



CARP ROE DIP

(Taramosalata)

Another classic of both the meze and the Lenten tables. Taramosalata is creamy and rich, a perfect accompaniment for raw vegetables and toasted Krinos Pita Bread.

4 thick slices of stale Italian or French bread, crusts trimmed off

1/3 cup Krinos Tarama (carp roe)

2 scallions, trimmed and finely chopped

1 garlic clove, minced

1-2 Krinos Pepperoncini, seeded and chopped

1/2-1 cup Krinos Extra Virgin Olive Oil

Juice of 1/2-1 lemon

1. Run the bread under the tap to dampen it, then squeeze it dry.
2. Place the bread and Tarama in a food processor fitted with a metal blade. Pulse it on and off for a few seconds to combine. Add the chopped scallions, garlic, and peppers and continue pulsing for a few more seconds. Drizzle in the olive oil and lemon juice, alternating between each and pulsing all the while, until the mixture is smooth and creamy.

Yield: 6 servings