

Lobster bisque

Ingredients used

ProBase™ Lobster 4000

Recipe suggestion

The ProBase™ Lobster 4000 adds a delicious natural taste of lobster and provides a great umami mouthfeel to the recipe. To complete the lobster bisque, add some pre-cooked lobster and julienne of vegetables.

Ingredients	Amount
ProBase™ Lobster 4000	2.98
Tomato, flakes	1.64
Cognac	1.49
Skimmed milk, powder	1.49
Corn starch	1.49
Cream, powder	0.89
Salt	0.60
Onion, granulated	0.06
Garlic, powder	0.03
Water	89.33
Total recipe	100.00 %

Production procedure

1. Mix the dry contents in a pan.
2. Add water and ProBase™ Lobster 4000.
3. Heat while stirring, until you have a homogeneous soup.
4. Let the soup boil for a couple of minutes.
5. Serve and enjoy.