

REFILL



Flavoured salts are of great help when cooking every day. Herbs and spices wisely blended with Sicilian Sea salt enrich any recipe with a tasty, scented, innovative touch. This line is ideal to season any food with creativity: from stocks to sauces, in either cooked or raw preparations, on meat, fish and vegetables.

FLAVORS

- ARRABBIATA
- GRIGLIATA
- MEDITERRANEO
- MIX PEPI
- BLACK PEPPER
- ITALIAN SEA SALT
- PEPATO

DESCRIPTION

Our Flavoured Salts line is mainly made with **salt coming from salt pans in Trapani, Sicily**. They exalt your cuisine with delicious scents, vivid colors and intense flavours. **You can ground them on your dishes, crush them in the mortar or use them coarse both in pan and in BBQ** (directly on the embers to aromatize). We only use the best herbs and spices to make any of your recipes and creations perfect, in a **100% natural** way.

CHEF'S PICK

ARRABBIATA: Ideal to exalt any dish with a spicy touch.

GRIGLIATA: Excellent for meat and fish BBQ's.

MEDITERRANEO: Perfect for any kind of baked meat, fish and potatoes.

MIX PEPI: Ideal for meat, fish, vegetables, soups and sauces.

BLACK PEPPER TELLICHERRY: Excellent on meat, pasta, sauces, potatoes and vegetables.

ITALIAN SEA SALT: Exalt the taste of any of your dishes with a high-quality salt.

PEPATO: Try it on white meat, fish, seafood and game.