

# HALEN MÔN SEA SALT WITH VANILLA



## HALEN MÔN SEA SALT

*Wales, UK*

### SENSORY PROFILE

Halen Môn discovered this quirky combination on a family holiday to French Polynesia where people have been enjoying this pairing for many years. Halen Môn hand mixes pure sea salt flakes with sticky vanilla powder. The sweet-salty taste is the perfect partner for white fish, shellfish, salads or creamed vegetables. It gives a decadent edge to anything chocolate and can be used in all of your baking.

### 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	HM400
UPC	5037158000199
CASE	10 x 100g per case

RETAIL SIZE	1kg
ITEM NO	HM440
UPC	5037158000212
CASE	1 x 1kg per case



REVISED 2/16/17