



Total Time
30 MIN.

Serving Size
10 OZ / 310 ML

Difficulty
EASY

This gratin with shrimp, crab and scallops with Provolone cheese and Verve® Lobster Bisque is sure to please all your consumers.

Yields
10

INGREDIENTS

	WEIGHT	MEASURE
Scallops, poached	2 lbs	1 kg
Shrimp, peeled, deveined and poached	1 lb	500 g
Crabmeat, jumbo lump	10 oz	280 g
Verve® Lobster Bisque	4 lb	1 81/100 kg
Provolone Cheese, shredded	20 oz	600 g

INSTRUCTIONS

1. Place 3 poached scallops in center of a 10 oz casserole dish.
2. Place 2 shrimp on either end of dish.
3. Top with 1 oz jumbo lump crabmeat.
4. Cook Verve® Lobster Bisque until minimum of 165F is reached. Cover seafood with 6 oz of bisque, then 2 oz of provolone cheese.
5. Bake at 375 degree oven for 10-15 minutes. (Until cheese is golden brown and casserole is bubbling.)