

HALEN MÔN SEA SALT WITH CELERY SEEDS



HALEN MÔN SEA SALT

Wales, UK

SENSORY PROFILE

The Halen Môn hand harvested sea salts are loved throughout the world by chefs and home cooks alike. They are soft enough to crumble between your fingers yet structured enough to hold their shape.

Try the Sea Salt with Celery seeds in coleslaw or in a traditional Bloody Mary.

TRADITION

The Halen Môn story began with a bubbling pan of seawater on an aga in a family kitchen in North Wales, UK. The company has long since moved production out of the kitchen but salt is still harvested by hand from the sparkling seas around the Isle of Anglesey.

The Seawater Farm: this unique environment passes through two natural filters (a mussel bed and a sandbank) and then is charcoal filtered to obtain the purest product. The resulting salt is crunchy and crisp with a clean ocean taste.

It is ideal as a cooking ingredient and as the perfect finishing touch at the table.

RETAIL SIZE	100g
ITEM NO	HM500
UPC	5037158000366
CASE	10 x 100g per case



**ROGERS
COLLECTION**

REVISED 2/16/17