



coarse

BORNHOLMSK SMOKED SEA SALT

The raw ingredient is coarse French Mediterranean sea salt from the area around Montpellier, where for generations the locals have been exploiting the sea's high content of good salt. Sea salt generally has a high content of natural minerals.

The salt is smoked traditionally over hardwood at an authentic Bornholm smokehouse (Nexø Old Smokehouse) dating back to 1928.

In order to achieve the characteristic look (bordering on golden amber) and the unique taste and flavour, the salt spends many hours in the smoking oven, where it is carefully tended by the smokemaster in person.

After smoking, the salt is packed into handy 225g jars and 1 kg bags.

BORNHOLM SMOKED SEA SALT can be used in everyday cooking and is dispensed like ordinary salt – or perhaps a tad less.

A couple of suggested uses: For salted mixed nuts, in sauces and gravies, on egg and cress sandwiches, new potatoes and croutons, in stews and casseroles Your imagination is the only limit.



FACTS

Jar containing 225 g
1 box = 10 glasses
Shelf life: 5 years



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Bag containing 1,000 g
1 box = 8 bags
Shelf life: 5 years

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