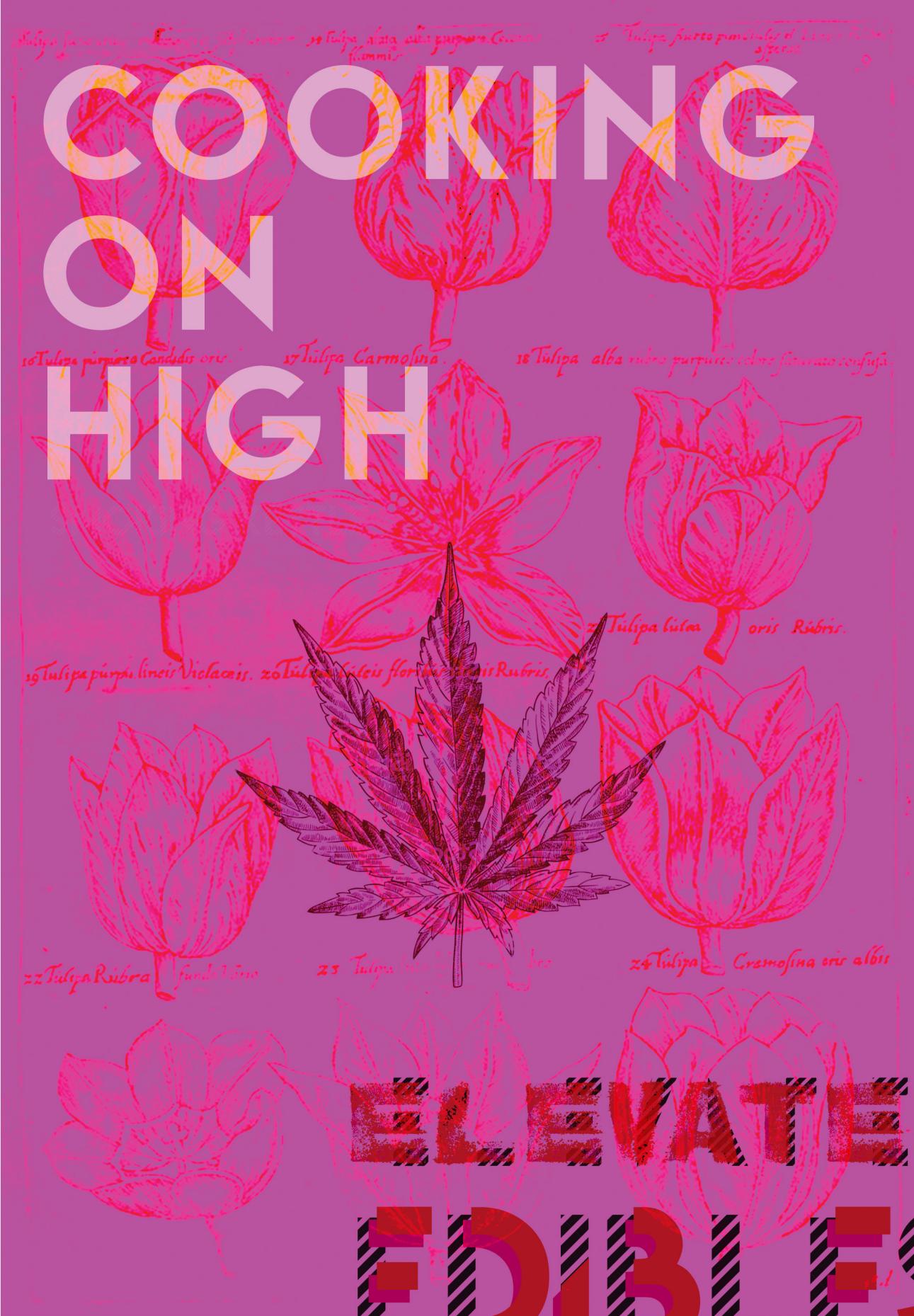


COOKING ON HIGH

ELEVATED
EDIBLES



MILE HIGH IDAY



THE BRAINS BEHIND THE MOST FASHIONABLE
COFFEE SHOP WITH THE DOPEST EDIBLES.

