pfol seafood inspiration ~ LOBSTER

Extract all the flavour you can from left over lobster, crab, bug and prawn shells. Caramelise in the pan, simmer with white wine, then strain out the solids and boil until reduced.

Add the liquid to intensify all your seafood dishes, from rich Mediterranean bisques, chowders and Asian fish soups to sauces for something as simple as a perfectly grilled fish fillet.

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R/W FRESH COOKED ROCK LOBSTER WESTERN

R/W FRESH COOKED ROCK LOBSTER EASTERN

R/W FRESH COOKED ROCK LOBSTER SOUTHERN

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R/W FROZEN COOKED LOBSTER FLORIDA



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