

SPECIALITY

F A R M F O O D S

BALI BEACH SEA SALT

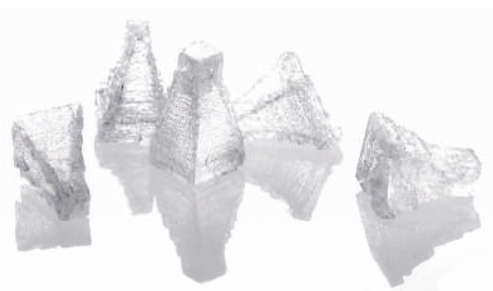
Sparkling, delicate and hollow pyramid shaped crystals of **handmade pacific sea salt** from Bali in Indonesia producing a zesty sensation on the tongue.

Sea water is first purified by passing through black volcanic sand filters. The clear brine is then allowed to evaporate in 'pans' under the perfect blue Bali skies. **These crystals are sorted by sieving into three sizes...**

The Pyramids:

Sparkling, delicate and hollow pyramid shaped crystals of handmade pacific sea salt from Indonesia. The hollow crystals are so thin they can be crushed between the fingers so no milling is required.

These thin **sparkling crystals** are **unique** to the salt makers on the beaches of Bali. They make all dishes sparkle, including sweet dishes that call for salt, and add texture to savoury nibbles such as fresh vegetables. They are perfect for finishing grilled meat at the table and are especially delicious with plump ripe tomatoes.



The Flower:

This style of sea salt crystal is commonly called '**fleur de sel**' in Europe, meaning 'the flower of salt'. The texture is **fluffy** with a little **crunch**, and **the taste is fast and full of the ocean**.

The Velvet:

This light and velvet **smooth stone ground** sea salt is perfect as a kitchen salt for baking and sauces. It's also makes a great rub to polish your knives and pans and is used in the beauty parlours in Bali.

The delicacy of Bali beach crystal's gives the salt a fast finish on the palate **complimenting but not confusing the flavour** of the food. The salt has already found great favour in Japan and America and we feel it is so good with roast beef and Yorkshires that the UK will soon be a major market.

Craft salt making on the beaches of Bali has been practiced for over 1000 years. The salt today is made as it always has been, and we believe, is the 'sweetest' you will taste. The families are skilled in their work and the added value this brings to the salt ensures a **sustainable artisan industry which will continue to flourish.**



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