



Hi! You've probably heard of a wine sommelier - that's someone who advises people on how to choose the right wine for their food. Well, I'm your (1) _____ person if you need help choosing the right salt for different dishes. That's right - a salt sommelier is (2) _____ these days! You might think it's funny, but the wrong salt choice can (3) _____ a dish, even if you're not (4) _____ .

Lots of people are surprised to hear that salt from different sources has so many different tastes and uses. If someone is into vegetarian (5) _____ , I usually recommend that they season these more delicate dishes with Himalayan pink salt because it's not a super-strong salty flavour. On the other hand, the French *fleur de sel* has what you might call "more of a bite", so it's stronger flavour would be the (6) _____ for the perfect margarita **cocktail**. Red or black Hawaiian *alaea* salt has quite a **gritty** feel and it goes really well with fish or pork.

There are also lots of special salt blends that have been created for specific dishes. Salt blended with lemon zest is perfect for any seafood, while salt with herbs is lovely with roast vegetables or potatoes. They're **pricey** because of their (7) _____ , but the (8) _____ flavour of **truffles** blended with salt is delicious with duck, pasta and even popcorn. And nothing beats a simple salt and pepper blend to (9) _____ the classic flavour of chicken wings.

There's been a big (10) _____ recently in people's attitudes to the food and drink they (11) _____ , so it makes sense for people to consider how this important (12) _____ can **enhance** their dining experience. I love my job!





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