

# MULLET BOTTARGA - BOTTARGA DI MUGGINE



<b>CODE</b>	94010
<b>COUNTRY OF ORIGIN</b>	Italy, Sardinia
<b>WEIGHT</b>	170-200 g approx

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

<b>DESCRIPTION</b>	Bottarga is made from mullet roe from fish caught in the Central and Eastern Europe, processed in Sardinia, in Cabras
<b>APPEARANCE</b>	The colour is amber and becomes brownish over the time
<b>TASTE</b>	Fruity, delicate with the aromas of crystal sea salt. The aftertaste is round, long with hints of sea, citrus and almonds
<b>SUGGESTIONS</b>	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)

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product