

Crystal Infusion

Sweet Basil Infused Sea Salt

A SEASONING REVOLUTION

zalta™

TRULY INFUSED SEA SALTS



Perhaps the most popular herb in America, sweet basil has found its way into the hearts and palates of cooks everywhere. Through our unique process, we infuse this king of fresh herbs into Italian sea salt — giving you the benefits of sea salt and fresh basil in just one pinch. With an almost addictive flavor, Zalta Sweet Basil Infused Sea Salt enhances everything it touches.

Paula Disbrowe, Cowgirl Chef at the Hart and Hind Fitness Ranch in Rio Frio Texas, claims this soup as one of their most popular dishes. Slow roasting plum tomatoes with basil sea salt evaporates the moisture and concentrates their flavor. Combined with vegetables, chiles, and canned tomatoes, they rev up this tomato soup. Paula likes to garnish it with fresh herbs, croutons or a dollop of yogurt or sour cream.

Additional Applications

- Sprinkle medium grind sweet basil sea salt over fresh tomatoes and fresh mozzarella for a spin on the caprese salad.
- Add fine grind sweet basil sea salt to pesto for layers of basil flavor.
- Sprinkle fine grind sweet basil sea salt in pasta or tomato sauces.
- Slow roast plum tomatoes with a sprinkling of medium grind sweet basil sea salt.

Roasted Tomato Soup

Roasted Tomatoes:

- 15 plum tomatoes, halved
- Olive oil, as needed
- 2 teaspoons Zalta Sweet Basil Infused Sea Salt

Soup:

- 2 tablespoons extra virgin olive oil
- 1 large onion, chopped
- 2 carrots, chopped
- 1 stalk celery, chopped

- 4 cloves garlic, chopped
- 3 fresh bay leaves, torn
- 1 fresh thyme sprig
- 1/2 teaspoon dried red chile flakes
- 1 28-ounce can Italian plum tomatoes in juice
- 4 cups chicken broth
- 1 large dried chile (any kind) left whole
- Salt and pepper, to taste

1. Preheat oven to 250 degrees F.

2. To prepare roasted tomatoes, place halved tomatoes on a baking sheet. (You do not need to seed or skin the tomatoes.) Drizzle the tomatoes with a small amount of olive oil, then sprinkle with the Zalta Infused Sea Salts. Use your fingers to rub the seasonings evenly over the top of the tomato. Slow roast the tomatoes for about 6 hours. (The juices in the tomato will concentrate and become sweet—but they shouldn't get dry. The final tomatoes will be shriveled but still moist.)

3. To prepare soup, heat olive oil in a Dutch Oven over medium-high heat until hot. Add onion, carrot, and celery; sauté 5 minutes. Add garlic, bay leaves, thyme sprigs and chile flakes. Sauté until fragrant, about 2-3 minutes. Add canned tomatoes with their juice, breaking them apart with a wooden spoon. Add 4 cups of chicken broth and the dried chile. Bring to boil, reduce heat and simmer for about 45 minutes.

4. Remove bay leaves, thyme sprig and whole chile. Add roasted tomatoes. Use a blender to puree soup. Season to taste. Garnish with fresh herbs (basil, chervil, parsley, marjoram or oregano) and/or additional dried chile powder. Garnish with croutons, dollops of sour cream or yogurt. Serves 6 to 8.

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