

## Bream/Dorade

Bream, also known as Dorade, undergoes a visual transformation from rosy to white once cooked. Its meat boasts a moist, richly sweet flavor with a firm yet tender texture, making it a delightful choice for various culinary creations.



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Broil, Grill, Poach, Sauté
<b>Texture</b>	Medium
<b>Flavor</b>	Moderate
<b>Availability</b>	January - December
<b>Scientific Name</b>	Sparus auratus
<b>Website</b>	<a href="https://bit.ly/3RjhcRE">https://bit.ly/3RjhcRE</a>
<b>Location</b>	Cyprus, France, Greece, Iceland, Israel , Italy, Spain , Turkey