

ProQ

BARBECUES & SMOKERS

COLD SMOKING MADE EASY



PROQSMOKERS.COM

WHAT IS COLD SMOKING?

Interested in learning the art of cold smoking food and capturing those unmistakably rich and aromatic flavours? Well, you've come to the right place! At ProQ we are passionate about cold smoking. Find out more about this ancient food preserving method and how easy it is to get started at home. We produce a wonderful range of products that make this process easy and safe to do at home.

HOW DOES IT WORK?

Cold smoking is usually done at temperatures below 21°C / 71°F and foods are usually smoked for several hours. Some foods, such as pork and salmon need to be cured before they are smoked. Generally, either a dry cure or a wet cure (a brine) is used – the choice of curing method depends on the type of food and personal preference. Other foods such as cheese, salt, butter, nuts and garlic do not need to be cured before being smoked.

GETTING STARTED WITH COLD SMOKING FOOD

Making your own smoked cheese is a great way to start your journey into cold smoking. It is a really simple process, and the results will make you wonder why you've never tried it before. It is great fun experimenting with different cheeses, different smoking woods and the length of time you choose to smoke your cheese for. Check out the recipe on Page 9.

WHY CHOOSE A PROQ COLD SMOKER?


Our patented ProQ Cold Smoke Generators are designed especially for smoking food at home – it is great fun, affordable and easier than you might think. The generators are made from high quality stainless steel and are used by chefs, foodies, fishermen and hunters around the world. The larger Artisan model is perfect for semi-commercial use or for those customers wanting to smoke food in larger quantities.



ProQ COLD SMOKE GENERATORS

The perfect gadget for turning almost any cabinet or BBQ into a cold smoker. It will smoke all kinds of fish, bacon, cheese and even butter. Once you've made it yourself, you'll never go back. The generators are easy to use, just fill one with ProQ Smoking Wood Dust and light one end with a tea-light.

COLD SMOKER SIZES

	ORIGINAL	ARTISAN
	<p>> Dimensions: (W)15cm x (L)18cm x (H)4cm length includes handle</p> <p>> Burn duration 10 hours</p> <p>> Ideal Chamber size: under 150L</p>	<p>> Dimensions: (W)25cm x (L)28cm x (H)4cm length includes handle</p> <p>> Burn duration 16 hours</p> <p>> Ideal Chamber size: over 150L</p>

COLD SMOKING STARTER KIT

This kit includes our patented ProQ Original Cold Smoke Generator, an in depth book on curing and cold smoking (Smoking Food at Home by Jo Hampson) as well as 2 types of wood dust for you to experiment with – it also makes a great gift for foodies.



"COLD SMOKING MADE EASY! AMAZING PRODUCT. RECENTLY GOT A SMOKER FOR COLD SMOKING, THIS GENIUS DESIGN MADE IT ALL POSSIBLE. AMAZING BIT OF KIT. WORKS PERFECTLY WITH THE SMOKING DUST YOU CAN BUY FROM THEM. I'VE GOT WITH OAK TO START WITH, APPLE WILL BE NEXT. LASTS AN EASY 10 HOURS DEPENDING ON VENTILATION. ALL IN ALL, AMAZING LITTLE PRODUCT FOR YOUR COLD SMOKING NEEDS!!"

– ONLINE REVIEW

SMOKING & CURING KITS

We have a variety of kits to choose from, whether it's just curing some gravadlax or smoking home-made bacon and smoked salmon, smoked cheeses or something different such as smoked garlic, salt, nuts, and even butter.

SMOKING & CURING KITS

Homemade smoked bacon & salmon is easy to make and the results are so much better than anything you can buy, so why not give it a go with one of our amazing kits which include easy to follow instructions.

CONTENTS	CURING & SMOKING KITS		
	BACON	SALMON	DELUXE
PROQ ORIGINAL COLD SMOKE GENERATOR	★	★	★
'SMOKING FOOD AT HOME' BOOK			★
PROQ BEECH PREMIUM SMOKING WOOD DUST		★	★
PROQ OAK PREMIUM SMOKING WOOD DUST	★		★
SAGE & THYME BACON CURE	★		★
ROSEMARY & THYME BACON CURE	★		★
TRADITIONAL BACON SWEET CURE	★		★
SALMON CURE MIX		★	★
MEAT HOOKS	★	★	★
MUSLIN CLOTH	★	★	★
RESEALABLE CURING BAGS	★	★	★
FULL INSTRUCTIONS	★	★	★



HOME CURING KITS

These kits are perfect if you already have a Cold Smoke Generator, or just want to try your hand at curing the easy way with full instructions and pre-measured cures for Salmon or Bacon.

CONTENTS	HOME CURING KITS	
	SALMON	BACON
PROQ ORIGINAL COLD SMOKE GENERATOR		
'SMOKING FOOD AT HOME' BOOK		
PROQ BEECH PREMIUM SMOKING WOOD DUST		
PROQ OAK PREMIUM SMOKING WOOD DUST		★
SAGE & THYME BACON CURE		★
ROSEMARY & THYME BACON CURE		★
TRADITIONAL BACON SWEET CURE		★
SALMON CURE MIX		
MEAT HOOKS	★	★
MUSLIN CLOTH		★
RESEALABLE CURING BAGS	★	★
FULL INSTRUCTIONS	★	★
GRAVADLAX SALMON CURE MIX	★	
BEETROOT SALMON CURE MIX	★	
CITRUS & JUNIPER SALMON CURE MIX	★	



COLD SMOKING CABINETS

ECO SMOKER BOX

Already smoking foods such as smoked cheese, smoked bacon, smoked salmon, using the ProQ Cold Smoke Generator? You'll love the Eco Smoker, it's an easy and affordable cold smoking chamber for home use.

