



# Cumin Salt

*makes about 1/3 cup*

- 1/3 cup sea salt (ideally something flaky like Maldon)
- 1 tablespoon plus 1 teaspoon cumin seeds

Gently toast the cumin seeds in a small skillet over medium heat until they begin to turn color and become fragrant. Watch carefully as they must not burn!

Combine with salt in spice grinder and blitz a few times to get desired consistency.

Store in an airtight container.