

Herb Salt

Ingredients

- 1 Dessert Spoon Dried Rosemary
- 1 Dessert Spoon of Coarse Sea Salt
- 2 Dessert Spoons Dried Thyme

Preparation

1. Put the herbs and salt into a food processor and mix until the desired grain size.
2. Fill the herb salt into a jam jar. This salt keeps for at least 1 year so you can make big portions to save time.

TIP: Perfect for

- Breadsticks
- Seasoning any dish

In case the Herb Salt is too salty for you, just add more thyme.

KÜCHENSCHMIDE

