

SAN FANTINO Tuna and swordfish bottarga

Ingredients: tuna or swordfish eggs, salt

Production: 2 kg

Price: 7 euro for a 30 gr jar



Bottarga is also known as the caviar of the Mediterranean sea.

It is used to make delicious pasta dishes and also as a flavour enhancer; a small quantity grated over any seafood dish would dramatically improve its taste.

We take the eggs from a freshly caught tuna or swordfish. We then salt them and press them between wood boards until they are ready to dry. We wash them and hang them to dry in a cool place.

We then grate them for you and fill small jars each of which is enough for a pasta for 8 people.

The simplest recipe is to mix it with butter and parsley for an unforgettable spaghetti.

A great present when invited to a dinner.