



CAVIAROLI



What is Caviaroli?

Caviaroli is an explosion of flavor that reflects the characteristics and quality of protected designation origin oils. This is achieved with encapsulations technology that results in a caviar—textured sphere.

Caviaroli breaks in the mouth, allowing diners to enjoy a delicate pure oil portion before mixing with the other ingredients of the dish. The Caviaroli depends on the raw oil that gives a special character to each of the varieties.

Uses:

Caviaroli is a new way to present and use oil that can be used anywhere you would finish a dish. Before using it, flip the jar a couple of times so that the spheres release all of their aromas. The membrane will resist temperatures up to 140 degrees so it can be used in soups or hot dishes! Some other recommended uses are in salads, hors d'oeuvres, as a plate garnish, in hot and cold soups and cocktails for a floating orb effect.

It also combines very well with all kinds of seafood and helps keep the flavors of the dish intact, providing the oil's flavor in every bite.

Caviaroli is also highly recommended for use on all kinds of smoked meats, cheeses, and Carpaccio. Include some on your favorite desserts, as Caviaroli combines well with chocolate, fruits and ice cream, giving your palate a new sensation.

ARBEQUINA CAVIAROLI



BS5015 - 200 grams

Arbequina Caviaroli has a light golden color and transparency that adds a buttery, very mild flavor to any dish that enhances both the presentation and eating experience. There are endless applications of Caviaroli, as olive oil pairs well with a wide variety of foods!

CHILI CAVIAROLI



BS5035 - 200 grams

Chili Caviaroli is made using Arbequina Extra Virgin Olive Oil, flavored with the Piment d'Espilette Chili. Chili Caviaroli has a great bright orange, reddish color and transparency that adds a bit of heat to any dish.

BASIL CAVIAROLI



BS5025 - 200 grams

Basil Caviaroli is made using Arbequina Extra Virgin Olive Oil, flavored with fresh basil. Basil Caviaroli has a light green color and transparency that adds a buttery, hint of basil flavor to any dish.

SESAME CAVIAROLI



BS5045 - 200 grams

Sesame Caviaroli is made using a blend of black and regular sesame oil to create the equivalent of EVOO in the sesame world. Sesame Caviaroli sesame oil is made with black sesame seeds which gives it its intense dark color and powerful flavor.

WHITE TRUFFLE CAVIAROLI



BS5055 - 200 grams

Extra virgin Arbequina olive oil with White truffle aroma. Great on pasta, salads, egg dishes, seafood, canapés, foie gras, and as an accompaniment to fine cured meats and cheeses.

PLEASE NOTE: Every TEN Caviaroli drops equals 1 gram!

Store between 43°F and 83°F in a cool, dry place. Keep away from light, heat, and strong odor sources. Once opened, keep CAVIAROLI tightly sealed and refrigerated. Avoid freezing. It is recommended to use within four weeks of opening.

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