



CAVIAR LIMES

Caviar Limes are a micro citrus that originated from the coastlands of Australia, where they are also known as finger limes. It is not quite known for sure how long these limes have been growing but it is believed for hundreds of years. They are grown on a thorny like shrub or small tree in subtropical climates considered rainforests. These bushes are 6-7ft in height. Caviar limes are a part of the citrus family but are actually considered a micro citrus due to their small size. These little beauties are slightly sour and slightly sweet at the same time. They really provide a very unique flavor. They are called caviar limes because they the small pearl like appearance looks like that of caviar or fish eggs. But believe me there is nothing fishy about these. They are also known as finger limes due to their unique finger like shape. Upon slicing or biting a caviar lime open, squeeze the peel with your fingers and the vesicles or pearls will pour out of the husk intact. They range from dark green to burgundy skin tones. The pearl like vesicles have lime green to champagne blush colors that retain their juices until popped. Enjoy them as a garnish on any food or drink you so desire. They have an authentic lime flavor. They are also great served with a sweet piece of fruit. These small beauties are gaining a lot of popularity in the gourmet industry being used to top food items such as sushi rolls, oysters, desserts such as cheesecake and much more. Due to the rising popularity they will become more abundant in availability and hopefully less expensive in pricing as more farmers grow them. There are very few calories in this fruit. 10-15 per 2oz. 3-4 grams of carbs, a couple grams of fiber.

