

Fleur de sel with yuzu

Castello del Sole

Straight from the kitchens of our Michelin-starred chef Mattias Roock is a fleur de sel salt dressing with thyme, pepper, myrtle and yuzu lemon. These are all ingredients grown in our own garden. Yuzu is a particularly aromatic citrus fruit from East Asia. It goes well with salty raw foods such as seafood, shellfish and delicate meats. A real delicacy!

