

BOTTARGA DI MUGGINE



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| CODE | 94015 |
| COUNTRY OF ORIGIN | Italy, Sardinia |
| WEIGHT | 100 g approx |

Mullet roe worked in Cabras, in pieces of approx 100 g

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| DESCRIPTION | Eggs of mullets caught in the Atlantic Ocean, salted and dried according to the tradition of Cabras |
| APPEARANCE | Amber coloured, more or less intense depending on the maturation |
| TASTE | Sapid, with a strong personality, more intense than Cabras Bottarga |
| PRODUCER | Tharros Pesca - Cabras (OR) - Sardinia |
| OUR SELECTION | This Bottarga is produced with imported mullet eggs by Pino Spanu, according to the traditional technique of Cabras; an alternative proposal to the classic Bottarga di Cabras with a more intense taste but always of very high quality |
| CURIOSITY | The word "bottarga" derives from the Arabic "batārikh" (salted fish eggs); in the Sardinian dialect it is called "butàriga" preserving a strong assonance with the Arabic term. Known throughout the Mediterranean for millennial, it was a precious commodity exchanged since Egyptian times |
| SUGGESTIONS | To be sliced on the classic spaghetti with Bottarga; nice also over a pizza with artichokes |