

HOW TO MAKE FLOVOURED SALT



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Making a flavoured salt is as simple as pulsing your choice of dried flavourings together with seas salt in a food processor. You can choose any combination you like, with citrus zest, herbs, spices and even teas all been popular inclusions. The general rule is to add three times the flavouring's weight in salt, so if you add 25 g lemon zest you'll need to add 75 g salt.

Here are some of our favourite flavour combinations, but you can use anything you like to create a flavoured salt:

Chilli, lemongrass and lime zest

Lemon zest and vanilla seeds

Sichuan peppercorn, chilli and ginger

Jasmine tea

Fennel seeds and lime zest

Ginger and chilli

Rosemary and garlic