

FRIEND & BURRELL

THE WORLD'S FINEST FOODS

Product: Cured Tuna Loin (Mojama)

Quantity: Vacuum packed in 900g to 1.4kg packs

Mojama comes from Murcia on the Costa Blanca in the south of Spain. As they have done for centuries, fishermen catch the Yellow-Fin tuna from the shores of Greece to the African Coast. In ancient times, the expression “salted fish” was a synonym for “salted tuna fish”, as it was the fish that was usually salted. During that period of history, the tuna fish was the “king” of the salted fish products, sharing its prominent role with the salt-preserved sardine to the detriment of the cured.

The City of Tunis derives its name from Tuna where tuna has been caught and a part of the daily diet since the city came into existence. The word “Mojama” comes from the Arabic word “mussana” (dried meat), and it is a participle of the verb “samma” (dry). During the Middle Ages, “Mojama” known as “tonyina de gerra” (“gerra” means large earthenware jar), as it was transported in such jars.

Mojama is one of the favourite tapas and entree dishes in the south of Spain.



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