Sauces / Greece

Taramasalata

Pale pink cured roe (tarama) emulsified with soaked stale bread, lemon, and olive oil into a creamy, salty, intensely savory dip — the original umami bomb of Greek mezze.

Time 15 min **Servings** 4

What you'll need.

- ☐ 30 parts Pink carp or cod roe (tarama, not the ready-mixed spread)
- ☐ 60 parts Stale white bread (crusts removed, soaked in water 5 min)
- ☐ 15 parts Fresh lemon juice
- ☐ 8 parts White onion (finely grated)
- ☐ 80 parts Mild extra-virgin olive oil (or light olive oil)
- ☐ 5 parts Olive oil and black olives (to serve)

Let's make it.

01 Tear the stale white bread (crusts removed) into rough chunks and submerge in cold water for 5 minutes until thoroughly softened. Take handfuls of the soaked bread and squeeze firmly — you want bread that is moist but not waterlogged. Squeezed bread should hold its shape briefly before relaxing. Weigh or measure after squeezing, as excess water throws off the balance of the dip.

02 Combine the squeezed bread, tarama roe, lemon juice, and grated onion in a food processor. Blend on high for 60 to 90 seconds until completely smooth and uniform. The mixture will be thick and paste-like at this stage — this is the emulsification base. Scrape down the sides once midway through.

03 With the food processor running on medium speed, drizzle the olive oil in a very slow, steady stream — exactly as when making mayonnaise. The emulsion will visibly lighten and swell in volume as the oil incorporates. After half the oil is in, taste: if too salty, add a splash more lemon; if too thin, add more bread. Finish adding all the oil. Chill before serving.

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Servings are an estimate; check quantities in the source recipe.
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