

## Know Some Facts About The Caviar Delicacy

The word caviar refers to the processed, salted roe of certain species of fish. Most commonly it is the eggs or roe taken from the female sturgeon that make up caviar. The sturgeon is a primitive, 'fossil' fish species that are found in coastal waters, rivers and lakes of the Northern Hemisphere. The sturgeons of the Caspian Sea provide most of the caviar of the world. The beluga sturgeon species produce beluga caviar while Russian sturgeon species produce oestra caviar and stellate sturgeon species produce sevruga caviar.

**History of caviar**The delicacy caviar finds its roots in the Persian culinary arts. The Persians living in the area now known as Azerbaijan were arguably the first persons to have tasted caviar during the glorious days of the Persian Empire. It was considered to be a delicacy ever since its inception. The name given to it at that time, 'Chav Jar' that translates to 'cake of power' explains the persons who were able to secure this. Caviar got exported very soon to other regions and with power changing hands over the ages, different people who could afford caviar in the changed circumstances, got the opportunity to taste it.

**Material of utensils meant for serving caviar** Caviar is usually served alone with utensils made of horn, wood or gold while silver or steel are avoided because they are considered to alter the taste and color of the caviar. They may also be served suitably on mother-of-pearl and plastic utensils.

**Partaking in the caviar delicacy**Caviar is highly acclaimed as a delicacy and is commercially marketed the world over as such. It is usually consumed as a garnish or a spread- with hors d'oeuvres etc. It is also traditionally served alongside beverages like champagne and vodka. From being spread on appetizers meant for kings, emperors, noblemen and czars of the yesteryears to being offered on hors d'oeuvres of party goers of the day the caviar has indeed come a long way.

**Imitation caviar**It may be noted that the caviar is not considered to be part of vegetarian diet though it can be classified as part of lacto-ovo vegetarian diet. This is because the securing of roe requires killing of the fish or surgical removal of the roe thus making the fish suffer. So, there is now being prepared soy-based imitation caviar. These have been made available in the vegetarian foodstuffs market. These cater to vegetarians with some kind of a caviar alternative.

## About the Author

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