

RED ARROW INTERNATIONAL Culinary Creations

Aro-Smoke 8068™

Flavor Description:

A hardwood smoke flavor that provides a sweet top note.



Popcorn Seasoning

Yield: 194gm

Serving: enough to season 31gm of popcorn

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Aro-Smoke 8068	0.03	0.0	0.9	0.46%
Salt, granulated	3.42	0.2	97.0	50.03%
Sugar, granulated	1.69	0.1	48.0	24.76%
Maltodextrin	1.69	0.1	48.0	24.76%
Total	6.84	0.4	193.9	100.00%

Sample Serving Size:

Butter; unsalted, 48 g

Popcorn kernels, 100 g

Method of Preparation:

PLATING

1. Place the salt and sugar in a stainless steel tabletop mixer-mixing bowl. Mix together with whisk attachment to break up all lumps and ensure a smooth product.
2. Add **Aro-Smoke 8068**; cover bowl with towel to avoid excessive dusting.
3. Mix on speed 6 for 2 minutes and scrape down sides of bowl as necessary.
4. Add the maltodextrin, cover bowl, and mix again for 2 minutes on speed 6.
5. Scrape down the sides of the bowl with a spatula.
6. Incorporate well, making sure there are no moist areas and the rub is granular.
7. Pass the mixture through a fine sieve and set aside.

POPCORN – Cooking Instructions

8. Place a medium, heavy-bottomed saucepot over medium-high heat on the stove.
9. Add the popcorn kernels, butter, and cover the pot tightly.
10. Swirl the pot over the flame to prevent sticking and burning of the kernels.
11. Popcorn should begin to start popping in 2 minutes.
12. Continue to swirl pot over the flame until all of the kernels are popped.
13. Remove from heat and place popcorn into a large glass-serving bowl.
14. Add the smoked seasoning at 5% based on the finished popcorn weight and toss well. Serve.

Research Chef Evaluation of Aro-Smoke 8068:

Aro-Smoke 8068 adds smoke flavor to the popcorn as if cooked over an open campfire. The sweet notes in **Aro-Smoke 8068** complement the popcorn flavor.

* Developed by Red Arrow Culinary Specialists