

# ROMAN CUISINE

## THE MORTAR

### WHAT DO THE MUSEUM PIECES TELL US ABOUT?

In the National Archaeological Museum of Tarragona there are different Roman kitchen appliances from Tarraco, very similar to those we can find today: pans, jars or a mortar made of marble.

The mortar was used in many Roman recipes for chopping ingredients. For example, the recipe *moretum* is called *mortarium* (mortar).

Ready to chop?



high-imperial mortar  
Marble

### THE MORTERUM OR CREAM CHEESE WITH FRESH HERBS

#### INGREDIENTS

- 250 gr of goat or sheep cheese rather dry.
- a few celery leaves.
- a few leaves of rue.
- a few leaves of coriander.
- a pinch of coarse salt.
- 150 or 200 ml of olive oil.
- a dash of wine vinegar.
- 2 or 3 cloves of garlic that we will leave to soak previously.

#### STEPS

- 1 Chop the previously soaked garlic cloves in a mortar and pestle.
- 2 Add the chopped celery, rue and coriander leaves and mix well.
- 3 Add the cheese and chop it with a pestle and mortar. Add oil until you get a creamy mixture.
- 4 Once it is creamy, add a dash of vinegar.

We eat it with bread or a toast.