

«Caviar, Greek-style

On a small island in Greece, a group of fishermen harvest what might be the world's best caviar.

By Alan Richman

Photos by Corey Arnold

Decades ago – or maybe eons, since that's how Greek history tends to be measured – mainland fishermen would patiently pole across the Messolonghi-Etoliko lagoon in shallow-bottomed boats, a trip that lasted more than a day. Their destination was a tiny island where they dwelled for weeks in order to harvest fish roe so celebrated it has become a foodstuff of mythology.

salt waters of the lagoon by men who employ archaic fish-farming methods. The result is a luxury item, sold as Trikalinos Bottarga, that is unlike Russian caviar but almost as extravagant.》》



With these flattering words, America's No 1 food critic & writer, Alan Richman presents Trikalinos Bottarga at Air Canada-“enRoute” magazine (May 2011, issue).

To read the rest of the article, please visit:

<http://enroute.aircanada.com/en/articles/a-real-catch>

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— Trikalinos —
GREY MULLET
BOTTARGA

