

Crystal Infusion

Green Garlic Infused Sea Salt

A SEASONING REVOLUTION

zalta™

TRULY INFUSED SEA SALTS

Made from the tender green stalks, garlic scapes harvested in early spring are tender, delicate and green. Through a unique process, these garlic scapes are infused into Italian sea salt for Zalta Green Garlic Infused Sea Salt. Cleaner, greener and wilder tasting than traditional garlic salt, our sea salts can be used anywhere traditional garlic salt or powder is.



Eric Rupert, Corporate Chef at the Sub-Zero Freezer Company, brings his innovative style to this gutsy focaccia. The dough, made with green garlic infused sea salt and semolina flour is hearty and delicate at once. Topped with olives, garlic, tomatoes and more green garlic infused sea salt, add a salad and call it dinner.

Additional Applications

- Green garlic infused sea salt has no limitations or boundaries.
- Sprinkle fine grind green garlic sea salt on popcorn, nuts or edamame for an appetizer.
- Sprinkle fine grind green garlic sea salt on French fries or sweet potato fries with paprika.
- Mix medium grind green garlic sea salt with brown sugar and rub over salmon, then bake.
- Sprinkle fine grind green garlic sea salt into mashed potatoes.

Focaccia with Garlic, Olives and Tomatoes

Focaccia:

- 1 3/4 cup warm water
- 1 tablespoon Zalta Green Garlic Infused Sea Salt, divided
- 1 teaspoon honey
- 2 teaspoons yeast
- 6 tablespoons extra virgin olive oil, divided
- 2 cups semolina flour
- 2 cups bread flour

Toppings:

- 3/4 cup cured olives, pitted and chopped slightly
- 4 garlic cloves, peeled and sliced thin
- 2 tablespoons fresh chopped thyme
- 1/2 tablespoon fresh chopped rosemary
- 4 ripe Roma tomatoes, stemmed and sliced thin
- Freshly ground black pepper

Pre-heat a baking stone on lowest rack of oven to 500 degrees F.

1. In a large bowl, combine the water, 2 teaspoons Zalta Green Garlic Infused Sea Salt, honey and yeast and whisk until combined. Allow the yeast to stand for 10 minutes. Add 2 tablespoons olive oil and the flours; allow to stand, covered, for about 20 minutes. Turn out on a work surface to knead. Knead dough for about 8 minutes or until very elastic. If dough is too sticky, add a little more flour. Place dough in oiled bowl, cover with plastic wrap or a damp towel and set in a draft-free warm location. Allow dough to approximately double in size and punch down, kneading slightly. Repeat the rising process until doubled again.

2. Preheat oven to 500 degrees F.

3. On a work surface lightly dusted with semolina flour, spread the dough in desired shape to a thickness of about 3/4 inch. Dimple the dough with fingertips. Top with olives, garlic, herbs and pepper. Top with the tomatoes, remaining Zalta Infused Sea Salt and drizzle with remaining olive oil. Transfer focaccia to a preheated baking stone, pizza pan or baking sheet. Bake 25 minutes or until crust is browned. Remove from oven, allow to cool slightly and serve. Serves 6.

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