SMOKING KETTLE SMOKING KETTLE



Day Toscano moved to Amsterdam following college for a job in fashion. She loved the easy-going bike riding lifestyle in Amsterdam and instantly fell in love with the city. To no shortage of knowledge Amsterdam is known for its coffee shops, aka cannabis dispensaries, something Day experienced growing up in England. Being an influential fashion figure of Amsterdam, Day was never one to compromise on aesthetics or a vision. She noticed that a lot of the coffee shops she would go to lacked these aesthetics and were not hitting the criteria she was looking for, she wanted fashionable, funky elevated edibles. But she didn't just want to eat these edibles anywhere, she wanted a place where she could sit and read a book, scroll through social media or have a lunch date with friends.

So she set off to create the coolest, most fashionable coffee shop in Amsterdam. She wanted something elegant with a twist. Growing up in England, Day would always go to high tea with her grandmother, something so proper, with tasty little snacks she loved, but definitely something that would not be associated with cannabis. And if the name wasn't enough, HIGH tea, the juxtaposition sealed the deal for Day, she had her vision. With her vision Day created the Smoking Kettle, the official HIGH tea of Amsterdam.

SMOKING KETTLE SMOKING KETTLE

Mo i n e r K e t t l e SA



Here at Smoking Kettle, we are so in love with the beauty and lively hood of Amsterdam and want to be a part of maintaining this magical city. As a restaurant, it is our job to make sure we are controlling our waste but why not help our customers control their waste as well? Owner Day Toscan started our sustainability program known as 'Saving Mother Kettle'. With this program we aim to play our part in reducing harmfull waste produced by resturants.

The Smoking Kettle highlights a program where customers can reduce food waste and harmful trash waste by bringing their own reusable take away containers. Nothing is better than a nice high so why waste it by throwing it away? Take your left overs home to eat later or if you are feeling generous share with a friend. Each container you bring elemimates a disposable one going to landfill and is replaced with a free infused tea next time you come in!

CHEF BEN

THE OFFICIAL CHEF OF THE DANK DYNASTY

Ben's culinary career began early on, inspired by his mother's love and respect for quality and tradition. After graduating from the Culinary Institute of America at age 20, Ben sought opportunities to further develop his own creativity.

Ben's culinary repertoire flourished during an internship under Chef Waldy Malouf at Beacon Restaurant in New York where he developed and refined his culinary techniques. He spent 2 years under Chef Waldy before transitioning in to the head chef at the Four Seasons. After spending 3 years cooking for the Four Seasons in New York, Ben sought out bigger opportunities. Chef Ben took the next year to travel Europe looking for his next adventure. While on his travels, to no surprise Ben fell in love with the city of Amsterdam and the cooking culture surrounding edibles in the Netherlands. When Ben met Day, it was no question that Chef Ben was everything Day needed to bring Smoking Kettle alive.

Ben has since worked as the head chef and culinary artist behind the elevated edibles of Smoking Kettle. Ben creates all the recipes from main dishes to desserts and ensures nothing but the best ingredients for his dishes. As chef Ben would say

DON'T PANIC,
COOKING WITH
CANNABIS
IS ORGANIC



THUMPRINT COOKIES & TEA

COOKIE

- 1 cup cannabutter
- 1/3 cup Powdered Sugar
- 1 Tsp Vanilla
- 1 & 2/3 cup Flour

FRUIT FILLING

- 8 oz. jar your choice of favorite Jam/Preserve/Jelly
- 2-3 Tbs. cannaoil

CHOCOLATE FILLING

- 12 oz. your choice of chocolate
- 2-3 Tbs. cannaoil

Whether they're for a crowd or just you, this classic high tea cookie with a twist is sure to dazzle and delight in both flavor and effect. Don't forget to label the cookie jar!



TIME

YEILDS

DIFFICULTY

PREP TIME-20 MINUTES

ABOUT 24 TO 30 COOKIES

INACTIVE-30 MINUTES

COOK TIME-8 TO 10 MINUTES



COOKIE

01. In a large mixing bowl, cream together cannabis butter & powdered sugar until light and fluffy. Fold in vanilla.
02. Mix in flour, place finished dough into refrigerator for 30 min.
03. Preheat oven to 350. Line cookie trays with parchment paper. Form dough into 10 balls, then place onto tray. Once the cookies have cooled, use the back of a spoon to make indentations into the cookies that will be filled later. Cook for 8-10 minutes or until golden brown. Let cool completely before filling.

FRUIT FILLING

01. Using your favorite Jam/Jelly/Preserve, place contents of one jar into a medium sauce pot on low heat.
02. Add 2 Tbs. of water and heat until warm and manageable, then remove from heat. Stir in 2-3 Tbs. cannaoil (can be adjusted to your personal levels.).
03. Fill each cookie and let sit for 15 min before placing in to refrigerator

CHOCOLATE FILLING

01. Melt your chocolate of choice 1-2 min in microwave, then stir in 2-3 Tbs. Cannaoil (can be adjusted to your personal levels).
02. Fill each cookie and let sit for 15 min before placing into refrigerator for 30 min. Store & enjoy.

