

Rosemary Salt

Great way to preserve rosemary for winter

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INGREDIENTS

- 20g fresh rosemary greens (only the greens without the stems)
- 500g fine salt

DIRECTIONS

1. Wash the rosemary stems well and remove the greens. You only want to use the greens and not the hard stem. Weigh the greens so that you have 20 grams.
2. Cut the rosemary greens really finely. Alternatively you can pulse them in a blender, which will speed up the process.
3. In a medium bowl mix the finely cut rosemary greens with the salt. You want to mix well with your hands so that the salt starts to combine with the rosemary and gets infused with the rosemary flavour.
4. Cover a baking tray with parchment paper and spread the rosemary salt evenly over the parchment paper.
5. Dry the rosemary salt in a preheated oven at 110°C for 20-25 minutes or until the rosemary greens have turned dark (see video). Once they have dried they will have a dark grey colour. Make sure to mix the salt a couple of times while it is drying in the oven.
6. Remove from the oven and allow to cool completely. Then store in airtight glass jars and use within a year for seasoning food. Makes about two medium spice jars.

TIP. The rosemary salt is especially great for roasted potatoes and for frying a steak.

