



SCRAMBLED EGGS WITH BOTTARGA (ON TOAST)

serves 4

Ingredients

Toasted sour dough bread slices

4 eggs

1.5 tablespoons of Bottarga (grated or sliced)

1 tablesoon gr. Butter

1 tablespoon olive oil

Mixed herbs to your taste (parsley, chives, tarragon, coriander)

Optional: artichoke hearts with one lemon

Salt and pepper

PREPARATION: 10 minutes

- If you use artichoke hearts, slice them in thin slices and mix with a little lemon juice
- Prepare the grated bottarga or slice the bottarga in fine slices
- Chop your choice of herbs
- Crack the eggs in a bowl. Add salt, pepper, the chopped herbs and stir the mixture
- Melt the butter in a pan and add the olive oil. When warm, add the egg mixture and gently mix at low temperature
- Place the scrambled eggs on toast, add the bottarga (and the artichokes)

SPAGHETTI ALLA BOTTARGA (OR SARDINIAN SPAGHETTI) – BASIC

serves 4

Ingredients

1 pound spaghetti
4 large tablespoons Grated Bottarga
4 large tablespoons of olive oil
1 clove of garlic
3 tablespoons freshly chopped parsley
Coarse salt and pepper

PREPARATION: 15 minutes

- Cook the spaghetti “al dente”
- In the meantime, brush the garlic cloves, cut in half, onto a large skillet. Add the olive oil and warm. Before it fries, add 3 tablespoons of the grated bottarga as well as the chopped parsley, salt and pepper, together with a cup of cooking water.
- Strain the spaghetti al dente and place them immediately onto the skillet. Cook slowly.
- Add the remaining grated bottarga, mix and serve

SPAGHETTI ALLA BOTTARGA (OR SARDINIAN SPAGHETTI) – advanced serves 4

Ingredients

½ lb. spaghetti
4 large tablespoons Grated Bottarga
½ l. cherry tomatoes cut in half
2 quarts fish stock or 1 tablespoon fish stock powder
1 tablespoon freshly chopped basilic
1 tablespoon freshly chopped flat-leaf parsley
2 tablespoons olive oil
2 tablespoons white wine
1 tablespoon butter
1 clove of garlic finely chopped
1 ½ oz. chopped arugula (optional)
Coarse salt and pepper

PREPARATION: 15 minutes

- Cook the spaghetti “al dente” in the boiling fish stock (or the fish stock powder with 2 quarts of water)
- In the meantime, put the oil in a large skillet, and cook slowly the tomatoes with the garlic
- Strain the spaghetti al dente but keep ½ pint of the cooking water, that you put onto the skillet. Add the white wine and cook at high temperature until the water is almost evaporated. Add pepper, butter, herbs and half the grated bottarga. Mix gently.
- Serve on warm plates. Add the rest of the grated bottarga and serve.



GEMELLI (or your choice of pasta) ALLA BOTTARGA serves 4

Ingredients

1 pound gemelli pasta (or the pasta of your choice)
4 large tablespoons Grated Bottarga
5 tablespoons olive oil
1 tablespoon butter
4 cloves of garlic
3 tablespoons coarsely chopped fresh flat-leaf parsley
Coarse salt and pepper

PREPARATION: 20 minutes

- Heat 2 tablespoons oil and the butter in a skillet over medium heat until butter foams. Add salt and pepper. Cook until golden brown, about 5 minutes. Transfer to a plate.
- Bring a large pot of water to a boil. Add 1 tablespoon salt and the pasta, and cook until al dente.
- Meanwhile, heat remaining 3 tablespoons oil in a large skillet over medium heat. Add the sliced garlic. Cook 2 minutes until the garlic turns golden on the edges. Transfer pasta directly from boiling water to skillet. Toss to coat. Add 3 tablespoons grated bottarga, the parsley, and half the breadcrumbs, and toss. Transfer to a platter. Season with salt.
- Sprinkle pasta with remaining grated bottarga, or grate a generous amount of fresh bottarga on top. Serve.



BOTTARGA BLINIS

PREPARATION: 5 minutes

- Use Greek yogurt, or alternatively whipped fresh cream.
- Add salt, pepper, a few drops of lemon juice and chopped dill to taste.
- Cover blinis (or mini-toasts) with the mixture
- Place thin slices of Bottarga on top

BOTTARGA COLD CREAM (to accompany smoked fish or baked potatoes)

PREPARATION: 5 minutes

- Use Greek yogurt, or alternatively whipped fresh cream.
- Add salt, pepper, a few drops of lemon juice and chopped dill to taste.

BOTTARGA CELERY SALAD

serves 4

Ingredients

5 ½ oz. bottarga (freshly grated or thinly sliced)
6 oz. sliced celery hearts
4 heirloom tomatoes, peeled and cut in dices
4 tablespoons olive oil
1 ½ tablespoon lemon juice
Coarse salt and pepper

PREPARATION: 5 minutes

- Mix the salt with the lemon juice, then stir with the oil and pepper to make a dressing.
- On the plates, place the celery hearts, cover with the tomatoes' dices, and then the bottarga on top. Pour the dressing. Serve with toasts.

BOTTARGA FENNEL SALAD

serves 4

Ingredients

1 bag (3.5oz) grated bottarga
2 large fennels, finely sliced
2 oranges, peeled and coarsely sliced (we prefer blood oranges) – keep the juice
4 tablespoons olive oil
1 ½ tablespoon lemon juice
Coarse salt and pepper

PREPARATION: 5 minutes

- Mix the salt with the lemon juice, then stir with the oil and pepper to make a dressing.
- Mix all ingredients with the dressing in a large salad bowl. Serve with toasts.