

## 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