



BUTTARIGA KIN SELLERE A ISSALATA

from

Sweet Myrtle & Bitter Honey

The Mediterranean Flavors of Sardinia

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Buttariga kin Sellere a Issalata *Bottarga with celery and tomatoes*

Serves 4

- 1 celery heart
- 1 cup teardrop tomatoes (or cherry tomatoes), halved
- 3 tablespoons fruttato extra virgin olive oil
- 1 ½ teaspoons grated bottarga di muggine
- Sea salt and freshly ground black pepper
- 1 ounce whole bottarga di muggine, thinly sliced

Chop the celery stalks into thin slices on the diagonal. Coarsely chop the tender leaves, discarding any tough or wilted leaves.

In a large bowl, combine celery and tomatoes. Add 2 tablespoons of the olive oil and the grated bottarga. Sprinkle with salt and pepper. Toss well.

Divide among four plates and top with shavings of whole bottarga. Drizzle with the remaining tablespoon of olive oil to finish.