Make good food great with sea salt flakes

HAVSNØ™
[Snow of the Sea]
WE LOVE FOOD!

We love making it, we love eating it, and we love to enjoy a good meal with friends and family. We believe this love for everything that has to do with food and good ingredients is the key to making a great salt.

We set the crab pots just a few hundred meters out from here.

Crab party in our boathouse in Løvika, Gossen.

Salmon tartar served with Norway’s premier potato chips. Single farm new potatoes and salted with our Havsnø sea salt. Seasonal product.
Clean, fresh and mineral-rich seawater is the only ingredient in our sea salt. Add a relentless hunt for the perfect taste and the most beautiful flakes that delicately break apart between your fingers to gently fall over your dish boosting the flavor of its ingredients and amplifying your enjoyment of the meal. That combination of the perfect sea and total dedication is what gives the salt its character, its taste profile, its personality.
We are very lucky to be surrounded by good food and we like to eat local foods when possible. That is good for us and good for the environment.

A whole fish, as shown here from a recent dinner with friends, we prefer to cook over hot, burning coals. We are not afraid if the skin gets burned crisp as long as the fish stays juicy inside. This salmon we stuffed with dill, chives, red onion, lemon, black pepper and Havsnø.
Norway’s sea salt tradition dates back to the Viking era. Its importance went beyond enhancing taste — it was vital for food conservation — a necessity for sustaining life through the long cold dark northern winters.

Through the centuries the Norwegian merchant fleet has delivered seafood to the world. Salt was often among their cargo home and the import brought down the last Norwegian sea salt factory in 1861. Now, 150 years past, we are, with the help of plentiful renewable hydro energy, bringing this important tradition back to life. Again salt is made from the pristine seas of off the Norwegian Northwestern coast.

The University of Science and Technology in Trondheim has excavated over fifty Viking graves just south of our small ocean side farm.
NORTH SEA SALT WORKS is a family business on the island Gossen in Northwestern Norway. For centuries one of the world’s most vital minerals — salt — was produced along the Norwegian coast. Now we have rekindled this tradition. By building on methods used by the Vikings we work to deliver an outstanding sea salt with a unique taste and purity to people’s table.

HAVSNØ [Snow of the Sea] is the name we have given our sustainably produced and hand harvested artisan salt. This superior flake salt captures the delicate flavors of the sea and its rich minerals. Sprinkle the flakes over food before serving. Enjoy!

Our sea salt factory is housed in a restored old building that was used to receive fish from local fishermen and then collectively shipped out from here. We are proud to carry on the long traditions of trade and seaside commerce.
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