

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

LANGOSTINO LOBSTER



Sea Port is committed to sustainability, as defined by the United Nations' Brundtland Commission (link: www.un.org/en/globalissues/environment). It is the ability to "meet present needs without compromising the ability of future generations to meet their needs."

We believe seafood to be the best protein source for our health and for our environment; therefore we foresee future generations demanding a greater supply of seafood as both their population and economic prosperity grows. Sea Port will be dedicated to sustainably meeting this demand.



Specifications

Count per LB 60/100 & 100/200 5/2 LB IQF

For full package details, visit our website.

Langostinos have a strong, sweet, lobster-like flavor and a delicate texture that firms when cooked. They are considered a suitable substitute in recipes that call for lobster or shrimp.



For more detailed seasonality, visit our website

RECIPE SUGGESTION



Langostino Bisque

- 1 cup chicken broth
- 2 medium slices onion
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups milk
- 1/2 teaspoon salt
- 1 pound cooked and cubed lobster meat
- 1/2 teaspoon Worcestershire sauce
- 1 pinch ground cayenne pepper

In a small frying pan place 1/4 cup chicken broth and the onion. Cook over a low heat for 5 to 7 minutes.

In a medium size pot over medium heat melt the butter. Slowly whisk in flour. Whisk until a creamy mixture is created. Gradually pour in broth, whisking constantly. Whisk in milk, salt, onion, Langostino meat, Worcestershire sauce and cayenne pepper. Heat until soup is almost boiling. Do not boil the soup as the milk will curdle when boiled. Top with extra pieces of Langostino meat and a sprig of fresh dill.

Preparation and cooking time: 10 mins Serves 4

http://allrecipes.com/recipe/lobster-bisque/

METHOD OF HARVEST: Wild Harvest; Trawl FAO 87 COUNTRY OF ORIGIN: Chile

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INGREDIENTS: Langostino



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