KALI OREXI

sharing our Greek culinary heritage

Pam's Taramosalata

For the Taramosalata you will need...

1 small-medium onion, sliced

165g fish roe

¾ cup lemon juice

2 cups vegetable oil

9 thick slices of white bread

1 cup soda water

Preparing the Taramosalata

- Place the onion, fish roe, lemon juice and 1 cup of the oil in a food processor and blitz for about 5 minutes, until you have a very fine, smooth paste
- Remove the crusts on 2 sides of the 9 slices of bread and keep the crusts for serving
- Cut the bread slices into quarters and then slowly add the bread pieces, the remaining cup of oil and soda water; a little bit at a time
- When all the ingredients have been added, continue blitzing the taramosalata for a further 5 minutes until it is super smooth

Serving the Taramosalata

- Place the taramosalata in a serving bowl and serve it with vegetable soldiers – carrots, capsicum, cucumber and the bread crusts saved from earlier
- Enjoy!

Key Points

- Pam prefers to use vegetable oil for the taramosalata because it has a mild flavour. You can use extra virgin olive oil, however the taramosalata will have a stronger flavour and will have a salmon hue rather than pale pink colour
- The bread can be fresh or up to 2-3 days old

- You can add more bread for a thicker texture, more soda water for a lighter, fluffier texture and/or more lemon juice for extra zing… it's up to you!