

# Homemade Black Trumpet Mushroom Salt

## Ingredients

- 50 g. fresh, cleaned black trumpet mushrooms
- 50 g. sea salt crystals

## Steps

1. Place the black trumpet mushrooms in a blender or food processor, and pulse until finely chopped. Add the sea salt and pulse a few more times, so the salt is integrated well but some large crystals still remain.
2. Spread the salt mixture on parchment paper and place in your food dehydrator, set to around 125°F (°C). Every couple of hours use a spoon to break up the salt and move it around, so no unmanageable clumps form and it all dries evenly. Once it is perfectly dry, remove from the dehydrator and place in an airtight container, ideally an old salt grinder. Alternatively, you can use a blender or food processor to grind your salt more finely, and sprinkle on dishes directly. Yields 1/3-1/2 cup of black trumpet salt.

