



## **Kala Namak** **Schwarzsatz (Black Salt)** fine

Kala Namak, also referred to as black salt, is an increasingly popular seasoning salt that mainly consists of common salt (NaCl) and a small amount of sulphur compounds. These lend Kala Namak a flavour that is clearly reminiscent of eggs. Indian cuisine traditionally uses Kala Namak to flavour sweet and savoury dishes, such as chutneys, fruit salads and vegetables, but also fish dishes or fruit juices. Here, Kala Namak is gaining in importance especially in vegan cuisine, because it can lend dishes the flavour of eggs without any animal ingredients. It is often used as an egg substitute with tofu or avocado.

Store in a cool, dry place.

### **Contents 1 kg**

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