

RED ARROW INTERNATIONAL Culinary Creations

Aro-Smoke 8068™

Flavor Description:

A hardwood smoke flavor that provides a sweet top note.



Smoked Bavarian Beer

Yield: 1050gm.

Serving: 3 – 350gm. serving

FORMULA: *

Ingredients:

Aro-Smoke 8068

Bavarian beer

Oz. Lbs. Grams % weight

0.00 0.0 0.015 0.00%

36.91 2.3 1050.0 100.00%

Total

36.91 2.3 1050.0 100.00%

Method of Preparation:

1. Open the Bavarian-style beer and pour into a pitcher.
2. Add the **Aro-Smoke 8068** and mix well with a plastic spoon, trying not to aerate the beer excessively.
3. Serve in chilled pint glasses.

Research Chef Evaluation of Aro-Smoke 8068:

Aro-Smoke 8068 adds a smoky component to traditional Bavarian beer. These beers vary in flavor, but are often bitter and benefit from this sweet smoke addition. This beer has a flavor profile similar to “Rauchbier”, which uses smoked malts for the grain component.

* Developed by Red Arrow Culinary Specialists