



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**

|                                      | <b>WEIGHT</b> | <b>MEASURE</b> |
|--------------------------------------|---------------|----------------|
| 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**

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



**TIP**

For one serving: 1. Place 3 poached scallops in center of a 10 oz casserole dish.