

Lobster & Scallop Bisque Dip

Campbell's
Foodservice

SERVING / SIZE
**12 sharing
portions**

SERVINGS
**2-4
people**



A rich, seafood-inspired appetizer featuring tender scallops and the luxurious flavour of Verve® Lobster Bisque. Blended with cream cheese, Pepper Jack, and Parmesan, then finished with garlic and a hint of sriracha for a savoury kick. Perfect for sharing.

MADE WITH



Verve® Lobster Bisque
CASE CODE 23412

Ingredients

1.4 kg	Scallops (81/120)
28 g	Butter
30 mL	Olive oil
750 mL	Verve® Lobster Bisque
500 g	Brick cream cheese, softened
452 g	Pepper jack cheese, shredded divided
300 g	Parmesan cheese, shredded
6 cloves	Fresh garlic, minced
20 mL	Sriracha sauce

Directions

- 1 Place scallops on a paper towel lined tray and pat dry. Heat butter and oil in a large skillet and sauté scallops for 5 to 6 minutes or until just cooked through. Remove from heat and reserve.
- 2 Bring Verve® Lobster Bisque to a boil whisking until smooth. Remove from heat and allow to cool.
- 3 In a large bowl, mix cream cheese, 2 cups pepper jack cheese, parmesan, garlic and Sriracha sauce until well combined. Stir in cooled lobster bisque and scallops. Mix can be held refrigerated until service.

To Serve

Spread 1 ½ to 2 cups of dip in a heatproof 6" au gratin dish. Microwave in 30 second intervals until heated through. Top with a portion of remaining shredded cheese and place under salamander to brown top.