

Recipes for cooking

Salt is not the same as Salt: TMO-salt, for example, contains not only sodium chloride, but a lot of vital minerals and trace elements. No wonder that TMO-salt tastes even better. This noble TMO-salt is not as "salty" as common salt. This is because it is not just pure Natriumchlorid, but also other minerals. Gourmets all over the world appreciate salt from the Dead Sea, because of its mild taste. Minerals such as potassium, calcium and magnesium and a relatively low sodium content provide a rounded taste. The sea salt contained substances reinforce the bitter taste of own pastries and desserts.

It is mainly used to season food during or after cooking. Especially after the cooking process, the unique flavors.

We have a few recipes for cooking or as an inspiration.