

The salty facts

INFOBOARD



Nicolas Vahé

The popular flavour enhancers

Salt is the thing that binds your dishes together. And when you add spices and herbs, a world of flavours unfolds. Salt is at the very core of our business, and we are lucky to have a close relationship with a supplier who is just as passionate about salt as we are: Savor Créations.

You find the company in the Provence region. A region in France famous for its traditions, food, wine and breathtaking scenery. In a small village not that far from Marseilles, the factory pops up among narrow streets and rustic stone houses with shutters. Alain, its founder, and Nicolas Vahé have known each other for decades, and the two companies have grown from strength to strength together.

Nicolas Vahé

What's that **TAP TAP TAP?**

If you visit the Savor factory, you will be met by skilled men and women in white gowns and hats. With great patience and skill, they blend and fill our salts by hand.

In large tubs, the salt is blended with the spices and filled into each bottle by hand. The workers weigh it and perhaps add some more. This is when you hear a tap tap tap throughout the factory – the sound of bottles being banged on the table. This is how the workers make sure that each bottle contains the right amount and looks just right. Every bottle. Every season.

Savor simply prefers the handmade process. They could easily make their production line more industrial – they're certainly big and popular enough. But they have chosen not to because they want to stay close to the artisanal art that lies behind their salts.



Nicolas Vahé



A mutual partnership

The sea salt is harvested from the Mediterranean, close to Savor. When the salt arrives at the factory, the spices and herbs are added. They are always dry to preserve the salt and avoid bacteria. Our buying and design departments have worked on the blends beforehand, tested and approved each flavour profile. Sometimes it's the other way around with Savor suggesting new blends. It's a mutual partnership and it works. Savor tests, tests and to be sure, tests some more to get the salt and herb ratio just right. Both in terms of colour and flavour. Some blends have to be vibrant while others are more subtle. But they all have to look and taste great.



WILD GARLIC

104981036

With a light and delicate garlic flavour, wild garlic is the perfect seasoning. Use this sea salt blend as a finishing garnish on steaks, roast potatoes and dips. Instead of overwhelming your tastebuds, it adds a delicate and balanced garlic note that elevates any dish.

215 g.

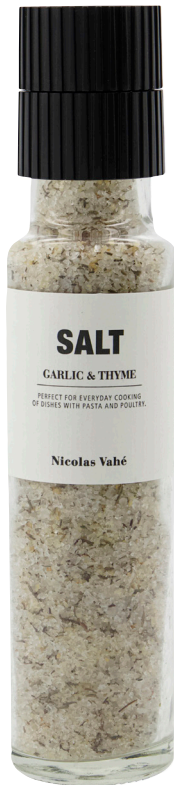
WE RECOMMEND

Add a delicate garlic flavour to roast vegetables, salads, mushrooms and dressings

Salt with garlic is the new black

— WE RECOMMEND —

Give lamb, chicken, roast potatoes, vegetables and lasagna the final touch



GARLIC & THYME

104981008

Take your cooking to the next level with this salt blend. The sea salt with an intense flavour of garlic and thyme is perfect for everyday cooking. Give your simple pasta dish the final touch or serve a delicious lamb or chicken dish with the unmistakable flavour of garlic and the sweet, peppery note of thyme.

300 g.

— WE RECOMMEND —

Give your soups and stews an exotic twist

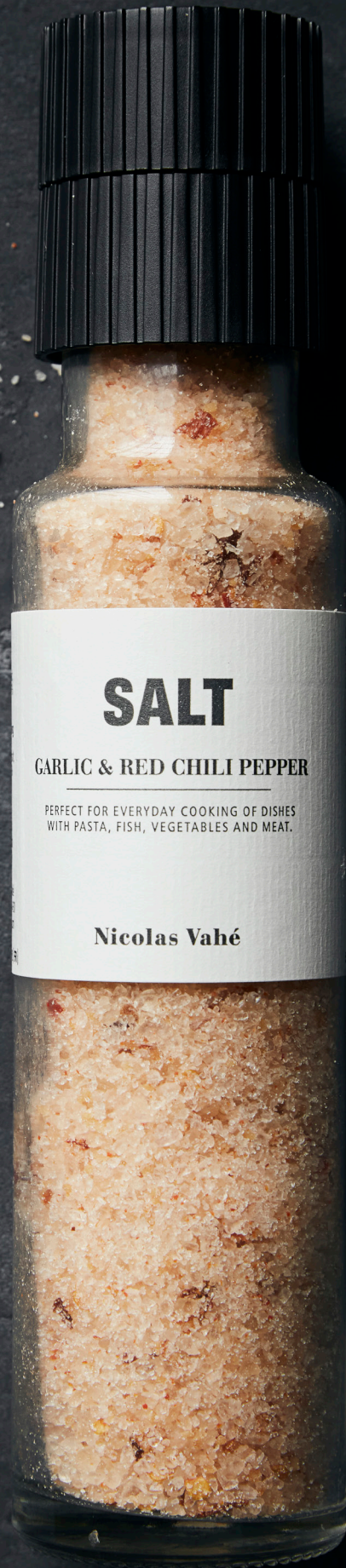


GARLIC & FENNEL

104981039

Turn your soups and stews into a culinary experience with this garlic and fennel salt. A touch of black pepper, anise, ginger and lemongrass ends this salt blend on an exotic and interesting note. You could even use it as an alternative to a dukkah, the popular spice blend that elevates any recipe.

240 g.



