

## 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

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