

# BROADS CHARCOAL

◆ FOR YOUR BBQ ◆

ECO-FRIENDLY  
& SUSTAINABLE

**BROADS**  
NATIONAL PARK

**100%**

BRITISH WOOD

FOOD TASTES BETTER

**NATURAL**  
WOOD CHARCOAL

NO NEED FOR  
FIRELIGHTERS

**READY**  
IN 10-15 MINUTES

**Interreg**  
North Sea Region  
CANAPE

European Regional Development Fund



EUROPEAN UNION



**Broads**  
National Park

**MANAGING WOODLANDS FOR WILDLIFE**

# PREMIUM BROADS CHARCOAL.

Made from 100% local wood, for great tasting BBQ.

Our charcoal is made in small batches, right here in the Broads National Park. It's one of the products of habitat management, so you're helping the local economy and the planet.

## ◆ NOT JUST SUSTAINABLE, IT'S ALSO GREAT TO COOK WITH.

There's no added chemicals or paraffin, meaning your food will have a sweet, smoky BBQ flavour.

## ◆ NEED MORE REASONS TO FEEL GOOD? YOU'RE DOING YOUR BIT FOR THE PLANET BY

**Saving forests** – 90% of BBQ charcoal comes from abroad, some of it felled illegally

**Saving carbon** – Broads Charcoal has around a 95% lower carbon-footprint than charcoal from overseas

**Managing habitats for wildlife** – Encouraging insects, butterflies, birds and small mammals to flourish

**Supporting small businesses** – Helping create a local, clean, green economy. *So, enjoy a little peace of mind while you tuck into your delicious food.*

## ◆ HOW TO USE

1 Wrap small pieces in paper and build a pyramid shape around them with more charcoal, then light the paper.

2 Add more charcoal as required, it will be ready in 10-15 minutes. A good cooking stage is when it begins to turn red with white ash around the edges. The charcoal is so pure you can add more in to keep cooking. After your BBQ, leftover ash can be used for compost in your garden.