SALT

GARLIC & RED CHILI PEPPER

PERFECT FOR EVERYDAY COOKING OF DISHES
WITH PASTA, FISH, VEGETABLES AND MEAT.

Nicolas Vahé

WE RECOMMEND

Add a bit of heat to your Asian and
Mexican dishes

GARLIC & RED CHILLI PEPPER

104981001

Give your dishes some heat with this sea salt blend. Dried garlic and red chilli pepper come together to elevate the flavours in Asian and Mexican dishes alike. It is equally ideal for pasta dishes when you want to turn up the heat.

325 g.

Fancy some Italian?

— WE RECOMMEND —

A must for your pasta dish, risotto and pizza



PARMESAN CHEESE & BASIL

104981000

This sea salt with parmesan cheese and basil is an essential in your cooking. Enjoy the wonderful flavour on your pasta dishes, risotto and pizza. Or use it as a flavour enhancer for your crunchy salads and roast potatoes when you want a hint of savoury and sweet.

320 g.

— WE RECOMMEND —

Fits right at home in your Italian cuisine and as a finisher on butter



PARMESAN, TOMATO & BASIL

104981027

A must-have for Italian-inspired dishes. This sea salt blend combines parmesan, tomato and basil to give your pastas and salads the final touch. Take your cooking from good to great with a true classic and serve a well-rounded meal with balanced flavours.

300 g.

CHILLI BLEND

104981037

Give your dishes a spicy undercurrent with this sea salt mixed with chilli. Use it as the finishing touch to roast potatoes and vegetables, meats and dressings when you want to serve a delicious meal with a lingering heat. When it comes to giving your guests a memorable dining experience, this salt delivers.

315 g.

— WE RECOMMEND —

Give your mayo or chips a spicy undercurrent



— WE RECOMMEND —

Accentuate the flavour profile of fish and seafood dishes



LEMON & THYME

104981023

A light touch of thyme and lemon makes this sea salt blend perfect for red meat as well as fresh pasta, fish and seafood. Season your meals with this blend to give your guests a memorable dining experience. And just look at that colour. Turmeric has been added to heighten the visuals of your dishes.

320 g.

— WE RECOMMEND —

Perfect your coq au vin, game, duck and even butter



RED WINE & BAY LEAVES

104981016

Red wine and bay leaves. A winning combination that perfects your dishes. Rub the sea salt blend on beef and use it to season your fish, game, pasta and the classic dish coq au vin. Enjoy the delicate red wine flavour by grinding it on top of butter. The colour makes the salt a great finisher.

340 g.



SALT
BLACK SEA SALT
TOP OFF YOUR SALADS, MEATS AND SAUCES
TURN THEM INTO A VISUAL FEAST
Nicolas Valé

BLACK SEA SALT

104981035

Give your dishes a finish worth noticing. This sea salt is mixed with activated charcoal to add a striking touch to your cooking. Because we eat with our eyes first, the deep black colour of this salt heightens the appeal of any meal. Top off your soft-boiled egg, salads, meats and sauces with this salt and turn your cooking into a visual feast.

WE RECOMMEND

Turn your light-coloured dishes into a visual feast

320 g.

— WE RECOMMEND —

Enhance the flavours in meat and cold cuts



SHALLOT & BEETROOT

104981015

Find the extraordinary in everyday meals with this sea salt. It is mixed with shallots and beetroot to round off your meat, fish and potatoes. It is particularly good with roast beef and other cold cuts. Unlike onions, shallots have a slightly sweeter flavour with just a hint of sharpness. You get a salt which truly brings out the flavour in your meals.

325 g.

— WE RECOMMEND —

Turn everyday cooking like pasta to chicken into feasts



THE SECRET BLEND

104981003

The Secret Blend is a must in any kitchen. The ingredients are not much of a secret, as the salt is mixed with lavender, sundried tomatoes, black pepper, thyme, rosemary, and garlic. All the herbs and spices you need to turn an everyday meal into a gourmet experience. That's the secret of the blend.

320 g.

Worth its salt

— WE RECOMMEND —

Bring out the flavour in everything from baked vegetables to butter and cookies



FRENCH SEA SALT

104981004 / 104980066

Yet another classic and a favourite from Nicolas Vahé. The French sea salt is harvested from the Mediterranean and is ideal for just about anything. In everyday cooking and as seasoning of any meal under the sun. When even your basic needs require something extra, this salt does the trick. Available in a bottle or a bag.

Bottle 335 g. / Bag 250 g.

SEL DE GUÉRANDE WITH SUMMER TRUFFLE

107560083

Sel de Guérande is the perfect finishing salt and deserves to be served directly at the table. The name comes from the Guérande area in France which is famous for its salt production.

As you open the lid, the distinct white truffle aroma takes over and adds unbeatable flavour to your cooking. The slightly grey salt is ideal for fish, poultry, beef and risotto.

Even popcorn and your scrambled eggs are elevated with the flavour of truffles when you add a pinch of Sel de Guérande.

75 g.



— WE RECOMMEND —

Elevate your pasta dishes, pizza and
homemade bread

Nicolas Vahé

a part of Society of Lifestyle

Society of Lifestyle is an inspiring lifestyle universe with four unique and diverse brands:
House Doctor, Nicolas Vahé, Meraki and byNORD.

We give you a place to turn to whenever you need inspiration for creating a life
with joy and space for living. We are devoted to creating beautiful
products that are elegantly designed, and incorporate current consumer trends.
Innovation and creativity run through our DNA.

societyoflifestyle.com



society of lifestyle

house doctor / **Nicolas Vahé** / byNORD / meraki