that is easily incorporated into the cracker dough.

\* Developed by Red Arrow Culinary Specialists