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TIME TO JOIN THE

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READ UP TO AVOID THE BURN WHILE YOU BURN...
7 MUST KNOW FACTS ABOUT COOKING WITH CANNABIS.

BUTTER IS ALWAYS THE ANSWER

Whatever recipe you choose, butter is especially important. (Or oil; that works too. Olive, coconut—whatever.) Why? It's an easy way to introduce cannabis into your food as cannabinoids are fat-soluble. You can learn how to create your own cannabutter here.

MEASURE UP PROPERLY

It's normal (and okay) to be slightly timid when it comes to incorporating cannabis into your food. No one wants to waste their food, or their weed. As common sense would dictate, throwing ingredients into a bowl and hoping for the best is not a great cooking strategy. Carefully measuring the amount of cannabis (and other ingredients) will make all the difference. Start light; always start low and go slow and do the math so you can make a reasonable assumption about how much cannabis your food will contain. If you're new to cannabis, a good rule of thumb would be about 2.5 mg of THC.

T IS FOR TERPENES. AND TASTE.

A key aspect of cooking with cannabis is knowing what strain you want to consume. Aside from different cannabinoid concentrations, different varieties contain different terpenes. Terpenes play a big part in giving your food its own distinct taste. It's important to keep this in mind depending on your meal and kitchen situation.

LESS IS ALWAYS MORE

You know the old adage "less is more"? This rule applies here too. Just as you would limit the amount of weed you smoke, you want to limit the amount of cannabis-infused food you consume in a day. It might take 1-2 hours or more for you to feel the effects, and they could last 6-8 hours or more. Be patient and always wait until the next day before diving back into the fridge (or cookie jar).

BASIC CAN BE BORING

Don't let cooking with cannabis limit you to just baking brownies. If you master the art of infusing and consuming butter or oil, it will help you figure out the amount that is right for you to consume. Once you've gotten the hang of it, you can use cannabis in anything from French toast to a five-course meal.

LABEL YOUR GOODIES

It is extremely important to keep any cannabis-infused oils, butters, or food clearly labeled. It's your conscious choice to prepare and consume food containing cannabis, so be sure to extend the same courtesy to others. Otherwise, a friend or family member who unwittingly consumes one of your cannabis-laden confections could be in for an unwanted experience. Always label what you make and store away from children and pets -- and you'll be set.

...DANK DYNASTY

PLUM HAZED CONFUSED CAKE

Plums replace pineapples in a terrific rendition of a favorite dessert. As the people of Smoking Kettle say, its always good to twist up the classics!

CAKE

- 11 tbsp cannabutter, softened (170 g butter total)
- 2 teaspoons pure vanilla extract
- ½ cup crème fraîche
- 2 tablespoons whole milk
- 1 ½ cups all-purpose flour
- 2/3 cup sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 large eggs, beaten
- whipped cream

PLUMS

- ¾ cup sugar
- 1/3 cup water
- 2 tablespoons cannabutter, softened
- 1 ½ pounds medium plums (about 6), pitted and cut into ½ - inch thick slices

PLUM CAKE PLUM CAKE PLUM CAKE

TIME

PREP TIME - 25 MINUTES

COOK TIME - 60 MINUTES

YEILDS

SERVES 10-12 PEOPLE

LEVEL



PLUMS

01. Preheat the oven to 350°F. In a small saucepan, combine the sugar and water and bring to a boil without stirring. Cook over medium high heat, until an amber caramel forms, (6 to 8 minutes).
02. Remove from the heat and whisk in the butter. Immediately pour the caramel into a 9-inch (2 inches deep) metal cake pan (greased). Carefully arrange the plum wedges in the caramel in concentric circles.

CAKE

01. In a small bowl, whisk the crème fraîche with the milk and vanilla. In a large bowl, using a hand mixer, mix the flour with the sugar, baking powder, baking soda and salt. On a low speed, beat in the butter until the mixture resembles moist crumbs, about 30-45 seconds.
02. Beat in the eggs at low speed until incorporated, then beat the batter at medium-high speed until light and fluffy, about 1 minute.
03. Scrape down the side of the bowl. At medium speed, beat in the crème fraîche mixture until smooth, about 30 seconds.
04. Scrape the batter over the plums and gently spread in an even layer.
05. Bake the cake in the center of the oven for 55 to 60 minutes, until golden and springy.
06. Let cool in the pan on a rack for 30 minutes, then invert the cake onto a serving plate. Cut into wedges and serve warm or at room temperature with whipped cream.

