

Langostino

Langostino looks like cooked shrimp meat but has a sweet, delicate flavor more like lobster or crab. The texture resembles shrimp more than lobster tail meat. The edible morsel of meat in the langostino is found in its inch-long tail. They are an ideal size for salads, stuffings, soups, seafood sauces or pizza and can be sautéed or stir-fried to serve over pasta. Langostino tail meat can be used in recipes calling for cooked crab, lobster or shrimp.



Product Details

Pack Size	Various
Cooking Methods	Boil, Fry, Sauté
Texture	Medium/Firm
Flavor	Moderate
Availability	September - May
Scientific Name	Pleuroncodes monodon; P. planipes
Location	Chile, El Salvador