

Blue Scampi Caviar (Seasonal)

Also known as ‘sapphires of the Ocean’, this blue caviar is the roe of wild scampi harvested in the waters of Australia. The naturally blue roe season is only between November to March, during which the scampi are hand-harvested, their roe hand-sorted and collected with no additives other than salt. Scampi roe has a lower fat content, which means that it isn’t naturally creamy in texture, but its firm texture can create a satisfying pop in the mouth. In terms of taste, Chefs love how this caviar highlights the Umami and brininess of anything it is added to.



Product Details

Item	752327
Brand	Yarra Valley
Sold By	EA
Pack Qty	1
Pack Size	1.05 oz
Case GTIN/EAN/UPC	N/A
Country of Origin	Australia
Shelf Life from Production	8-10 weeks
Storage	Refrigerated
Kosher	Yes
Flavor	Hints of the Ocean
Availability	November - March