



**TRADITION AND INNOVATION:
LINGOTE DE MAR AND CREAMY
OF LINGOTE DE MAR**



Eurocaviar



Created by the Spanish chef Tomás Écija, our **Lingote de Mar reinvents** the mullet roe with a unique combination of tradition and innovation. Wrapped in nori seaweed and confit in olive oil, offers an exceptional texture and flavour, ideal to enjoy sliced with its infused oil, in niguiris, rice or pasta dishes.



Its spreadable version, the **Creamy of Lingote de Mar**, with 98% mullet roe, is perfect for toasts and gourmet creations. Two gastronomic gems ready to surprise.

*WHITE GARLIC WITH MULLET ROE LINGOTE DE MAR
Recipe from Tomás Ecija, chef of the restaurants
El Albero and La Maita, both in Murcia (Spain)
Find this recipe at www.eurocaviar.es*



CONFIT ROE

Keep refrigerated between 2 and 7 °C. Once opened consume within 3 days. Do not freeze.



CONFIT ROE
Semi-preserved.



CREAMY

Keep refrigerated between 2 and 8 °C. Once opened consume within 7 days. Do not freeze.



CREAMY
Semi-preserve.



LOGISTIC DATA

CONFIT ROE

Vacuum bagged.

EAN: 8410649008213

ALLERGENS CONFIT ROE AND CREAMY

Fish and fish products.

LOGISTIC DATA

CREAMY

Packed in glass jars closed with a twist-off vacuum lid.

It is presented in 100 g packages.

EAN: 8410649007483

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