

HALEN MÔN SEA SALT SMOKED OVER WELSH OAK



Winner of a Gold Great Taste Award
Gold True Taste Award
Silver NASFT award

RETAIL SIZE	100g
ITEM NO	HM600
UPC	5037158000137
CASE	10 x 100g per case

RETAIL SIZE	1kg
ITEM NO	HM650
UPC	50637158000540
CASE	1 x 1kg per case

HALEN MÔN SEA SALT

Wales, UK

SENSORY PROFILE

Slowly smoking the salt over Welsh oak chippings change the brilliant white crystals of Halen Môn into soft toffee-colored flakes. These salts are infused with a rich smoky taste and aroma redolent of bonfires in the fall.

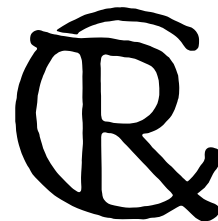
Use it to finish eggs or simple dishes like grilled chicken, fish and oysters. Or, add to chocolate and caramel desserts for a deliciously quirky twist.

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.



**ROGERS
COLLECTION**

REVISED 2/16/17