GOURMET
GREEN

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Pink

Pink Peppercorns are not actually a pepper. They are a dried berry with a fragile, fruity and peppery taste. Hotness Scale: 1

Malabar Black

Tellicherry Black

Black Peppercorns are very pungent and fiery. Hotness Scale: 8

Sarawak White

Muntok White

White Peppercorns are less pungent. Hotness Scale: 7

Green

Green Peppercorns originated in France and is milder with a cleaner, fresher flavor. Hotness Scale: 3

Himalayan Pink Salt is sustainably harvested from Pakistan. It has 84 micro-minerals and lower sodium than other types.

Fleur de Sel: Sometimes known as the “caviar of salts”, true Fleur de Sel comes from a specific region in France and is harvested in traditional Celtic methods.

Disclaimer: Gourmet Green Spice Grinders have a ceramic grinding mechanism that ideally grinds dry spices with a diameter of 4 mm. Spices, like those above, that are bigger, smaller, too wet or too hard can potentially shorten the life of your grinder. However, it may just be worth it.

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Hawaiian Salt contains small amounts of charcoal, which creates the black color and unique flavour.

Yellow **Mustard Seeds** (also called white) are the mildest, while brown and black seeds much hotter and more pungent.

Cider Whole Spice Mix: cassia cinnamon bark chips, allspice, cloves, cassia buds, cardamom, dried citrus and mace.

Cacao nibs are cacao beans that have been cleaned, roasted and lightly crushed. They have a pleasantly bittersweet chocolatey taste and the toasted, crunchy feeling of roasted nuts. Pick a smaller nib size for best results in the grinder.

Flax seeds contain fiber and Omega-3 essential fatty acids which are shown to have heart-healthy effects. Since many of these benefits fade quickly after grinding, fresh ground flax is best.

Mini chocolate chips, peanut butter chips, mint chips and sprinkles are all wonderful fun to make your own homemade cupcake dusters with. Dust cupcakes, cakes and desserts with combinations of toppings ground fresh.

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