

A few recipe ideas...

No Churn Salted Caramel Ice Cream – serves 8



You will need:
500ml Double Cream
1 tin Condensed Milk
2 tablespoons of **Salt Co Salted Caramel Sauce**

A few simple steps and you'll have a tub of the greatest ice cream, ever.

Add the cream and condensed milk to a bowl and whisk together until you have some nice soft peaks.
Tip into your freezable container.

Dollop a couple of tablespoons of the **salted caramel sauce** into the mix and gently swirl and fold though – but don't over mix.

You can also add some crumbled amaretti biscuits, raspberries or chocolate chunks here too if you're feeling extra fancy.

Freeze for at least 4 hours.
Remove 10-15 minutes before serving and voila. Slice as a semi freddo or scoop into bowls or cones.

Furikake Parmesan Fried Eggs - Serves 2



You will need:
4 eggs
2 tablespoons grated parmesan
Olive Oil
Furikake

Brush a little olive oil onto a non-stick frying pan or cast-iron skillet and place over a medium heat.

Sprinkle the parmesan in an even layer covering the bottom of the pan. Cook for a minute or so until it begins to melt.

Crack the eggs on to the cheese and turn the heat to medium/high to finish cooking for 1-2 minutes until the edges are crisp and golden brown.

Slide onto toast and finish with a generous sprinkle of furikake.

A bit about us...

Ahoy, salt lovers! We're Isle of Man Salt Co., bringing you the tastiest, most sustainable salt from our little island paradise. Nestled in the Irish Sea, we're surrounded by pristine waters perfect for salt-making magic!

Using only pure sea water from our marine reserve and the power of sun and wind, we create salt that rivals the Mediterranean. It's like bringing sun-kissed salt flats to our windswept island!

We're not just salt makers; we're memory makers. Our hand-harvested sea salt adds that special touch to your roasted veggies, brownies, or Friday night cocktails. It's sustainable, delicious, and crafted with love.

And guess what? We're always cooking up something new! From umami rich furikake to indulgent salted caramel, we're constantly expanding our range. We even do exciting collabs and seasonal specials. So go on, give your taste buds a little adventure!

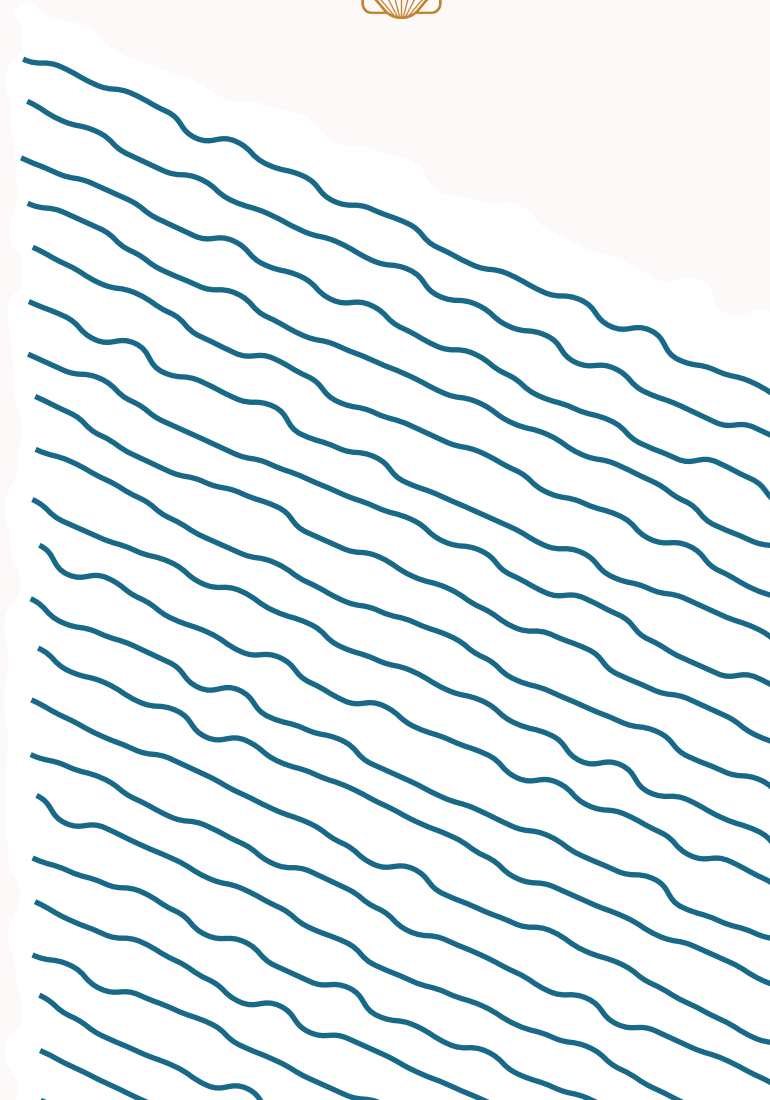
How to find us...



On facebook, Instagram
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www.isleofmansaltco.com

ISLE OF MAN
SALT CO.



SALTED CARAMEL SAUCE



Salted Caramel Sauce...

Made from just 4 ingredients, our salted caramel is the perfect addition to pancakes, waffles, apple tacos, iced coffee & gelato – heck even straight out of the jar on a breadstick!

It's an irresistibly buttery, salty & sweet combo and we're super chuffed to get a Great Taste 2 Star award this year.

SEA SALT



Hand Harvested Sea Salt...

The OG, our pure hand harvested sea salt flakes will elevate any dish in your kitchen.

Crumble with your fingertips as a finishing touch onto pretty much anything and everything.

FURIKAKE



Furikake Seasoning...

If you're looking for an umami taste of the sea then our furikake is exactly what you need. A satisfying blend of sesame and seaweed with a hint of chilli and sea salt, this special blend is simply delicious added as a finishing touch to any kind of eggs, avocado, rice bowls, grilled fish, chicken, noodles, salads... Literally anything. Remember eggs & Furikake go together forever