

# BOTTARGA DI MUGGINE



<b>CODE</b>	94016
<b>COUNTRY OF ORIGIN</b>	Italy, Sardinia
<b>WEIGHT</b>	160 g approx

Mullet roe worked in Cabras, in pieces of approx 160 g

<b>DESCRIPTION</b>	Eggs of mullets caught in the Atlantic Ocean, salted and dried according to the tradition of Cabras
<b>APPEARANCE</b>	Amber coloured, more or less intense depending on the maturation
<b>TASTE</b>	Sapid, with a strong personality, more intense than Cabras Bottarga
<b>PRODUCER</b>	Tharros Pesca - Cabras (OR) - Sardinia
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	The word bottarga derives from the Arabic batārikh (salted fish eggs); in the Sardinian dialect it is called butàrigapreserving a strong assonance with the Arabic term. Known throughout the Mediterranean for millennial, it was a precious commodity exchanged since Egyptian times
<b>SUGGESTIONS</b>	To be sliced on the classic spaghetti with Bottarga; nice also over a pizza with artichokes