

# Crystal Infusion

## Rosemary Infused Sea Salt



Chef Rex Hale of the St Louis Steakhouse in St. Louis, Missouri lavishes rosemary into his roasted potatoes. Medium grind Rosemary Infused Sea Salt is tossed with buttery Yukon Gold potatoes and olive oil prior to roasting. Just before finishing, fresh rosemary and garlic is sprinkled over the potatoes, for a double layer of rosemary flavor.

### Additional Applications

- Rub medium grind rosemary sea salt over chicken, lamb or salmon before roasting.
- Sprinkle medium grind rosemary sea salt on focaccia with olives and walnut oil.
- Add fine grind rosemary sea salt into risotto.
- Sprinkle medium grind rosemary sea salt on skewered grilled shrimp with lemon wedges.

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TRULY INFUSED SEA SALTS

What do you get when you unite Italian sea salt and homegrown herbs? Zalta Infused Sea Salts. With their unique process, these salts impart a flavorful, striking and simple finish to your creations. They're earthy, rustic, and pure flavor. No fillers, no extenders—just salt and fresh herbs. With just one pinch, Zalta Infused Sea Salts bring a taste of the Mediterranean to your foods. Fresh rosemary, with its savory, piney flavor, is infused into sea salt in a fine, medium and coarse grind. Used prodigiously in Italian fare, Rosemary Infused Sea Salt is welcome in most any cuisine.

### Rosemary-Salt Roasted Golden Potatoes

- 2 Medium Yukon Gold potatoes, cut into wedges (about 1 pound)
  - 3 tablespoons extra virgin olive oil
  - 2 teaspoons Zalta Rosemary Infused Sea Salt
  - 1 teaspoon ground black pepper
  - 2 large garlic cloves, minced
  - 2 teaspoons fresh rosemary, chopped
1. Preheat oven to 400 degrees F.
  2. Place potatoes in roasting pan; add oil, Zalta Rosemary Infused Sea Salt and pepper. Toss to coat. Roast for 20 minutes. Add garlic and rosemary to potatoes and toss well. Roast until potatoes are just tender, about 10 to 12 minutes. Serves 2.

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