



Smoked Spices & Herbs Fact Sheet

The effect of smoked spices and herbs is an easy way to dial up richness in meals and drinks. This build on familiar smoky flavours that have been hiding in plain sight for years — like smoked cinnamon and

cardamom— is a natural progression in offering the next wave of smoke-forward flavour.

Please find below a few smoking techniques that can be applied to your preferred herbs or spices.

Smoking Chillies

Option 1

Smoking chillies with wood chips

Ingredients

Chillies (whole, fresh or dried chillies)

Smoking ingredients

- 1 cup hickory or apple wood chips
- Water

Method

1. Cover 1 cup hickory or apple wood chips with water and soak for 1 hour. Drain.

2. Remove stem and seeds from chillies, if desired.

3. Preheat grill on high and place baking tray under grill until hot.

4. Fill hot baking tray with wet wood chips and place back under grill. Heat for about 10 minutes or until smoke appears from the chips. Reduce grill heat to medium.

5. Place a wire rack over the heated wood chips on the baking tray and arrange the chillies on the wire rack. Place the prepared baking tray back under the grill for about 5 minutes and smoke the chillies until fragrant.

Take the baking tray from grill and allow to cool before removing chillies.

Smoking Chillies

Option 2

Smoking chillies with tea

Ingredients

Chillies (whole, fresh or dried chillies)

Smoking ingredients

- ½ cup black tea leaves
- ½ cup raw sugar
- ½ cup long-grain rice

Method

1. Remove stem and seeds from chillies, if desired.

2. Line a wok with foil. Add black tea leaves, raw sugar and rice to wok. Cover with a small rack and top with a heat proof plate.

3. Place the chillies on the heatproof plate and cover the wok with a tight-fitting lid. Cook over a moderate heat until the wok starts smoking.

4. Smoke chillies for 5 minutes until fragrant and then remove from wok.

5. Remove wok from heat, cool and discard tea mixture.

Please find below a list of herbs and spices that smoke well:

Tip: If using dried or powdered herbs and spices, these can be placed in a small disposable foil tray or a piece of shaped foil placed over the wire rack.

For herbs, perforate tray or foil with a bamboo skewer creating small holes, allowing smoke to come through and flavour the herbs held within, for ground spices leave foil container intact.

Spices to smoke: black pepper, sea salt, mixed pickling spice, paprika, onion powder, cinnamon (quill and ground), chillies (whole, fresh, dried or powder), cloves, whole allspice.

Herbs to smoke: rosemary, oregano, thyme, bay leaves, coriander root.