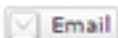
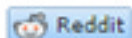
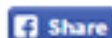


MarketBasket:



2 COMMENTS



Caviaroli olive oil capsules. (CLEM MURRAY / Staff Photographer)

POSTED: Thursday, October 23, 2014, 3:01 AM

Baubles of olive oil

For your next fancy dinner party, wow - or weird out - your guests with a vegan caviar alternative: caviaroli. These tiny spheres of extra-virgin olive oil from Barcelonian Arbequina olives are encased in super-thin membranes sodium alginate, which comes from algae. The product was developed by molecular gastronomy pioneer Ferran Adria of elBulli - but it'll dress up a simple seared scallop or sliver of mozzarella admirably.

- Samantha Melamed