PLUM CAKE PLUM CAKE PLUM CAKE

**WHAT THE
HELL IS**

HIGH TEA

High tea is the British tradition of drinking tea while sitting in high-backed chairs at a table full of plated bite sized foods, typically eaten with your fingers. Its the kind of fancy-schmancy affair where we might spot The Queen herself indulging.

DOUBLE BAKED CHOCOLATE CHIP COOKIE

There's perhaps nothing better than biting into a gooey, warm and delicious chocolate chip cookie. Now imagine the same thing but with cannabis.

COOKIES

- 3 ½ cups all purpose flour
- 2 tbsp unsalted butter
- 1¼ teaspoon baking soda
- 1 ¼ teaspoon baking powder
- 1 ¼ cups brown sugar
- 1 cup plus 2 tablespoons granulated sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 ¼ lb bittersweet chocolate
- 2 teaspoons fleur de sel
- 1 cup cannabutter

TIME

PREP TIME-10 MINUTES

INACTIVE-24 HOURS RESTING

COOK TIME-18 MINUTES

YEILDS

ABOUT 24 COOKIES

LEVEL



COOKIES

01. Sift the flours, baking soda, baking powder, and salt into a bowl.
02. Using a mixer with the paddle attachment, cream together the butter and sugars for five minutes, until the mixture turns light in color.
03. Add the eggs one at a time, mixing well between each addition. Stir in the vanilla, and reduce mixing speed to low.
04. Very carefully, add in the flour mixture, and mix until just into the dough.
05. Scoop out 4 evenly sized balls, and lay on a baking sheet lined with parchment. Cover the balls with plastic wrap, making sure full contact is made with the dough. Leaving the remaining dough in the bowl it was mixed in, lay a piece of plastic wrap directly on top, making direct contact with the dough. Refrigerate both the prepared cookie dough balls and the dough in the bowl for at least a day, up to two days.
06. When ready to bake, preheat oven to 350F.
07. Pull out the baking sheet with the cookie dough balls, and sprinkle with a bit of fleur de sel. Place into the center rack of the oven. Bake until cookies are golden brown, 18-20 minutes.
08. Continue with the rest of the dough, baking 6 cookies at a time, or transfer the remaining dough to a ziplock bag and freeze for up to a month.



DOUBLE BAKED CHOCOLATE CHIP COOKIE

HONEY LAVENDER

GLAZED

BISCUITS

Get out of bed on the right foot with a touch of calming lavender and sweet honey in your cannabutter. Slather this magic mix on your biscuit to spruce up breakfast and let the calm begin.

TIME

PREP TIME - 10 MINUTES
INACTIVE - 24 HOURS RESTING
COOK TIME - 18 MINUTES

YEILDS

ABOUT 24 COOKIES

LEVEL



BUTTER

- 1 tablespoon cannabutter
- ½ teaspoon loose lavender petals
- 1 teaspoon honey

BISCUITS

- 4 cups all-purpose flour
- 4 teaspoons baking powder
- 1 ½ teaspoons kosher salt
- 1 teaspoon baking soda
- 1 cup unsalted butter, cut into cubes
- 1 ½ cups buttermilk
- ¼ cup honey lavender cannabutter

