

Lobster bisque

Ingredient(s) descriptions:

- ProBase™ Lobster 4020

Ingredient(s) function:

ProBase™ Lobster 4020 provides a 100 % natural lobster taste and umami, which gives the experience of long-lasting flavor retention, and a silky consistency.

Ingredient(s)	Percentage
Water	85.54
Tomato concentrate	8.00
ProBase™ Lobster 4020	2.24
Cream powder	2.00
Cognac	0.90
Salt	0.55
Tomato powder	0.27
Olive oil	0.15
Onion granulate	0.12
Lemon granulate	0.09
Garlic granulate	0.05
Leek powder	0.04
Carrot powder	0.02
Thyme powder	0.014
Celery seed powder	0.009
Cilantro seed powder	0.009
Chili powder	0.001
Black pepper powder	0.001
Total	100.00

Production procedure:

1. Weigh out all ingredients.
2. Mix all dry ingredients except cream powder. and add water together with the stock ingredients.
3. When gently simmering, add cream powder.
4. Keep boiling the bisque, until the cream powder is completely dissolved.
5. The bisque is now ready.

Nutritional facts

Lobster bisque

Ingredient(s): Water, tomato concentrate, **lobster** stock (water, **lobster shells**, salt), **cream 38 %**, cognac, salt, vegetables (tomato, onion, garlic, leek, carrot, **celery**), lemon, herbs and spices (thyme, cilantro, chili, black pepper).

Nutrition facts	g per 100 g
Energy	125 kJ / 30 kcal
Fat	1.3
- Saturated fat	0.8
Carbohydrates	2.2
- Sugars	0.7
- Dietary fibers	<0.5
Protein	1.6
Salt	0.60
Sodium	0.35
Energy distribution	
Fat	39 E%
Carbohydrate	33 E%
Protein	22 E%

