

BOTTARGA DI MUGGINE DI CABRAS



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| CODE | 94017 |
| COUNTRY OF ORIGIN | Italy, Sardinia |
| WEIGHT | 200 g approx |

The authentic Bottarga of Cabras produced with mullet eggs in Sardinia

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| DESCRIPTION | Eggs of mullet caught in the pond of S'Ena Arrubia, 10 km south of Oristano, in Sardinia |
| APPEARANCE | Amber coloured, more or less intense depending on the aging; egg bags have a "cap" called in Sardinian dialect "biddu", consisting of a stretch of placenta that remains attached to the whole piece |
| TASTE | Sapid and delicate but with a strong personality, a salty aroma and almond notes |
| PRODUCER | Tharros Pesca - Cabras (OR) - Sardinia |
| OUR SELECTION | When we were in Cabras we experienced that this Bottarga is completely handcrafted. This aspect, with experience and passion of the producer, climate and the local salt used for salting, make the Bottarga of Pino Spanu unique |
| CURIOSITY | Mullets are fished in the summer when they reach an ideal size; the eggs are carefully extracted, washed, salted with sea salt, then placed on a wooden board and pressed for 4-5 hours to allow the salt to be completely absorbed; finally they are washed again and dried for 8 to 10 days in special rooms with controlled temperature |
| SUGGESTIONS | Delicious cut into slices and dressed with just a drizzle of extra virgin olive oil; combined with seasonal fruit such as figs; grated over a plate of spaghetti mixed with lemon zest, a dish of flavours between savouriness and aromaticity |