BUTTER

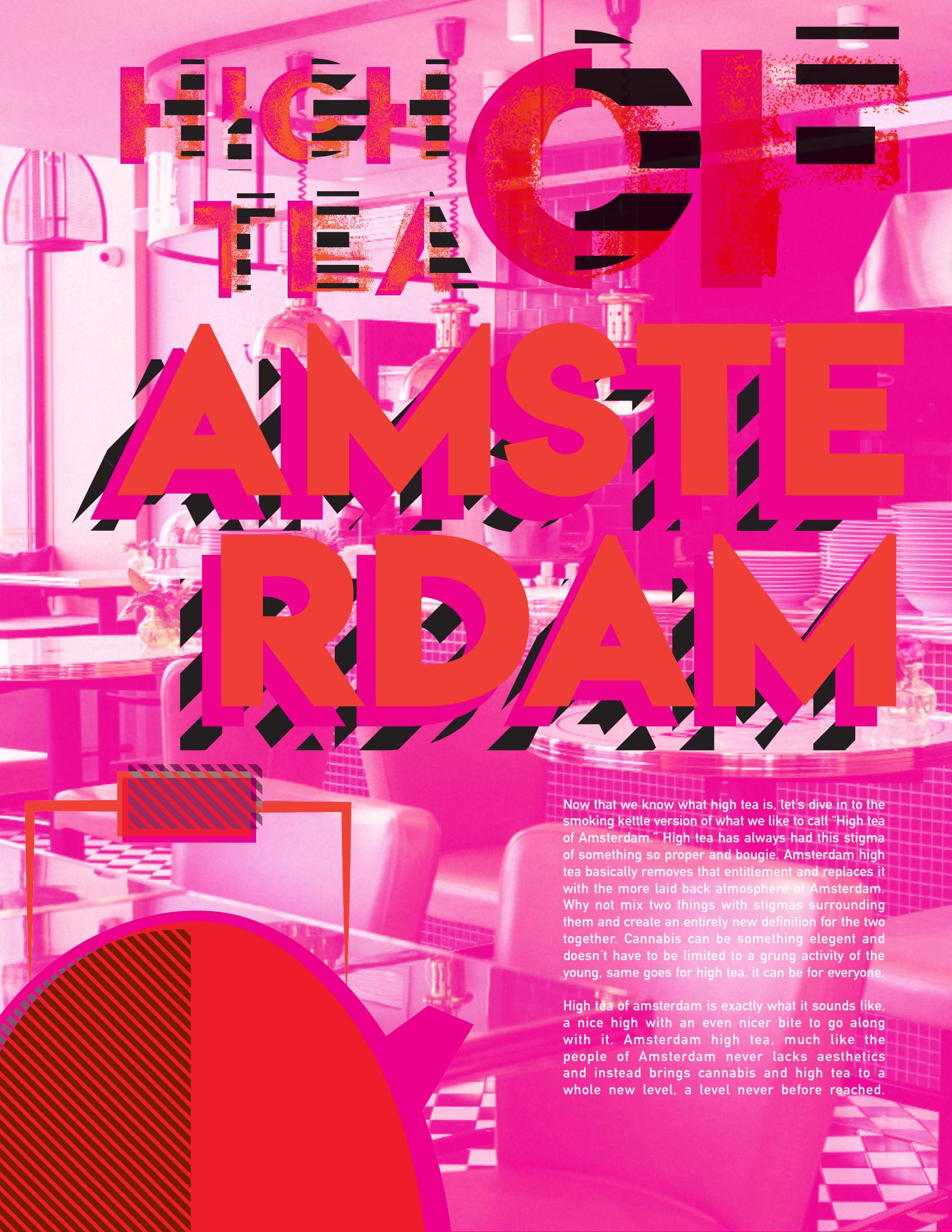
01. Soften cannabutter to desired consistency.
02. Slowly stir in honey while adding desired lavender petals.

BISCUITS

01. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat.
02. In a large bowl, combine flour, baking powder, salt and baking soda. Add cold butter, using your fingers to work the butter into the dry ingredients until it resembles coarse crumbs. Add buttermilk and stir using a rubber spatula until a soft dough forms.
03. Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough into a 1 1/4-inch thick rectangle. Cut out 10-12 rounds using a 2 1/2-inch biscuit or cookie cutter.
04. Place biscuits onto the prepared baking sheet; place in the freezer for 15 minutes.
05. Remove biscuits from freezer and brush tops with butter. Place into oven and bake for 15-18 minutes, or until golden brown.

BISCUITS BISCUITS BISCUITS BISCUITS

HIGH TEA OF AMSTERDAM



Now that we know what high tea is, let's dive in to the smoking kettle version of what we like to call "High tea of Amsterdam." High tea has always had this stigma of something so proper and bougie. Amsterdam high tea basically removes that entitlement and replaces it with the more laid back atmosphere of Amsterdam. Why not mix two things with stigmas surrounding them and create an entirely new definition for the two together. Cannabis can be something elegant and doesn't have to be limited to a grungy activity of the young, same goes for high tea, it can be for everyone.

High tea of amsterdam is exactly what it sounds like, a nice high with an even nicer bite to go along with it. Amsterdam high tea, much like the people of Amsterdam never lacks aesthetics and instead brings cannabis and high tea to a whole new level, a level never before reached.

WHY WAIT WHEN RELEASE IS LITERALLY AROUND THE CORNER?

