

## Specialty

## The Art of Salt

### Black Truffle Salt

*This incredible salt contains REAL black winter truffle shavings! It's intensely salty with the bold, heady taste and aroma of truffles. It tastes like garlic, but there's really no garlic in it, that's the flavor of good truffles!*

*This salt is delicious on your finger or out of the palm of your hand! Imagine what it will do to the foods you cook and eat. We recommend steaks, pork chops, chicken, mashed potatoes, French fries, cauliflower & asparagus for starters. Let your imagination run wild with this uniquely delicious salt.*

### Wine Salt

*Infused with Merlot this salt is well suited for use with beef, pork or lamb. Try it on chocolate cake, brownies or even a dark chocolate bar too!*



*There are more than 130 different sea salts crafted around the world! We are pleased to present these 13 as a primary cross-section of top growth and bottom growth crystals, of mineral rich and diverse unrefined salts that are guaranteed to improve the flavor profile of any food you prepare!*

*Each salt is uniquely suited for specific foods and uses based on it's specific mineral content and composition. As you make use of the pairing notes inside, try a different salt on the same food and notice the differences for yourself. Share those differences with your friends, because when food tastes better, we're certain you'll eat better!*

*If you have any questions, you can feel free to contact us online.*

[www.golbsalt.com](http://www.golbsalt.com)

## Tasting & Pairing Notes

go lb.  
salt®

***happiness...is just a lick away!***

## Natural & Organic

### Australian Pink

*Light, crisp & clean. This beautiful finishing salt is well suited to bring out the savory notes in fruits or for use with lighter cheeses & cottage cheese. It's great for warm veggies too!*

### Sel Gris de Guérande

*Salty like the ocean up front with a creamy butteriness down the middle and finishing with a briny open ocean taste. The flavor is exquisite and most useful in soups and sauces, potatoes, steaks, eggs, pork, even chocolate ice cream. Also goes well with grilled or roasted veggies.*

### Mediterranean Flake (Sicilian Sea Salt)

*Sharp and intensely briny up front with a more mellow finish of buttered, salted popcorn. Great on proteins and sautéed veggies, also works well with freshly prepared herbs.*

### South Pacific Pyramid

*Mildly salty and finishing with a subtle sweetness and a great textural crunchiness! Best as a finishing salt on salsas, picos & steamed veggies, scallops and praline ice cream.*

## Hawaiian

### Hawaiian Black

*Crisp and clean with a nice crunchiness. Looks like pepper, chews like pepper, tastes like salt! This salt is a great choice for brightening and intensifying the natural flavors of salads & raw vegetables.*

### Hawaiian Red

*Salty with a sharp mineral note. Perfect for any root vegetable (carrots, beets, turnips, parsnips, fennel, potatoes, sweet potatoes & yams. This salt is an excellent choice with tomatoes, knocking down the acidity and bringing the sweetness more fruit forward – think marinara!*

### Hawaiian Green

*This presents with a forward sweet saltiness and finishes with the subtle flavor of bamboo leaf. The subtle bamboo leaf presents as sweet green tea. Great when used on white fish & scallops. Also well suited for broths, consommés & ramen bowls – this is a great vegan & vegetarian salt!*



*happiness...is just a lick away!*

## Smoked

### Alder

*Smoked over red alder, this delivers a sweet, clean flavor. Use on salmon, trout and wild game (elk, venison, buffalo, bison, deer, etc).*

### Applewood

*This salt presents with a smoky gentle, well rounded sweetness on the palette – typical of fruitwood smoked flavors. Use on beef, pork, chicken and grilled veggies like eggplant or portabella mushrooms!*

### Hickory

*Clean hickory smoke flavor without the bitterness. Great for BBQ & grilling. Try it on beef, pork, chicken or your morning eggs, chili or anywhere you want that smoky flavor!*

### Mesquite

*Bold, pungent & earthy, this salt delivers the flavor that is uniquely southwest! Mesquite rubbed chicken, pork & beef are bound to be favorites for out of town guests!*

### Fumée de Sel

*This salt presents with a strong oak-y smoky note up front with a grassy under note about 15 seconds in and finishes at about 30 seconds with a gentle caramel-ly sweetness. Great on grilled chicken & anything caramel!*