

green CUISINE

Celery Salt

100g

INGREDIENTS: SALT, CELERY SEED
MAGNESIUM CARBONATE

PRODUCT OF THE UK



SIMPLE INGREDIENT. BIG IMPACT!

GREEN CUISINE CELERY SALT

A perfectly balanced blend of salt and celery seed for a unique savoury flavour that enhances countless dishes.



NATURAL
FLAVOUR



MADE WITH
CELERY SEED



ENHANCES
EVERYDAY
DISHES



PRODUCT
OF THE UK

PERFECT FOR
BLOODY MARYS,
SOUPS, SALADS
& SNACKS!

WHAT'S INSIDE?



SALT



CELERY SEED

PRODUCT OF THE UK



RECIPE: CLASSIC BLOODY MARY



INGREDIENTS (Serves 2)

- 200ml tomato juice
- 2 tsp lemon juice
- 1 tsp Worcestershire sauce
- 1/2 tsp Green Cuisine Celery Salt
- 1/4 tsp black pepper
- Dash of hot sauce (optional)
- Ice cubes
- Celery stalk & lemon wedge to garnish

METHOD

- 1 Fill a glass with ice.
- 2 Add tomato juice, lemon juice and Worcestershire sauce.
- 3 Add Celery Salt, black pepper and hot sauce.
- 4 Stir well and taste. Adjust seasoning if needed.
- 5 Garnish with a celery stalk and lemon wedge. Serve chilled!

GREAT FOR:



BLOODY MARYS

The classic finishing touch



SOUPS & STEWS

Adds depth and savoury flavour



SALADS & VEG

Enhances dressings and vegetables



SNACKS & NIBBLES

Great on popcorn, fries & nuts



SANDWICHES

A subtle savoury flavour boost



CHEF'S TIPS

- ✓ Use a pinch on roast vegetables for extra savoury flavour.
- ✓ Rim your Bloody Mary glass with Celery Salt for the perfect touch.
- ✓ Add to tuna, egg or chicken salad for an extra savoury kick.
- ✓ A little goes a long way!



STORAGE

Store in a cool, dry place. Reseal after use to keep it fresh and flavourful.

100g
PER PACK



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