01

CANNABINOIDs CAN PASS THROUGH THE DIGESTIVE TRACT. THAT MEANS THAT CANNABIS EDIBLES ARE PARTICULARLY SUITED FOR PATIENTS COPING WITH STOMACH PROBLEMS LIKE IBS OR CROHN'S DISEASE.

02

PRECISE DOSING MECHANISMS ALLOW YOU MORE CONTROL OVER YOUR DOSING EXPERIENCE THAN EVER.

03

RECEIVE THE BENEFITS OF THC DELTA-11 INSTEAD OF THC DELTA-9, WHICH INCLUDES A LONGER HIGH THAT IS MORE BODY-HEAVY. THIS IS ALSO WHAT MAKES CANNABIS EDIBLES IDEAL FOR PAIN AND CHEMO PATIENTS.

In addition to delivering your daily dose of cannabinoids to your ECS, eating or cooking with your favorite flower is not only nutritious but practical as well. Did you know that hemp seeds are one of the world's best and most balanced sources of omega fatty acids?

EDIBLE
DAY
ONE
AWAY

SUGAR SPICE DOUGHNUT MUNCHIES

Sugar and spice makes everything nice, we've just replaced the spice with some herb. Whether you've got the munchies or have a party to attend these easy to make doughnut holes take the idea of a sugary treat to a crazy high level.

TIME

PREP TIME - 10 MINUTES

COOK TIME - 2 TO 3 MINUTES

YEILDS

ABOUT 24 TO 30 HOLES

LEVEL



DOUGHNUT

- 3 cups bread flour
- 1 cup sugar
- 4 ½ teaspoons baking powder
- 1 teaspoons salt
- 1 cup whole milk
- 4 tablespoons cannabutter, melted
- 1 teaspoon vanilla extract
- 1 large egg
- canola oil, for frying

DOUGHNUT

01. In a medium bowl, mix the flour, 1/4 cup sugar, the baking powder, and salt.
02. In the bowl of a stand mixer fitted with a paddle attachment, combine the milk, butter, vanilla, and egg. Add in the dry ingredients and mix until a sticky dough forms.
03. Heat 4-inches oil in a 6-qt. saucepan until a deep-fry thermometer reads 350°F/175°C.
04. Working in batches, roll about 1/2 oz. batter into a loose, sticky ball; carefully slide into oil and fry, turning often, until puffed and golden, 2 to 3 minutes.
05. Using a slotted spoon, transfer doughnut holes to a baking sheet with a wire rack. Repeat with remaining dough.
06. Let doughnuts cool completely before tossing in remaining sugar to coat.



DOUGHNUT HOLE DOUGHNUT HOLE DOUGHNUT HOLE

DOUGHNUT DOUGHNUT DOUGHNUT



VELVET CAKE

Red velvet cake is much more than vanilla cake tinted red, even without the cannabis added. This rad cake, buttery and light, provides for the fluffiest high.

TIME

PREP TIME - 10 MINUTES
INACTIVE - 24 HOURS RESTING
COOK TIME - 18 MINUTES

YEILDS

ABOUT 24 COOKIES

LEVEL



CAKE

- 2 ¾ cups all purpose flour
- 1 ¾ cups sugar
- 1 teaspoon baking soda
- 2 teaspoons cocoa powder
- 2 large eggs, room temperature
- ½ cup canola oil
- ⅓ cup canola oil
- 1 ¼ cup buttermilk
- 2 teaspoons red food coloring
- 1 teaspoon vanilla
- 1 tablespoon white vinegar

ICING

- 16 ounces cream cheese
- 4 ounces butter, slightly softened
- 3 cups powdered sugar
- 2 teaspoons vanilla

CAKE

01. Heat oven to 350 degrees.
02. Place parchment paper on the bottom of three 8- inch pans. Mix all dry ingredients together.
03. Beat eggs slightly and add all wet ingredients together in a separate bowl. Mix wet into dry ingredients.

ICING

01. Place the butter in mixer and beat till soft. Add cream cheese and mix, stopping periodically to scrape bowl.
02. In a large bowl, combine flour, baking powder, salt and baking soda. Add cold butter, using your fingers to work the butter into the dry ingredients until it resembles coarse crumbs. Add buttermilk and stir using a rubber spatula until a soft dough forms.
03. Beat until light; slowly add powdered sugar, waiting for it to completely get incorporated along with some air before adding more.
04. When all the sugar is incorporated beat a few minutes, add vanilla, beat until mixed and ice cake immediately.

RED VELVET RED VELVET RED VELVET

SMOK
KING
KING
KING

