

Two to savour from Alpine Salt : Reichenhaller Alpine Salt / Tesco... in conjunction with The Grocery Partnership.

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A CHOICE OF SUBTLE TASTES

Alpine salt has a range of flavours that improve every kind of food. Alpine salt is pure table salt but can be used for flavour enhancement in every kind of recipe.

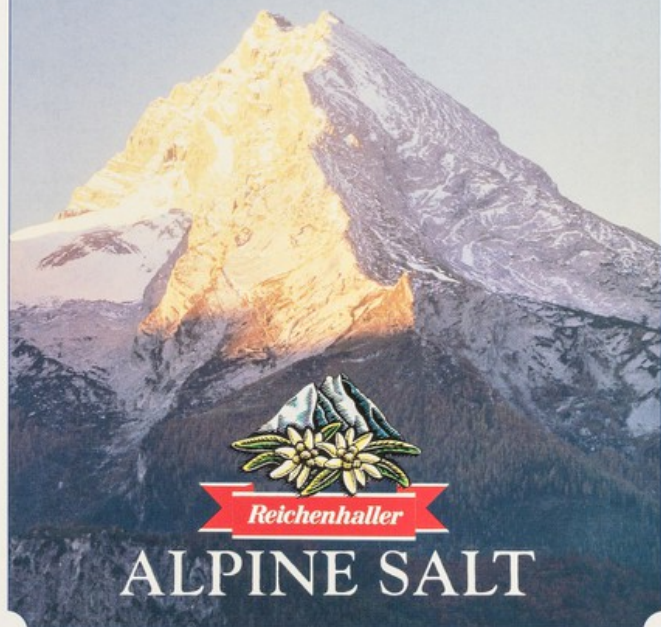
Alpine salt with herbs is a subtle blend of Alpine salt and mixed herbs that can add zest to all kinds of recipes and convenience meals.



This leaflet has been produced in conjunction with The Grocery Partnership. For further information relating to this leaflet please contact David Walter on 071-837 3577.

TESCO

TWO
TO SAVOUR
FROM ALPINE SALT



SAVE
10p
See back page for details

SF

ONLY WHEN YOU BUY
ONE OF THESE PRODUCTS

TESCO



10p OFF

REICHENHALLER ALPINE SALT 500G
OR ALPINE SALT WITH HERBS 175G

ONLY AT TESCO

To the customer: This coupon can only be used in payment against Reichenhaller Alpine Salt 500g or Alpine Salt with Herbs 175g when purchased in any Tesco store (where stocked) and presented with the product at the checkout. Only one coupon per purchase.

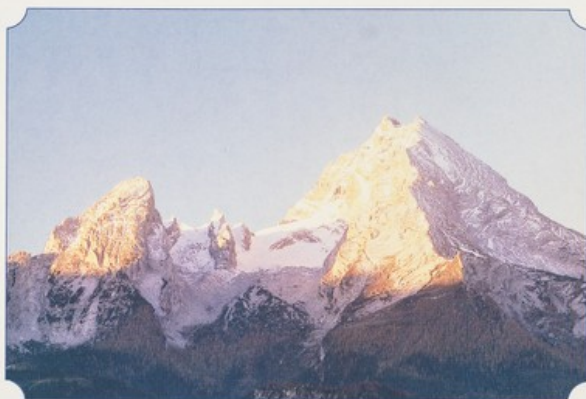
COUPON VALID UNTIL 31 DECEMBER 1992.



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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
1/2 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



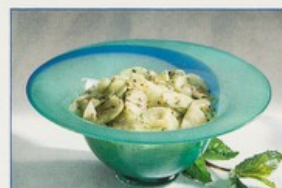
MINT & CUCUMBER SALAD WITH MUSTARD DRESSING

INGREDIENTS

2 medium cucumbers
1 level tbsp (15ml) chopped fresh mint
3 tbsp (45ml) grapeseed oil
1 tbsp (15ml) white wine vinegar
1/2 level tsp (2.5ml) caster sugar
1 level tbsp (15ml) coarse grain mustard
1/2 level tsp (2.5ml) Alpine Salt
freshly milled black pepper
mint leaves for garnish

METHOD

1. Peel the cucumbers, slice thinly and place in a large bowl. Add the mint and toss gently.
2. Whisk together the oil, vinegar, sugar, mustard, salt and pepper. Pour over the cucumber and mint and toss gently. Cover and refrigerate for 15 min.
3. Transfer to a serving dish and garnish with mint leaves. Serves 6.



ALPINE SALT

THE PURER WAY TO ADD FLAVOUR.