

## **Two to savour from Alpine Salt : Reichenhaller Alpine Salt / The Grocery Partnership.**

### **Contributors**

Grocery Partnership.  
Holland & Barrett.

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## A CHOICE OF TASTES FOR EVERY DIET



Alpine Salt has a range of flavours that improve every kind of food. Alpine Salt with Herbs is a subtle blend of Alpine Salt and mixed herbs that can add zest to all types of recipes and convenience meals.

Reichenhaller is also the only range that caters for people who wish to take care over their intake of salt.

Light Salt produces the same results as ordinary salt, but with only 65.5% sodium chloride content. No Salt has been specially formulated for those who are unable to take normal salt as part of their diet.

Reichenhaller believe that both Light and No Salt help meet the needs of all members of the family.

# 20p OFF



WHEN YOU BUY ONE OF THESE PRODUCTS

Reichenhaller Alpine Salt with Herbs, Light Salt or No Salt only at HOLLAND & BARRETT



TO THE CUSTOMER: This coupon can only be used in payment against Reichenhaller Alpine Salt with Herbs, Light Salt or No Salt when presented in any Holland & Barrett store (where stocked) and presented with the product at the checkout. Only one coupon per purchase.

COUPON VALID UNTIL 15 JUNE 1995

For redemption send to: The Grocery Partnership, Dept. 226 INCH, Corby, Northamptonshire NN17 1NI.

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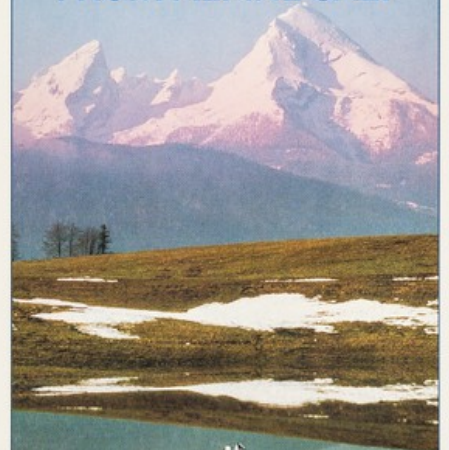
## ALPINE SALT

THE GROCERY PARTNERSHIP

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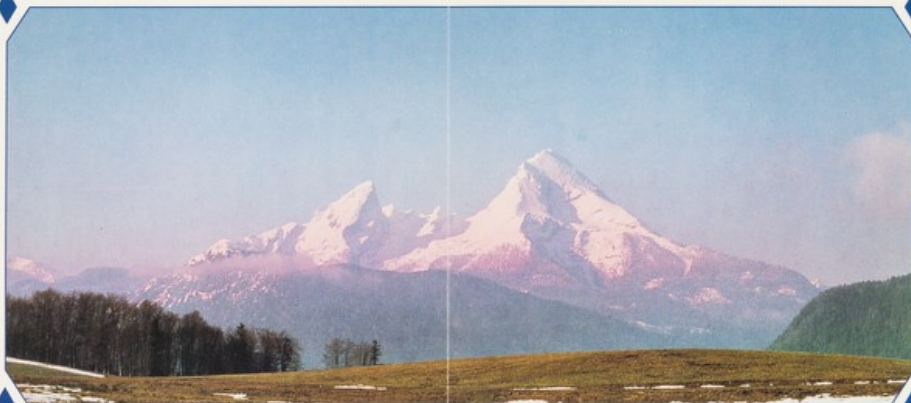
## TWO TO SAVOUR FROM ALPINE SALT



Reichenhaller

## ALPINE SALT

## THE PUREST SALT ON EARTH



Since the 8th Century, the precious salt of the Alps has provided purity and flavour to food in Bavaria. The salt comes from a layer of natural sea salt, trapped 60 million years ago by the great geological movements that formed the mighty Alpine mountains.

In 1517 the miners of the town of Berchtesgaden began to extract the salt by wet mining, a process where the salt is gently soaked out of the rock in the form of brine. The same process happens today, and when the brine is dried the salt produced is entirely free of modern pollution.

The wet mining has produced caverns in the rock where the atmosphere is so pure that every year thousands of asthma sufferers from all over Europe spend time there, as well as enjoying the beauty of the Bavarian scenery.

Today, the range of Alpine salt is available for the British consumer to enjoy, and to enhance flavour at the table or in the kitchen.



## HERB BREAD

### INGREDIENTS

- 2 ready-to-bake half baguettes or similar part-baked loaves, about 12in (30.5cm) long.
- 1 tbsp (15ml) lemon juice.
- ½ level tsp (2.5ml) Alpine Salt with Herbs.
- 4oz (125g) butter.
- 2 level tsp (10ml) sesame seeds.

### METHOD

1. Slice the baguettes across the top to about three quarters through. Gradually beat the lemon juice and salt into the butter.
  2. Spread the butter mixture between the slices and sprinkle over with sesame seeds. Place on a baking tray.
  3. Bake according to packet instructions until well browned and crisp.
- Serves 6.



## GARLIC & HERB DIP

### INGREDIENTS

- ½ pint (300ml) mayonnaise.
- 4 tbsp (60ml) single cream.
- 2 level tsp (10ml) each chopped fresh chives and parsley.
- 1 level tsp (5ml) garlic purée.
- Alpine Light Salt.
- Ground white pepper.

### METHOD

1. In a bowl beat together the mayonnaise, cream, herbs and garlic purée.
  2. Season to taste, cover and chill in the refrigerator for about 2 hours.
  3. Serve with a selection of prepared raw vegetables.
- Serves 6.



**ALPINE SALT**  
THE PURER WAY TO ADD FLAVOUR