

Fleur de sel with herbs

Castello del Sole

Directly from the kitchens of our Michelin-starred chef Mattias Roock a seasoning made from sea salt mixed with rosemary, thyme oregano, sage, marjoram, green pepper, onions, garlic and Gorria chilli. Ingredients grown in our own garden. Ideal for delicate meats, grilled meats, salad dressings, pasta sauces.

