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#ATLANTACAVIARCHEF

# MORGAN'S CAVIAR HANDBOOK: THE ART OF CAVIAR AT HOME

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# WELCOME FROM MORGAN

Hi there,

If you've made it here, chances are you're at least a little curious about caviar, and I'm so glad you are. I believe that caviar doesn't need to be reserved for the ultra-wealthy or intimidating restaurant experiences. With the right information and just a little inspiration, you can experience the magic of caviar right at home.

Whether you caught my caviar tasting scene on Bravo's Kings Court, have been to one of our Eventful workshops, or are just now dipping your toe into the world of roe, welcome. This guide is a personal invitation to explore, taste, and celebrate something truly luxurious, without the pressure or pretense.

Let's make caviar feel fun, accessible, and completely your own.

Cheers,

*Morgan*

CHAPTER

01

*Caviar 101*



## WHAT IS CAVIAR?

Caviar refers to the salt-cured eggs (roe) of sturgeon, a fish that has been around for millions of years. True caviar comes from sturgeon species, though many people now enjoy other types of roe (like trout, salmon, or paddlefish) that are more widely available and affordable.

### Common Varieties You'll See:

- Classic Ossetra – Rich, nutty, and beautifully briny
- Kaluga Hybrid – Buttery, smooth, with a bold pop
- Smoked Trout Roe – Bright orange, smoky, and playful

### Storage & Serving Tips:

- Always keep caviar cold (refrigerated, not frozen).
- Serve in small amounts; a little goes a long way.
- Use non-metallic utensils like mother-of-pearl or wood.
- Eat it right off the back of your hand for the purist experience.

CHAPTER

02

*Hosting a  
Tasting at  
Home*



# HOSTING A TASTING AT HOME

## **What You'll Need:**

- 2-3 types of caviar (we recommend Classic Ossetra, Kaluga Hybrid, and Smoked Trout Roe)
- Blinis (mini Eggo pancakes work in a jiffy), crackers, potato chips, or anything, really

## **Accompaniments:**

- Crème fraîche (think thick and creamy sour cream), olives, brie cheese, fresh herbs, sliced cucumbers
- Bold pairings like Truffle Chips, Sour Cream & Onion Pringles, and Nacho Cheese Doritos (yes, really!)
- Mother-of-pearl, wooden, or even plastic spoons
- Champagne, vodka, or sparkling water to cleanse the palate

**Setting the Scene:**

- Dim the lights, light a few candles, and put on some soft jazz or your favorite playlist
- Arrange caviar in small jars or bowls on ice
- Set out pairing boards with labels so guests know what they're trying

**Tasting Tips:**

- Taste each caviar on its own first, then experiment with different toppings and pairings
- Encourage guests to describe what they taste: briny, buttery, smoky, nutty, etc.
- Have fun with it! There's no wrong way to enjoy caviar

A soft-focus background image of nigiri sushi. Each piece consists of a white rice base topped with a slice of salmon and a generous amount of bright orange salmon roe (ikura). The sushi is arranged in a cluster, with some pieces partially overlapping.

CHAPTER

03

*The Art of  
Pairing*

## THE ART OF PAIRING

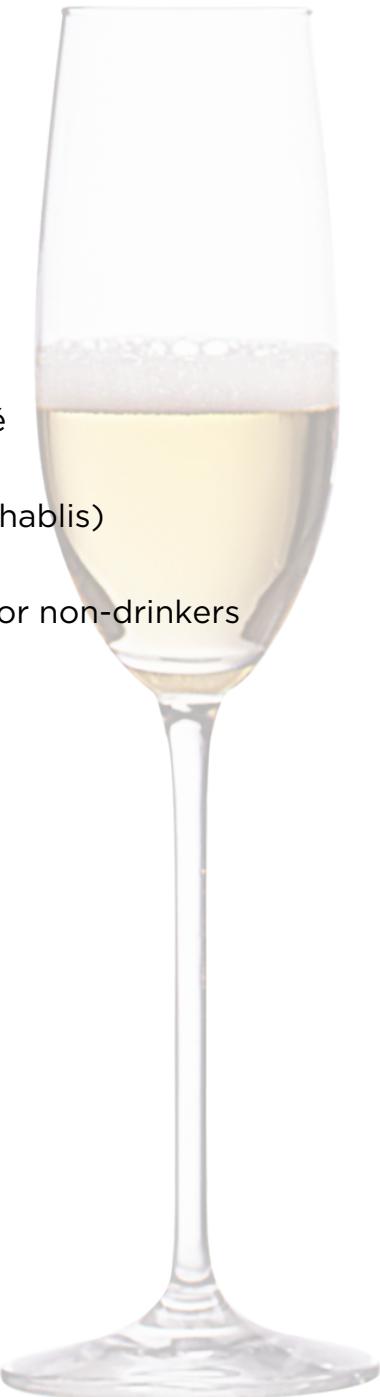
Pairing is where the magic really happens. Think beyond toast points and champagne.

### **Unexpected Pairings We Love:**

- Truffle Chips – earthy and decadent
- Nacho Cheese Doritos – playful, bold, surprisingly delicious with Kaluga
- Brie Cheese – creamy texture with a salty pop
- Sour Cream & Onion Pringles – tangy, crunchy, and crowd-pleasing
- Cucumber slices – refreshing and clean
- White chocolate or vanilla ice cream - perfect for those with a sweet tooth
- Fresh herbs – dill, chives, or microgreens

**Drinks to Serve:**

- Chilled vodka
- Champagne or sparkling rosé
- Dry white wines (Sancerre, Chablis)
- Sparkling water with lemon for non-drinkers



CHAPTER

04

*Make it a  
Moment*



## MAKE IT A MOMENT

Whether you're hosting a date night or girls' night in, elevate the moment with intention:

- Personalize place cards for each guest
- Provide mini tasting notes cards for people to jot down their favorites
- Create a selfie station with chic decor
- Use black velvet, gold accents, or vintage glassware to bring the luxe vibe
- If you don't want to do all of this, simply grab a paper plate, plastic spoon, and a napkin - it doesn't need to be that serious

**Pro Tip:** Take photos! Caviar tastings are just as much about the experience as the food.

# WANT TO GO DEEPER?

If you loved the experience and want to learn even more, join one of our Creative Caviar Workshops in Atlanta, or hire our instructor for a private or virtual tasting.

## Book with Us:

Eventful ATL offers hands-on tasting experiences that are as educational as they are indulgent. We can bring the caviar bar to you, whether you're planning a corporate event, birthday, or intimate gathering.

Visit [eventfulatl.com](http://eventfulatl.com) to learn more and book your next experience.

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