

# BOTTARGA



**2017, Best Brand Award, Athens Chamber of Commerce & Industry**

**2012 ITQI Superior Taste Award**

**2010 Named a "Top 30 World's Best Product" Chef Ferran Adria**

**Feast, Route to Ferran Adria by Hannah Collins**

RETAIL SIZE	½ lb
ITEM NO	50030
CASE	4 sticks

REVISED 4/25/2018

## TRIKALINOS

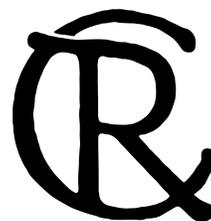
*Etoliko Lagoon, Greece*

### SENSORY PROFILE

Since 1856, the Trikalinos family of Greece has been producing Bottarga, or cured grey mullet roe. All curing takes place naturally without the use of preservatives through a process that combines salting and drying. The final product has a higher moisture content and contains less sodium than other Bottargas. Natural beeswax is used to coat and preserve its delicate taste. It is rich in protein, Omega 3, selenium, vitamins A, B, and C, iron, and calcium. Bottarga can be spread on slices of bread with a few drops of olive oil and a drop of lemon juice. It also goes well with omelets, pasta, and seasonal fruit (like fresh strawberries, figs and dried apricots).

### TRADITION

This delicacy has been held in high esteem in Greek cuisine for thousands of years. Enjoyed by the Pharaohs, Ancient Greeks and the Byzantines, this preserved grey mullet roe is renowned for its flavor and for its health properties. The Trikalinos family began production in 1856 and today sells 80% of their yearly production in Greece. The Etoliko lagoon, where they source all of their grey mullet, is well recognized as a source of these wild (not farm raised) fish. Grey mullet is recognized as the highest quality roe for this prized preservation technique. The family's 100-plus years of experience enables them to skillfully use an exacting balance of salt and drying to produce a product with the highest possible moisture content, yielding the most flavor.



**ROGERS  
COLLECTION**