



*Caviar  
Service*

# Caviar Service Tips 1

Remember to always serve Caviar (and the side dishes) with mother of pearl (or bone or tortoise shell) spoons and knives, as silver is tarnished by the eggs. Also could give caviar a metallic taste.

A good Brut Champagne, like Cristal is often served with Caviar. Also, vodka that has been in freezer or very crisp, fruity dry white wine. Whatever your choice, keep in mind that caviar should never be served with anything that might overwhelm its delicate flavor and texture.

# Caviar Service Tips 2

Caviar should be kept as cold as possible. At 4 -C, an unopened jar or tin can stay fresh for many weeks. Since most household refrigerators are not kept at such low temperatures, however, we suggest storing your caviar in the lowest drawer or shelf of fridge.

Once opened, caviar should be consumed on the same day. Air and temperature are the two greatest threats to successfully storing your caviar.

# Caviar Service Tips 3

To serve, remove caviar from the refrigerator and let stand unopened for 10 to 15 minutes.

(Treating\* 2 will enhance the flavour). Caviar should be opened immediately prior to consumption, and can be served directly from its container or spooned into small crystal ramekins. Placing the container or dish on a bed of crushed ice

Nil

further ensure that the caviar remains fresh and cold while being served