

# SEA SALT WITH SICILIAN HERBS



The aromatic flavour of Sicilian oregano, the intensity of wild fennel seeds and the potency of fennel pollen will enhance your favourite foods in addition to the natural taste of RAVIDA sea salt. Ideal complement to this unique all natural sea salt are Sicilian herbs indigenous to the region, grown without pesticides and selected for their distinctive fragrance.

## FENNEL POLLEN SEA SALT

The intense yet delicate flavour of fennel pollen finds a wide array of uses from steamed or grilled fish, salmon, fish pasta sauces, vegetables, carrots and cakes.

**INGREDIENTS** Sea salt and fennel pollen.

**STORAGE** Room temperature.

**SHELF LIFE** 15 Months.

JAR	PRODUCT CODE	EAN CODE
200G	RVD-SAROPF9200	8019995510236



## OREGANO SEA SALT

Sicilian wild oregano will add pungency to tomato based dishes such as tomato and mozzarella, pizza, or a warm slice of bread topped with RAVIDA olive oil.

**INGREDIENTS** Sea salt and oregano.

**STORAGE** Room temperature.

**SHELF LIFE** 15 Months.

JAR	PRODUCT CODE	EAN CODE
200G	RVD-SAROR9200	8019995510229



## WILD FENNEL SEA SALT

The full-bodied aroma of Sicilian wild fennel seeds in this salt will enhance meats, especially pork stews, tomato sauces, Pasta con le Sarde or vegetables such as carrots and cabbage.

**INGREDIENTS**  
Sea salt and wild fennel seeds crushed.

**STORAGE** Room temperature.

**SHELF LIFE** 15 Months.

JAR	PRODUCT CODE	EAN CODE
200G	RVD-SAROWF9200	8019995510243



**RAVIDA**  
IN MENFI SINCE 1773