



Innovation and Food

The latest innovation and recipe ideas!

From nostalgic tastes and aromas to innovative, cutting edge flavours and experiences...

In January's Food For Thought, we looked at the Angelo Po Combistar FX Combination Ovens patented smoking kit, brought to you by Advance Catering Equipment.

The new Smokerstar accessory makes smoking easy and clean. Chefs can 'home smoke' in both hot and cold temperature with meats, vegetables, cheeses, deserts, nuts, oils, salts and more...serving exceptional gastronomic quality, all without problems of space or a rise in costs. It gives any Chef a blank canvas to create nostalgic tastes and aromas or innovative, cutting edge flavours and experiences!

Here, Nick Bates, Research and Development Chef of Angelo Po UK, shares some of his favourite smoking recipes to demonstrate how this innovative Advance Group Product can give your menu a competitive edge...



Recipe 1 – Smoked olive oil

1. Put olive oil in suitable container to go inside the oven. You can also add different flavourings such as herbs or lemon if you desire.
2. Soak woods chips of your choice in water.
3. Set Angelo Po FX Combination oven on convection mode 30-40°C, vent 50%.
4. Add wood chips to FX smoker and set on full power.
5. Put olive oil inside combi and start the program.
6. You will get a really good smoked flavour in around 40-60 minutes.



Recipe 2 – Smoked chicken with parmesan rub

Ingredients

- 1 chicken about 1.2 Kg
- 100g Grated parmesan
- 40ml Olive oil
- 40ml Red wine vinegar
- 1 Tablespoon dried basil
- 1 Tablespoon dried oregano
- 1 Teaspoon freshly ground black Pepper
- 1 Garlic clove minced (optional)



Method

1. Combine all ingredients for the rub in a bowl and mix well.
2. Rub all over the chicken, including under the skin and inside the cavity.
3. Add pre-soaked wood chips to smoker, this can be done with water or white wine and set smoker dial on full.
4. Set Combi on convection mode at 85 °c, and set food probe to 70°c.
5. Place chicken on a 1/1 gastronorm stainless steel chicken grid and place inside the oven, with the food probe inserted into the thickest part. Place a gastronorm underneath to catch any fat, close the door and start cooking.
6. After 15 minutes, turn the smoker down to ¾ power and check the chips every 40 minutes to see if more needs to be added.
7. The cooking will take 3-4 hours.

Recipe 3 – Home smoked chicken breast

1. Brine Chicken breast in water and Kosher Salt solution for 20 minutes, remove and dry.
2. Soak woods chips of your choice in either water or white wine for about 20 minutes.
3. Set Angelo Po FX Combination oven on convection mode 75°c, vent on 50% and food probe set to 72°c
4. Add woods chips to FX smoker set on full power.
5. Put chicken on perforated trays, insert food probe into the thickest part of the biggest breast and start the program.
6. They will take about 1-1 ½ hours to cook depending on size.

Recipe 4 – Spicy smoked brisket of beef

Ingredients

3Kg Brisket of beef

First Rub

2 Teaspoons cayenne

1 Teaspoon smoked paprika

1 Tablespoon brown sugar

1 Teaspoon salt

1 Teaspoon fresh black pepper

1 teaspoon onion powder

1 Teaspoon celery salt

1 Teaspoon garlic powder

1 Tablespoon Worcestershire
sauce

1 Tablespoon Dijon mustard

Second Rub

150ml Barbecue sauce

1 Tablespoon Tabasco sauce

2 Teaspoons fresh ground cumin

Method

1. Combine all ingredients of the first rub in a bowl and mix well.
2. Rub all over the beef.
3. Add pre-soaked wood chips to smoker. This can be done with water or red wine. Set smoker dial on full.
4. Set Combi on convection mode to 85 °c and timer for 4-5 hours.
5. Place beef on a 1/1 GN stainless steel grid and put inside the oven. Place a gastronorm underneath to catch any fat. Then close the door and start cooking.
6. After 15 minutes turn the smoker down to ¾ power and check the chips every 40 minutes to see if more need to be added.



7. Combine all ingredients of the second rub in a bowl and mix well.
8. When time has finished for the beef, remove from the oven and put inside a vacuum bag with second rub and seal with vacuum pack machine (seal tight).
9. Set Combi on steam at 85° c and put beef back inside, then cook for 5 hours.