

MULLET BOTTARGA - BOTTARGA DI MUGGINE



CODE	94011
COUNTRY OF ORIGIN	Italy, Sardinia
WEIGHT	120-150 g approx

Mullet roe processed in Sardinia and grated

DESCRIPTION	Bottarga is made from mullet roe from fish caught in the Central and Eastern Europe, processed in Sardinia, in Cabras
APPEARANCE	The colour is amber and becomes brownish over the time
TASTE	Fruity, delicate with the aromas of crystal sea salt. The aftertaste is round, long with hints of sea, citrus and almonds
OUR SELECTION	Grated version of the whole piece of Bottarga; a ready to use product, versatile and convenient both for shops and restaurants
CURIOSITY	Only smaller, irregular or drier eggs are used to produce grated Bottarga
SUGGESTIONS	Delicious on spaghetti or as decoration to enhance the flavour of several dishes. Wonderful in salads with julienne cut celery or artichokes, with extra virgin olive oil, salt and pepper