

HOLY SMOKE BBQ - RESTAURANT GRADE LUMP CHARCOAL MIX BIRCH / CHERRY, 5KG

CRAFTED FROM A BLEND OF BIRCH AND CHERRY HARDWOOD,
SOURCED FROM SUSTAINABLE FORESTRY.

Birchwood brings a subtle, mild flavor with precise heat control, while cherrywood brings mild, sweet, fruity notes with a light, aromatic smoke. Ideal for low and slow cooking and smoking delicate food. Our lump charcoal mix offers a slow and steady burn while leaving behind minimal ash.

- EASY TO LIGHT - BURNS CLEAN
- RESTAURANT GRADE QUALITY, MADE IN EUROPE
- NO CHEMICALS - 100% NATURAL
- PERFECT FOR LONG LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- FSC CERTIFIED
- 5 KG BAGS



Best use... CULINARY BBQ – CHICKEN; SALMON; SCALLOPS; DUCK
Flavor... MILD, WITH A SWEETNESS FROM THE CHERRY