- > Made predominantly from cardboard means it is re-useable and mostly recyclable
- > 3 x chrome plated food racks
- > 2 x drip trays
- > Cardboard Outer box
- > Cardboard Inner box



COLD SMOKING CABINET

The ProQ Cold Smoking Cabinet is a great smoking chamber for beginners and regular users alike. Specifically designed to work with our Original Cold Smoke Generator, this cabinet is the perfect size for home smoking. Made from weather resistant Galvanised Steel, our smoking cabinet is lightweight and durable.

- > Specifically designed for use with our Original ProQ Cold Smoke Generator
- > Enough space to hang fish, smoke 2-3kg of cheese or butter, and is perfect for home smoking bacon
- > Includes 3 removeable stainless steel grills for easy cleaning
- > Lightweight, easy to store galvanised cabinet with magnetic locking door



COLD SMOKED CHEESE

This is a really simple process and the results will make you wonder why you've never tried it before. Forget about smoked cheeses bought from your local supermarket, this is the real deal, no painted on chemicals here.

OVERVIEW

METHOD	PREP TIME	COOKING TIME	SUGGESTED WOOD	ABILITY
Cold Smoking	30 Mins	2-3 Hours	Oak	Easy

INGREDIENTS

- > 500g Mature Cheddar Cheese, or a selection of your favourites – butter works well too!

RECOMMENDED KIT

- > 1 x ProQ Original Cold Smoker Generator with Starter Pack
- > 1 x ProQ Oak Premium Smoking Wood Dust
- > 1 x ProQ Cold Smoking Cabinet

METHOD

STEP 1

Place the cheese on the racks in your smoker or cabinet.

Make sure that there are spaces between each piece, to allow the smoke to move freely between your cheese. Remember that ambient temperatures are relevant, so if it's a scorcher of a day (above 30°C) don't attempt cold smoking cheese as it will melt.

STEP 2

Light your cold smoke generator (see instruction manual) and place it at least 30cm below the cheese. Close the lid of your smoker. If your unit has adjustable air vents, have them open bottom and top. The amount of smoke required to flavour food is minimal, you need as much smoke going out as the amount being generated. Billowing smoke, or smoke that is trapped in the smoker, will leave a bitter taste.

STEP 3

Sit back and relax. After 2-3 hours, remove the cheese from the smoker and pat it dry with kitchen towel. If you want a stronger flavour, you can extend the time as long as you like, but we wouldn't recommend much longer than 8 hours.

STEP 4

Wrap the cheese in clingfilm or kitchen foil and place in the fridge to rest overnight and for a better flavour, leave for a week or more. The resting time helps the smoke flavour to mellow.



BOURBON COLD SMOKED SALMON

Cold smoked salmon is a delightful treat, and you'll never buy smoked salmon again once you've tried making your own. It's simple, delicate and full of flavour. Make sure your fish is as fresh as possible.

OVERVIEW

METHOD	PREP TIME	COOKING TIME	SUGGESTED WOOD	ABILITY
Cold Smoking	1 Hour	20 Hours	Whisky Oak	Easy

INGREDIENTS

- > 1 Salmon Fillet Side (approx. 1.5kg), pin-boned
- > 3 ProQ Classic Salmon Cure Pack
- > 1 Tsp Ground Black Pepper
- > 1 Bunch of Fresh Dill
- > 2 Tbsp Bourbon Whiskey

Double the ingredients for a full salmon/2 sides.

RECOMMENDED KIT

- > 1 x ProQ Original Cold Smoker Generator with Starter Pack
- > 1 x ProQ Whisky Oak Premium Smoking Wood Dust
- > 3 x ProQ Classic Salmon Cure Pack
- > 1 x ProQ Cold Smoking Cabinet

METHOD

STEP 1

If your salmon is not pin boned you can do so using a pair of long nosed pliers to remove them. Sprinkle half of your classic salmon cure onto a tray that will fit in the fridge.

STEP 2

Place your salmon fillet on the tray, and sprinkle on the rest of the cure, ensuring it's well coated. Scatter the fresh dill and ground black pepper all over the salmon, wrap with clingfilm or foil and place the wrapped fish on the tray.

STEP 3

Put the salmon in your fridge for 12 hours, before draining the excess liquid and putting the tray back into the fridge for another 12 hours.

STEP 4

Remove the salmon and rinse it under cold water, before patting dry with some paper towels.

STEP 5

Brush your salmon lightly with some bourbon, wait for it to dry and brush it again.

STEP 6

Light your ProQ Cold Smoke generator and prepare your smoking chamber, ensure the weather is right for cold smoking, your salmon should not be exposed to temperatures over 21C. Overnight is best.

STEP 7

Place your salmon on the grill or hang it in the smoking chamber and smoke for 8-10 hours. You can repeat this process if you prefer a heavier smoke flavour.

STEP 8

Slice your salmon thinly and enjoy! It can be vacuum packed in portions and stored in the freezer for a later date if required.





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