

TUNA BOTTARGA



CODE 94141

COUNTRY OF ORIGIN ** Italy, Tuscany

WEIGHT 300 g circa

**** ATTENTION: the origin of the raw material may be different**

Salted and dried tuna eggs

DESCRIPTION

Salted and dried tuna eggs from Bernardini in Tuscany

APPEARANCE

It is compact and brown

TASTE

In the mouth it is sweet and slightly sour, with important hints of fish

PRODUCER

Bernardini Gastone - Cernaia Crespina (PI) - Tuscany

CURIOSITY

La bottarga è un alimento costituito dall'ovario del pesce, le cui uova vengono salate ed essiccate. It is made from tuna or mullet eggs. The two products differ in both color and taste, in that of tuna is more decisive. The origin of the product seems to have been Phoenician, but the term derives from Arabarik's 'salted fish' eggs. The Arabs were famous in the Mediterranean area for their refined culinary techniques, which also transmitted to other Mediterranean peoples, often along with the name of the products. In the Sardinian language it is called butàriga preserving a strong assonance with the Arabic term. Traditionally it was the fisherman's meal that spent the day at sea.

SUGGESTIONS

For more classic use, paste it on the pasta, but try it with white beans, on bruschetta with fresh tomatoes, olives and capers, or to flavor the butter