

《美食界新潮流：卖你一瓶海水自己在家晒盐吃？还不便宜》

Time to up your salt game. You can now harvest artisanal sea salt right on your countertop.

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Gourmet salts are having a moment. Sure, on one hand, table salt is just sodium chloride, and don't let anyone tell you differently. On the other, the crystalized, colorful finishing salts used by gourmet restaurants will often contain surprising flavors resulting from unique, localized minerals from where they were sourced.

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Much like wine, these salts capture terroir—which is why the \$1 billion gourmet salt market is seeing moderate but steady growth, projected to reach \$1.5 billion by 2023.

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Now, you can bring rare salt production home. SAL?, created by Boir Studio, is a personal, gourmet salt making kit.

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[Photo: courtesy Boir Studio]

The system is a beautiful heirloom unto itself. It's a ceramic tray, wrapped in one of two finishes of hand-carved oak or walnut. Boir includes a small bottle of concentrated salt water from the Mediterranean.

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You pour in a very thin layer of water, set the tray in the sun or oven, and the crystals will form all on their own. (In the oven, the process is downright quick: It takes just 25 minutes.)

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"Inspiration for this kit came to my husband, Ivan, when he noticed the small pools of seawater trapped in the rocks at the beach," says Boir cofounder Vlatka Leskovar. "He saw the water evaporate, leaving little nuggets of natural salt."

Boir????????Vlatka Leskovar??"??"

SALT? is available now for \$107. Additional sea water is sold in four packs for \$29. And if that sounds expensive, well, you clearly haven't dipped your toe very deeply into the world of gourmet salt.

SALT??????107???(?????747.6?)????????????29???(?????202.6?)????????????????????