



Carta da Musica with Bottarga & Chile

*inspired by April Bloomfield at The John Dory
makes one sandwich*

- bottarga (red mullet roe)
- best quality sweet butter, softened
- 2 sheets pane carasatu (Sardinian flatbread)
- red chiles, fresh or cured, very thinly sliced

Spread a generous layer of butter on each of the two sheets of flatbread. On one, alternate thin slivers of chile and paper-thin slices of bottarga that do not overlap. Cover with second buttered sheet. Break roughly in four.