TECHNICAL RECIPE

SMOKECREATE™ Water

Oak Smoked Pickle Brine

More than just a smoky vinegar, SmokeCreate™ Smoked Vinegar Hickory is designed to bring both acidity and flavour enhancement to a wide range of applications.



Used here at 2.5% alongside SmokeCreate™ Smoked Water SP-One Oak, it creates a unique and complex pickle brine, adding rich smoky notes and bringing out the natural flavours of any vegetables.

Also suitable for chicken brines, ferments, salad dressings and salsas.

Formula

Ingredients	Weight (g)	%
Cider Vinegar	**200**	**40**
SMOKECREATE™ Oak Smoked Water	**25**	**5**
SMOKECREATE™ Hickory SP-ONE Vinegar	**12.5**	**2.5**
Water	**100**	**20**
Sugar	**75**	**15**
Salt	**17.5**	**3.5**
Black Pepper	**2.5**	**0.5**
Coriander Seeds	**2.5**	**0.5**
Dill Seeds	**2.5**	**0.5**
Total	**437.5**	**100**

Method

1. Heat all ingredients to a light simmer until dissolved.
2. Cool to fridge temperature and apply at 100% of vegetable weight.

Director of Innovation

SMOKECREATE™: Our signature smoke process - designed for the clean, scalable production of smoked ingredients. This is smoke in its purest form, built for large-scale innovaton across formats.

Developed by Besmoke Technical Specialists.
Address: Besmoke Ltd, A2 Ford Airfield Industrial Estate, Arundel, West Sussex, BH18 0HY **Tel:** +44 (0)1903 733368 **Email:** hello@besmoke.com