

RED ARROW INTERNATIONAL Culinary Creations

CharDex 7039™

Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.

Herb Cheese Spread



Yield: 486 gm.

Serving: 8 portions – 61 gm. each

FORMULA: *

Ingredients:

	Oz.	Lbs.	Grams	% weight
CharDex 7039	0.04	0.0	1.0	0.21%
Garlic; peeled, minced	0.02	0.0	0.5	0.10%
Boursin cheese, softened	10.58	0.7	300.0	61.76%
Goat cheese, softened	3.53	0.2	100.0	20.59%
Crème fraiche	2.65	0.2	75.0	15.44%
Parsley; fresh, chopped	0.14	0.0	4.0	0.82%
Chives, chopped	0.00	0.0	0.1	0.01%
Lemon peel, dried	0.05	0.0	1.5	0.31%
Red pepper flakes, dried	0.04	0.0	1.2	0.25%
Thyme, ground	0.03	0.0	0.8	0.16%
Fennel seed	0.01	0.0	0.2	0.04%
Kosher salt	0.03	0.0	0.9	0.19%
Black pepper, ground	0.02	0.0	0.6	0.12%
Total	17.13	1.1	485.7	100.00%

Method of Preparation:

1. Put **CharDex 7039** with the other ingredients into a large, non-metallic bowl, and blend well.
2. Place in refrigerator overnight.

Research Chef Evaluation of CharDex 7039:

CharDex 7039 adds a delicate smoke flavor to this spread that complements the richness of the dairy ingredients, while adding a complex smoky finish.

* Developed by Red Arrow Culinary Specialists