

Serving Caviar: A Basic Guide

“When it comes to serving caviar a fresh, simple and elegant approach is best”



Serve it Fresh Freshness can mean the difference between serving up a heap of fish eggs and enjoying delicately flavored caviar.

As long as the can or jar hasn't been opened, caviar will stay fresh for up to four weeks. However, once the can has been opened it will perish within about 72 hours.

To store it, keep it in the coldest part of your refrigerator (usually the bottom drawer) but never freeze caviar- you'll destroy the texture.



Keep it Simple Caviar should always be served on ice.

For a simple presentation, keep it in the tin, placed in crushed ice.

When it comes to serving caviar, placing the tin's lid nearby is not only allowed, it's customary.

Serving caviar the classic way

Serving caviar should be for the eye and for the palate. From a handsome simple glass server to mother of pearl hand carved spoons, the accoutrements de la table for serving caviar are as practical as they are pretty.

A mother of pearl or tortoise shell spoon is used to lift the delicate egg up vertically to avoid crushing it. Of course, you don't have to use mother of pearl spoons. However, be forewarned: there are still some caviar connoisseurs that believe using metal utensils spoil the subtle taste of caviar and they would rather use plastic ware than risk sabotaging the savory delicacy.

If serving caviar is an art, then traditional Russian blinis are the perfect blank canvas. These traditionally tiny gourmet buckwheat pancakes and crème fraiche are the classic complements to caviar.

Dollop a creamy cloud of crème fraiche atop warm blini and top it off with a small portion of caviar...and voila... a traditional caviar canapé.

What to drink? Traditionally, ice cold vodka or dry champagne accompany caviar. The rule of thumb is that you don't want to serve any beverage or food that will overwhelm the caviar.



Eating Techniques

To fully enjoy all of the subtle flavors of caviar, try the following method:

Use the tip of your tongue to trap and burst the roe against the palate (roof of your mouth). This will release the delicate flavor from each bite.

Caviar Recipes

There are hundreds of ways to prepare caviar. From the timeless classics from Moscow to the modern culinary caviar concoctions of French cuisine, there is no wrong way to enjoy this exceptional product. Try these recipes at home:

Caviar & Blini

Traditional Russian blini are the perfect compliment to velvety rich creme fraiche and fine Caspian caviar. This serving method is a classic that will please even the palate of even the most discriminating caviar connoisseur.

Remove the caviar from the refrigerator about two minutes prior to serving.

Warm up several Russian buckwheat blini. They should be served just slightly over room temperature.

Place a ½ teaspoon of crème fraiche onto each of the blini making sure not to completely cover the blini.

Using a mother of pearl spoon, so as not to alter the delicate flavor of fresh black caviar, spoon out ½ ounce to 1 ounce of fresh caviar onto each blini. Serve and enjoy!

Oysters & Caviar

This royal delicacy is thought to have been the favorite appetizer of the last Russian Tsarina.

- 1 dozen fresh oysters on half shell
- 2 ounces Caspian black caviar
- 2 ounces cocktail sauce 1 sprig of dill or lemon thyme

Arrange fresh cold oysters on a bed of crushed ice. Gently add 1/4 to 1/2 teaspoons of caviar and cocktail sauce to each oyster.

Garnish with lemon thyme and enjoy with a dry white wine.

Only use the freshest caviar

At Black Star Gourmet we're passionate about the quality of our fresh gourmet caviar.

Our search for premium quality wild sturgeon caviar has taken us across the globe. Taste the finest in Russian caviar, starting with our world-renowned Osetra and Sevruga caviar from the bountiful briny waters of the Caspian Sea. Sample our Hackleback caviar, the exclusive fine-grained black caviar that's celebrated the world over by caviar aficionados.

Savor the fresh, delicate bead of farm raised Osetra from Italy, Israel, France and Uruguay. For those with a taste for domestic sturgeon our selection of farmed-raised American caviar is second to none.

Choose fine-grained black caviar like our celebrated Paddlefish caviar or shop for original non sturgeon caviar, like Whitefish. No two caviar are alike, so indulge your passion for the extraordinary.