

Called caviar mayonnaise, tarama is made with carp roe and is a favorite Mediterranean condiment.

TARAMA

(Caviar Mayonnaise)

This dip is common throughout the Mediterranean region. It is easy to make and great for parties. Some recipes call for the addition of white bread soaked in milk, probably to stretch the recipe, but this is unnecessary.

- 1small onion, minced
- 1/2 cup carp roe
- 1-1/2 cup mild tasting olive oil
- juice of one large lemon
- 2 tsp. cold water
- salt to taste, if needed

Place roe and onion in a bowl and beat until blended, preferably with the whip attachment of a mixer. With the mixer running, slowly add the oil in a small stream. Keep beating until all the oil is used. Add lemon juice and beat. Add water to lighten; beat an additional minute. Since most commercial fish egg products are salted, only add additional salt if needed. Chill and serve with bread. Makes about 3 cups.