



Fleur de Sel

Weißes Gold aus dem Meer

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Fleur de Sel

White gold from the seas

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It is the most precious salt in the world: Fleur de Sel, harvested by hand and hard work on the coast of Brittany. A book about artful cooking and traditional jobs depending on a freak of nature.

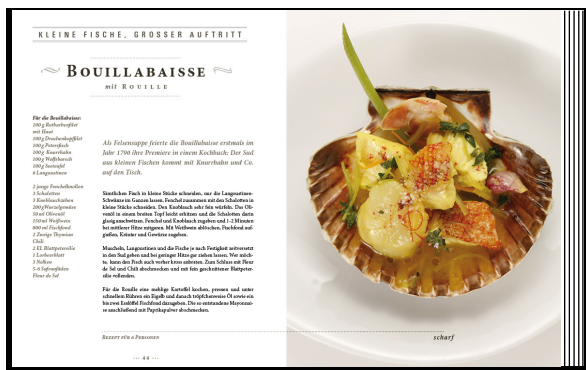
Authors Rainer Schillings (text) and Ansgar Pudenz (pictures) went to Brittany to see the men engaged in this physically-demanding work. At the end they had to harvest salt by themselves. A book that highlights the difference between high-end cooking and rough nature.

National Winner of the Gourmand Cookbook Award 2010 (Best cookbook with sea-produce)

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