



## 肥美烏魚子金黃上架

Mullet Roe Ready for the Table

文圖 | 編輯部

每年冬至前後，烏魚都會從北方向南洄游產卵，溫暖的臺灣海峽是其必經之地，由於烏魚年年造訪臺灣，故被漁民稱為「信魚」，即「信守承諾來訪」之意。烏魚不但肉質鮮甜，鹹香

的烏魚子更是老饕最愛，冬季來到西南部漁村，看見整個廣場的烏魚子一排排在陽光下曝曬，金黃的色澤，總能激發我們潛藏的美食家靈魂，期盼烏魚子乾燥熟成的那天趕緊吃上一口。





Around each winter solstice mullets swim from north to south in the Taiwan Straits to produce roe. They visit waters off Taiwan unfailingly each year and they are called “fish of good faith” by fishermen. The flesh of the mullet is

delicious and the roe is a favorite of foodies. Rows of roe are laid out to dry in the sun in winter at fishing villages in southwestern Taiwan. The shiny roe scene will indeed make one’s mouth water.