

Crystal Infusion

Thyme Infused Sea Salt



Chef John Hogan of Keefer's in Chicago, Illinois, developed this dish that's springtime at its best. Fresh and light, it takes advantage of baby artichokes, leeks, and fresh herbs. Once piled atop fresh white fish, the dish is covered with foil and placed in the oven for a quick steam. White wine and butter mingle with the vegetables, herbs and Zalta Thyme Infused Sea Salt to create a light aromatic sauce perfect with the fish and a side of couscous.

Additional Applications

- Coat the rim of a Bloody Mary with the medium grind thyme sea salt.
- Sauté fresh zucchini squash with butter and fine grind thyme sea salt.
- Sprinkle chicken breasts with fine grind thyme sea salt and sauté with lemon.
- Finish pasta primavera with a sprinkle of fine grind thyme sea salt.
- Add fine grind thyme sea salt to clam chowder for a unique yet classic flavor.
- Add fine grind thyme sea salt to tomato soup.

Braised Snapper

- 1 12 ounce snapper filet, or other white fish
- 2 tablespoons butter
Pepper
Zalta Thyme Infused Sea Salt
- 1 leek, thinly sliced (white part only)
- 1 small onion, sliced
- 1/4 teaspoon minced garlic
- 4 green olives, pitted
- 1/2 fresh, trimmed artichoke, quartered
- 1/2 teaspoon fresh thyme
- 1 large fresh basil leaf, thinly sliced
- 1/4 cup white wine
- 2 tablespoons olive oil
- 3 tablespoons butter, sliced
Steamed green beans or baby spinach

1. Preheat oven to 350 degrees F.
2. Place snapper in a 10-inch pie plate that has been rubbed with butter. Season with pepper and Zalta Thyme Infused Sea Salt. Top with leeks, onions, garlic, olives, artichokes and herbs. Drizzle with wine, olive oil and stock. Top with butter and cover with foil.
3. Bake 16-18 minutes. Serve with green beans or spinach. Serves 2.

A SEASONING REVOLUTION

zalta™

TRULY INFUSED SEA SALTS

Zalta salts are made from Italian sea salt and fresh herbs using a unique process that infuses the salts with the herbs. Nothing artificial is added: no fillers, no starches, just pure sea salt and fresh herbs. Thyme's vibrant flavor makes it one of the best all-around herbs for cooking – aromatic and good in quick and slow-cooked dishes, especially tomato sauces and roast chicken. With Zalta Infused Sea Salt, you get the benefits of sea salt and the flavor of thyme in just one pinch.

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