

BOTTARGA POWDER

TRIKALINOS

Etoliko Lagoon, Greece



SENSORY PROFILE

Bottarga Powder is the Trikalinos Bottarga dehydrated, then grated. Use it as “salt & pepper” (just a pinch) before serving; it will enhance the aroma of boiled and grilled fish and make them a dish worthy of Michelin stars. Even a simply prepared seafood or vegetable risotto will take off. The Bottarga has a pleasant long-lasting aftertaste. All curing takes place naturally without the use of preservatives through a process that combines salting and drying. Grey mullet is considered the highest quality roe to be used with this prized preservation technique. Trikalinos Bottarga is rich in protein, Omega 3, selenium, vitamins A, B, and C, iron, and calcium.

TRADITION

Greek cuisine has held this delicacy in high esteem for thousands of years. Enjoyed by the Pharaohs, Ancient Greeks and the Byzantines, 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 percent of their yearly production in Greece. The Etoliko lagoon, where they source all of their grey mullet, is recognized as a prime source of these wild (not farm raised) fish. The family’s 100-plus years of experience enables them to skillfully create an exacting balance of salt and drying to produce a product with the highest possible moisture content, yielding the most flavor.

2017 Athens Chamber of Commerce ‘Best Brand’ Award

RETAIL SIZE	40 g
ITEM NO	50035
UPC	5205659000035
CASE	6 jars

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