

MORENO CEDRONI

gift box

> Moreno Cedroni's salt selection



Cyprus flakes salt >



< Himalayan pink salt



Black lava Hawaii salt >



Salt intrigues me a lot, especially for its different servings, from salty world till the sweetest one, for its different kinds, colours and consistency. It's amazing to discover that once upon, where there were no salt, it had been using as money for its golden weight. To think of using salt only for kitchen employs is reductive: it needs to preserve, to cool, to cure and even sometimes to pray and for more and more.

As some years ago concerning wine you could talk of the red and the white one then throughout argumentation on it has flourished, as I suppose it will be for salt: from pure or coarse you will go to value all its shades. Salt could not only be used for its savouries but also for its crunchiness taste, for the emotion it could provide, to be remembered.

Mixing all these elements together our chef mind start working and creating new curious suggestions. The strange thing is that at the moment in gastronomic world there is much attention to not to use too much salt in food but, on the other side, at the same time people is more and more involved in discovering the different salt kind and each proper characteristic: this fact emphasizes the natural importance of salt both for dietetic purpose and for gourmet one. Salts, as spices, have to be perfectly measured, because until they are in balance with sweet tasting they are good, otherwise they become invading and they dry tasting papilla. That's why I personally suggest to use a precision balance for each kind of these sensitive ingredients.

Enjoy yourself in this salty world thinking of precious, priceless salters' works!!