

AUSTRALIAN FINGERLIME CAVIAR

Exquisite fruits from the rainforests of Australia

HOW TO DEFROST FROZEN FINGER LIMES

Defrost frozen finger limes in 1cm cold water and 1 cm of ice. Fruits will form ice casing, remove from ice water, break ice casing, dry on paper, towel serve. This method of defrosting was originally used by Paspaley Pearls in Darwin to defrost the precious pearl meat before cooking. This method is perfect for the finger limes too as it defrosts from the inside out thus leaving the caviar cells intact, clear, crisp and the vibrant colour remains.

