

Flavoured Salts

From the garden: herbs, chilli, lemon, garlic

| | |
|--|--|
| Equipment: Measuring spoons Small bowl Baking paper and tray Food processor Tea towels | Ingredients: 1 tablespoon dried salt bush OR thyme OR rosemary OR 1 tablespoon dried garlic OR 1 tablespoon dried mushroom Or 1 teaspoon dried chilli and 1 teaspoon smoky paprika Or 2 teaspoons dried lemon peel 2 ½ tablespoons flaky salt |
|--|--|

What to do:

1. To dry fresh herbs or lemon zest. Place on a baking tray in a low 100°C oven, **or** in a dehydrator, **or** in a microwave on a paper towel for 30 seconds at a time.
2. Place dried flavouring in the bowl of a clean coffee or spice grinder. Give it 2-3 quick pulses to break up the flavouring.
3. Add 1 tablespoon of sea salt and pulse another 2-3 times to incorporate, then add remaining 1 1/2 tablespoons salt and pulse once more to combine.
4. Transfer to a decorative tin or jar. The salt will keep best in an airtight container.