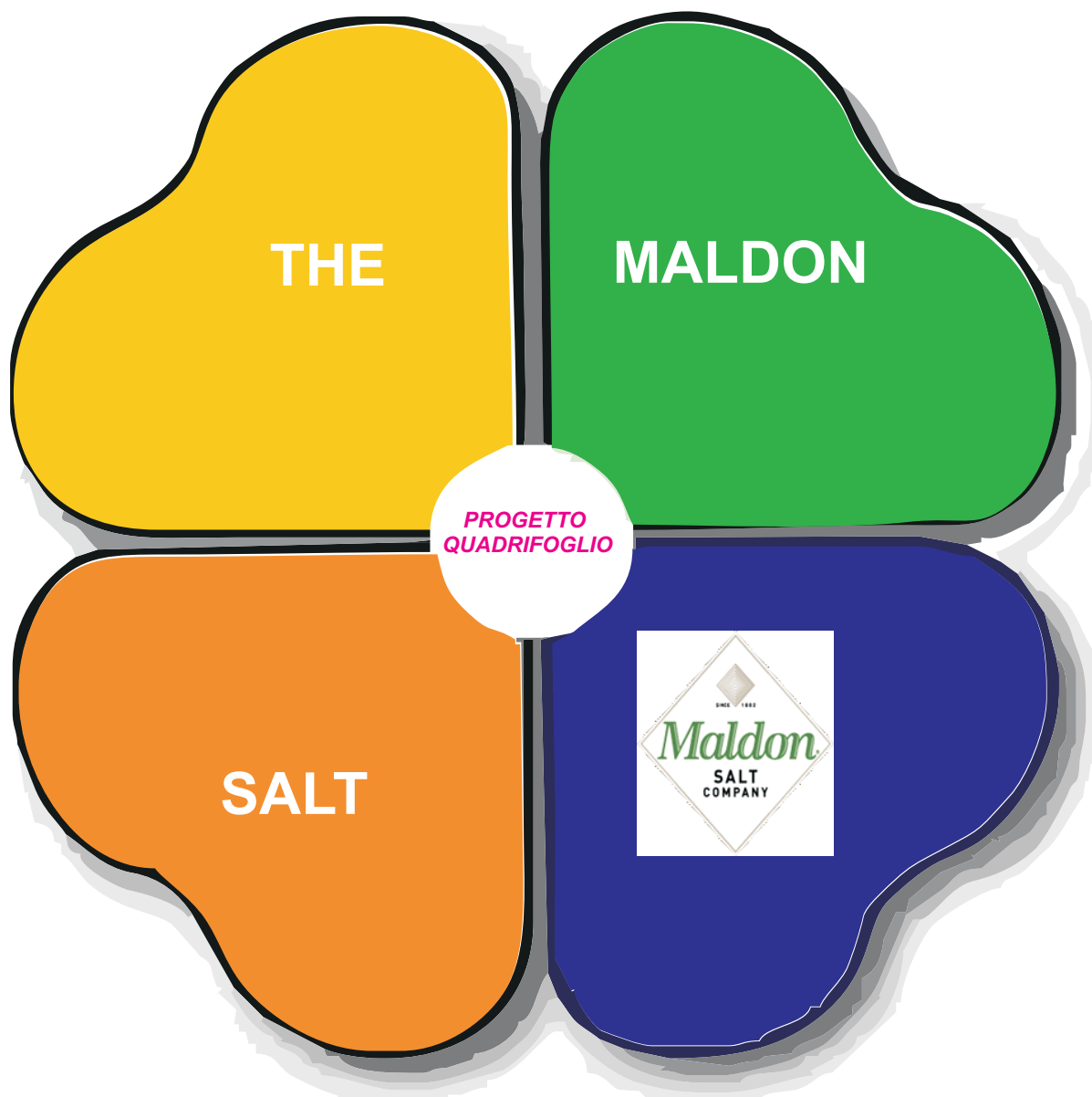


***I.C. «E. FALCETTI» di APICE
Scuola Secondaria di 1° Grado***



***CLASSE 2^A A
SEDE DI PADULI***

Con il patrocinio dell'ASL Benevento 1

The Maldon salt

Maldon is a small town in Essex, England, located on the Blackwater Estuary. Its name is known among the gourmet for salt produced in a local factory. Characteristic of this salt, as well as being sold for a high price (a package of 250 grams can cost 5.5 euros, 22 euros per kg!), is to be flakes instead of cubic crystals. The flakes are formed during processing by breaking very delicate crystals in the shape of a hollow pyramid.

In the humid and rainy climate of Great Britain it is not possible to produce salt in coastal salt, as in the warmest and sunniest Mediterranean countries, but it must be purified and crystallized by sea water with a process that is now industrial and wide scale but that originally consisted simply in boiling a brackish water on a fire in a large, low vessel. In the Domesday book, a sort of census, carried out by William the Conqueror, of commercial activities and possessions in England and part of Wales, 45 tanks for the production of salt are mentioned. Many English villages during the Middle Ages became known for their salt production and in the 1700s the town of Maldon was already renowned for its salt.

Here is the pan after the crystallization of a good part of the salt: drained away the remaining water



It is released to go to the bottom of the calf by eliminating the residual residue.

The Legend

Legend tells that at the time of the Roman rule of Britain, the commander of the legion stationed in what is now Maldon used to have his slaves prepare a warm bath with sea water heated over a fire. One day Cassius Petrox - this is the name of the legionary according to legend - was late in returning to the camp and the brackish water, taken from the mouth of the river blackwater, had begun to boil. At the bottom of the basin Cassio, to his great surprise, discovered some white crystals that he recognized to be the precious, for the time, salt. The story goes that after the discovery, he left the army and became rich by producing and selling salt.

Maldon's salt is no more salty than normal Italian sea salt: its flake-like shape occupies a larger surface on our tongue and, therefore, more urges the taste receptors present on it.

Its value should be sought rather in its being both crispy, crumbly and extremely elegant on the palate.

It is superb on roasts, on white buns or on crackers, but also on cookies or sweet dough, for a delicate contrast between sweet and savory, perfect even on a chocolate cake.

Very particular is its smoked version, with oak wood, ideal on white meats such as chicken, rabbit or baked fish, to give delicate spicy notes.

Maldon salt is not easily available: it is not found in supermarkets but in specialized shops.



It is a very common salt among the chefs, and appreciated by gourmets all over the world. For obtaining Maldon salt, the water is collected during the high tide, then it is filtered and placed in large containers where it is boiled for a short time. Afterwards the water temperature is adjusted so as to obtain the salt crystals, which are collected daily and left to dry in the oven before being put on the market.

