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Savor the Black Pearls - Beluga Caviar by Sigma Solve LLC

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Beluga Caviar

Among many types of Caviar available the best of all is the Beluga Caviar which is available from the egg of the largest sturgeons which is carnivore. The Sturgeon can weigh over 2500 pounds and can reach over 20 feet. Beluga is silvery-grey in color and it is quite different from all other sturgeon, as it loses bony scales along its length when it is just few months old. It has a large head with pointed snout and large mouth. Two sets of barbels are situated under its mouth for locating the food. Because of the large size of these sturgeons, eggs can be consisted of up to 25% of the Belugaâ€™s Body weight. Like all Sturgeon Beluga can keep their eggs inside them for more than one season, if the conditions and temperature are favorable. Beluga Caviar has the biggest eggs, which are extremely rare and expensive just because of their large grains and fine skin. The color of the egg varies from light grey to nearly black. The most appreciated color is the lightest grey.

Beluga Caviar is traditionally harvested in the Caspian Sea fisheries in Russia. The Beluga Caviars are very soft in texture, heavy and ripe. It has soft buttery taste with a delicate sweet flavor. Beluga Caviar was declared as Endangered Species Act which prohibits the import/export and interstate sale of listed species and products made from them.

After finding the Beluga Caviar it is very important to process them in the right manner to get the best taste of the Caviar. There are three types of processing available for the Beluga caviar but the mostly used process is the Malossol process where the salt content of the Caviar has been decreased from 5% to almost less than 3%. This process is the finest process and mainly used to process Beluga Caviar. After this process comes the Pressed Caviar which is the second best process, though it contains high salt but it tastes great as its consistency is like jam. Another process of processing of the Beluga Caviar is Pasteurizing, which is made from the fresh caviar, it is treated in high temperature and vacuumed packed to be pour in the glass jars. This method helps to preserve the flavor and taste.

Eating Beluga Caviar can be the experience of the life time. There is a special procedure to serve and eat the most expensive caviar. One should not eat Beluga Caviar with Metal spoons because it may hide the real taste of the Caviar. So it is best to eat Caviar with the spoons made of bone or mother-of â€“pearl. Along with caviar one can eat food like potatoes or blini, partnered with crÃ¨me fraiche or sour cream. Pepper, onion, lemon or any other herbs can be added to bring the more taste to the priceless Beluga Caviar. It can serve on ice or at least in lower room temperature. But freezing Beluga caviar is absolute no no because it can cause the eggs to burst. Caviar has a shelf life, and once a container is opened, the roes can last for a week and a half. In storing leftover caviar, plastic wrap should be pressed tightly into the surface of the roes inside the tin so that air will not come in. The tin should be turned once or twice a week so that the oils will be distributed. It should be serve with Vodka and eating Beluga Caviar can be a cherishing experience.

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