



BRUSCHETTA WITH BOTTARGA (AVGOTARAHO)

NIBBLEDISH CONTRIBUTOR

Ingredients

15 Slices of Trikalinos Grey Mullet Bottarga (Avgotaraho in Greek)

3/4 cup of celery

15 medium-sized cherry tomatoes

2 tablespoons of olive oil

1 teaspoon of freshly ground pepper

Juice of one lemon

8 barley rusks

Instructions

Finely chop the celery and the tomatoes. Mix with olive oil and lemon juice (add salt if you want) and divide the mixture over the rusks. Cut a big slice of Trikalinos avgotaraho, remove the protective wax and then cut thin slices. Lay 2-3 slices of avgotaraho over the vegetables. Grind pepper over the avgotaraho and sprinkle with a few drops of olive oil.

Tip: you may mix all the ingredients (except the rusks) and place the mixture over a green salad.
