

# LOBSTER POUTINE WITH BROWN BUTTER SAUCE

Indulge in gourmet poutine with our Lobster Poutine with Brown Butter Sauce! This exquisite dish features crispy seasoned potatoes, bathed in our rich lobster bisque, and topped with fresh cheese curds and succulent langostinos. A delicate brown butter sauce, enhanced with a touch of Old Bay, takes this comfort food inspired dish and elevates to an unforgettable culinary delight.



## Ingredients:

- 6 oz. Lobster Bisque #181080
- 10 oz. Seasoned Potatoes #237629
- 4 oz. Cheese Curds
- 3 oz. Langoustines
- 2 tsp. Butter
- 2 tsp. flour
- Old Bay Seasoning

## Instructions:

1. In a medium saucepan, melt 2 tablespoons of butter over medium heat.
2. Once melted, whisk in 2 tablespoons of all-purpose flour, stirring constantly to create a smooth roux. Cook for 1-2 minutes until the flour is lightly golden.
3. Gradually pour in the lobster bisque while continuing to whisk to prevent lumps.
4. Lower the heat and simmer, stirring occasionally, until the sauce thickens to a gravy-like consistency (about 5-7 minutes). If it becomes too thick, add a splash of warm seafood stock or cream to loosen it.
5. Preheat your oven to 350°F.
6. Spread the potatoes out in a single layer on a baking sheet lined with parchment paper.
7. Bake for 25-30 minutes, flipping halfway through, until they are crispy and golden brown.
8. In a pan over medium-low heat, melt 1 tablespoon of butter.
9. Add the langostinos and gently toss them for 2-3 minutes until just warmed.

## Assemble the Dish:

1. Layer 1: Place the crispy baked potatoes on a serving plate or shallow dish.
2. Layer 2: Scatter fresh cheese curds over the hot potatoes, allowing them to soften slightly.
3. Layer 3: Drizzle the lobster bisque gravy generously over the cheese curds and potatoes.
4. Layer 4: Arrange the warm langostinos on top.
5. Sprinkle with Old Bay seasoning.
6. Finish with freshly chopped parsley.

Product	Description	Code #	Pack Size
 Gordon Choice® Lobster Bisque	Elevate your menu with our Lobster Bisque! Every spoonful has succulent lobster meat in broth made with real butter, whipping cream, and a touch of sherry for a seaside delight your guests will savor.	181080	2/8 lb.
 Seasoned Potatoes	Made from fresh, roasted potatoes tossed in oil and seasoned to perfection.     	237629	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

