

saltini's[®]
SALZMANUFAKTUR SIEGSDORF



NATURAL SALT FLAKES



www.saltinis.de



Enjoy Natural Salt in Its Most Natural Form

Saltini's – the Culinary Highlight

Top chefs have long known that natural salt has a fantastic taste and stresses its own taste of the meals. Perfect seasoning is an art and with Saltini's from the salt production in Siegsdorf, you can now make use of the gourmet's secret in your kitchen.

In a lavish process, valuable and untreated natural salts are formed into natural salt flakes, which can be used in every salt mill and can be particularly finely ground. Due to the link with high grade herbs and spices, an exquisite range of flavours is achieved, which to date had not been possible in that form.

Saltini's are not only salts with herbs and spices – Saltini's are more: In the production process, the herbs and spices are enclosed in the natural salt flakes. As in a strongroom, the valuable aromas are conserved and only then release their taste when ground in the salt mill.

Saltini's also, however, set completely new accents. They bring culinary highlights and colourful aesthetics into the modern gourmet cuisine.



Experience the New Flavour Sensation

With Saltini's, perfect salting and spicing are very easy. You grind them in the salt mill so fine that they are perfectly simple to measure out. Saltini's were created specially for people who appreciate using high grade foodstuffs and who like cooking.

Differences must be experienced with our senses. Try it out: take a potato full with cottage cheese or a warm slice of potato and spice them with all Saltini's flavours. Or halve a cherry tomato and sprinkle Saltini's pepper, chilli or oregano. A slice of courgette is particularly suited to experience the gourmet flavour variety of the Saltini's herbs.

You will taste what we mean.



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Experience Natural Salt Flakes for Gourmets

Saltini's – the range of flavours in bio quality

Saltini's Rosemary – gives Mediterranean vegetable and fish dishes their particular note with their intensive, aromatic flavour. Also ideal for potatoes and in conjunction with olive oil, lemon and garlic.

Saltini's Herbs – offer a carefully composed mixture of parsley, marjoram, mountain savoury, oregano, coriander, lovage, nettle, thyme, garlic, dill, sage, onion, celery and hyssop add variety to fine cooking.

Saltini's Oregano – as an important spice in Italian and Spanish cooking, they harmonise with their tangy aromatic flavour perfectly with omelette, Italian sauces, tomato dishes, lamb and vegetable savouries. Pizza is without Saltini's oregano s unthinkable.

Saltini's Peppers – are in conjunction with salt the classic in the kitchen: a harmonic, surprising and different taste experience.





Saltini's Chili – cannot be left out of the foods of the world from such area as India, Asia, Africa, South America and the Caribbean. Gives all for whom happily things can be a touch hotter, a fiery flavour.

Saltini's Lemon Grass – the classic from the South East Asia conjures up in fish, poultry and stews a fine and exotic citrus aroma.

Saltini's Garlic – give dishes from all over the world an aromatic and yet mild final touch. Ideal also for the preparation of sophisticated vinaigrettes.

Saltini's Bergkern – the Austrian natural salt is the most valuable treasure of the Salzkammergut. Mined by miners carefully from very pure natural salt deposits, the Bergkern reveals its pleasantly soft flavour.

Saltini's Natural Salt Typ Himalaya – the natural salt from Pakistan south of the Himalayas is fully free of today's environmental contaminants.

Saltini's Grillmeister – the spicy mixture for all grilled dishes. Whether meat, fish or vegetables – Grillmeister Saltini's always fits the bill. Also surprisingly different in a dip, to olive oil with bread or for marination.
TIP: Try Grillmeister Saltini's also for stir frying in the pan.

Saltini's Gourmet – the fine gourmet natural salt is mined very carefully in Italy and is suitable with its magnificently mild flavour and its finely shimmering mother-of-pearl shine for the sophisticated cuisine.

Saltini's Stock without BioCertification

Saltini's Curry Jaipur – with its spicy-aromatic flavour and powerful red colour, this sophisticated curry mixture is a must for the exotic culinary specialisms of Indian meat, fish and vegetables.





Small and Fine – The Saltini's Mini Mill

For much greater variety in the kitchen

Saltini's salt mill is elegantly designed at 130g and has a practical refill pack weighing 100g natural salt flakes. Yet, with the many exclusive and tasty sorts, you are spoiled for choice. Hence there is now new from Saltini's in the special mini mill 15g of natural salt flakes. You can try out to your heart's content and present the matching salt for every taste on your table. Of course our mini mill also has a ceramic grinder and is refillable.

Saltini's is also the ideal product for own brands, events and advertising articles. Whether in the large or small mill – Saltini's products place long-term, fresh and contemporary advertising slogans





Saltini's Advantages at a Glance:

- Are obtained from pure, high grade natural salts
- No chemical additives
- No artificial flavour enhancers
- Shut the valuable herbs and spices in as in vault and so conserve their aroma
- Ideal for the salt mill, as by means of the fine grinding the flavouring substances of the fine herbs and spices (to a large extent in bio quality) thus are shown to advantage
- Are measured out as conventional salt
- Set new colour and flavour accents in the gourmet cuisine
- Offer culinary variety for new cooking ideas
- Are a special gift.

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To be obtained from: