



Wild garlic salt with chive blossoms

Recipe: Lena Engelmark Embertsén and Elvira Lindqvist

Photo: Martin Vallin

Wild garlic is a rare but wonderful herb, tasting like a combination of garlic and chives. Mix it with sea salt and the sweeter-tasting chive blossom for a wonderfully mild, homemade onion salt. Perfect for sprinkling on freshly boiled potatoes with brown butter.

Preparation time:

5 min for blending and mixing.

Drying time: Depends on the place, but up to three days.

Oven temperature: 50°C

Ingredients:

200 g sea salt

20 wild garlic leaves

20 chive blossoms

Method:

Rinse the wild garlic leaves and allow to dry. Combine them with the salt and blend in a mixer until the leaves are finely chopped. Divide the chive blossoms' florets so you're left with the individual tiny pink flowers. Mix these carefully into the salt. Spread the mixture over an oven tray and dry overnight in a 50°C oven. Store in a dark, dry and sterilised glass jar with a tight-fitting lid.

Enjoy!

This recipe has been created for The Taste of Swedish Summer project – a collaboration between Visit Sweden, Lena Engelmark Embertsén and Elvira Lindqvist. Inspiring visitors to discover Swedish summer flavours and Sweden as a culinary destination.

