

# HERB SALTS



**Rosie's Preserving School**  
PRESERVING PRESERVING

## Equipment List

Sharp knife

Chopping board

Tablespoon

Teaspoon

Food processor ( optional )

Tea tray

Silicon or greaseproof paper

1-2 jars, depending on size

Don't forget lids and labels for your jars

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*

## Ingredients

Sea salt	300g/12oz
Orange	1
Thyme	few sprigs
Rosemary	one sprig

## Method

Wash and rinse your jar/s and put into a warm oven, 50-100 deg, upside down to dry and sterilise

Put the sea salt into a bowl

Zest the orange straight onto the salt

Rinse the herbs, if necessary, and dry on kitchen paper

Strip the leaves from the herbs and chop very finely

Add to the salt and orange zest and mix thoroughly

Alternatively all of the mix can be blitzed in a food processor without any chopping

Put the sheet of silicon paper onto the tea tray

Spread the herby mixture evenly over the paper and leave overnight to air dry

Next day, spoon the salt mix into jars and label

The salts can be made with any variety of herbs, chilli, etc

Either try single flavours or mix to your own preference

Will keep indefinitely and can be used in cooking, as a seasoning or finishing salt – makes a great gift!

For more delicious recipes and inspiration visit  
<https://recipes.rosiemakesjam.com>

