



## What is a Caper?

A caper (*Capparis spinosa* L.) is a biennial spiny shrub that bears rounded, fleshy leaves and big white to pinkish-white flowers, the buds of which are dark olive green in color and about the size of a kernel of maize.



The pickled and salted caper bud (also called caper) is often used as a seasoning or garnish. They have a unique sharp, piquant, salty taste with a pungent aroma all their own. You may have tasted them already and not known it. Veal Piccata, tapenades, cold smoked salmon or cured salmon dishes (especially lox and cream cheese), salad, pizza, pasta and sauces are probably the best known recipes using capers.

Deep fried capers are added to the sauce of the Wild Pit Roasted Silver Salmon dish delivering a delightful, crispy briny, twist.