

MULLET BOTTARGA - BOTTARGA DI MUGGINE



CODE	94009
COUNTRY OF ORIGIN	Italy, Sardinia
WEIGHT	120-150 g approx

One of the most precious products in the world from the sea

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
SUGGESTIONS	Pleasant thinly sliced and topped with a drizzle of good olive oil fruity possibly on a crouton. Beautiful grated over spaghetti. Also great in salads of vegetables like celery and artichoke, dressed with an extra virgin olive oil and black pepper (and let to marinate at least 2 or 3 hours before serving)