

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

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