

Sooke Harbour House Flounder Boutargue
(Bottarga, Poutargue, Poutarguier, Caviar Sarde, Caviar de
Sardaigne, Karasumi, Batrakh)

Chef Edward Tuson and Sinclair Philip
May 23, 2007

Ingredients

flounder roe 8 ounces

salt 1 lb

Utensils

2 stainless steel 9 X 11" pans

cheesecloth

string

Method

1. Completely cover the flounder roe with salt, cover, and refrigerate for one week.
2. Remove the roe from the salt and rinse for 6 hours in constantly running water. Pat dry.
3. Roll the roe in cheesecloth and tie each end with a string. Place the roe in a small stainless steel, 9 X 11" pan with another pan on top. Place about 10 lbs. of weight in the top pan and refrigerate for about 4 days to compress the roe.
4. After 4 days, remove the roe from pan and hang in fridge for 3 weeks. After 3 weeks it is ready to use.

Serving Suggestions

Slice very thinly with a sharp knife and serve as an appetizer.

Serve mixed into a simple pasta, on crostini, as a crusting for fish, or as a strong flavouring to accompany seafood.