

## FLAVOURED SALT RECIPES



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**Preparation :** 5 min - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

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**Ingredients :** 200g

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1. Principle: grind the spices (speed 4 or pulse) more or less finely, according to your preference, add the salt (fine, coarse or flakes) or sugar and shake to mix. If you want a finer texture, you can blend all the ingredients together at the same time, although they may not mix properly if the salt you are using is damp. Freshly ground spices give off a wealth of aromas so you will only need to use very small amounts: approximately 3 tablespoonfuls of spices for 200 g salt or sugar. Keep your flavoured salts and sugars in glass jars or clay pots.

2. Grind all the spices using the mill attachment for 40 seconds with the selector turned to 4.

3. Open and add 200 g salt. Close and shake to mix. It's ready!