



Bottarga- the Mediterranean caviar

A specialty known for centuries, bottarga is made of cured pressed mullet roe



Used for its unique briny taste and bright orange color by discerning chefs

Known as the “parmesan of the sea” it adds a salty, umami characteristic to your recipe, whether grated or thinly sliced



Certified Kosher. Traditionally preserved in wax. Contains no additives or preservatives



Cured in sea salt, preserved in wax



Since the 1970s, the Memmi family has been making bottarga by hand the traditional way. From fishing to marketing, each step is closely monitored. They uphold a standard of ecological responsibility by sourcing the best roes in the Mediterranean sea and on the African coast, with respect to seasonality.

Regular 5.5 OZ - 7 OZ

Jumbo 8 OZ - 12 OZ

Bottarga is silver mullet's roe, gently cured and dried. Store in a dry place; refrigerate after opening.

Imported from France by

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