

TARAMASALATA



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 large bowl

- 200 g cod or carp roe - 100 ml milk - 100 ml olive oil - 1 lemon juice - 1 thick slice stale white bread - salt and pepper

1. Remove the crust and soak the bread in milk. Squeeze out the excess milk and put the bread in the bowl with the eggs, salt and pepper.

2. Blend for approximately 5 seconds until the mixture looks smooth. Slowly add the oil via the feed tube: the taramasalata should have the same consistency a mayonnaise.

3. Pour in the lemon juice, check the seasoning and pulse 4/5 times.

Chef's tip :

Spread on hot blinis or slices of black radish.