



NORWAY LOBSTER TAIL MEAT CLUSTERS

Originating from the cold, clear waters of the North Atlantic, Clearwater's Norway Lobster Tail Meat Clusters are made by combining up to three small shelled tails and then individually quick freezing them together.



**NORWAY LOBSTER
MAC AND CHEESE**



**NORWAY LOBSTER
GRILLED CHEESE**



**NORWAY
LOBSTER CAKES**



**NORWAY LOBSTER
CORNDOGS**



**NORWAY
LOBSTER TACOS**



**NORWAY
LOBSTER DIP**

PREPARATION

COOKING METHODS



STEAM

Lay out frozen Norway Lobster Tail Meat Clusters in a single layer on a pan. Steam for 6 minutes, or until the middle of the cluster is opaque (145°F). Strain and keep cold until use.



POACH

Use 3 parts liquid to 1 part Clearwater Norway Lobster Tail Meat Clusters. Bring poaching liquid or stock to a boil, then reduce heat to medium low. Add in frozen Norway Lobster Tail Meat Clusters and poach until the center is opaque (145°F). Strain and keep cold until use.



FORM

Portion frozen Norway Lobster Tail Meat Clusters into muffin pans or using a cookie cutter (3 clusters is equivalent to 1 oz). Allow Norway Lobster Tail Meat Clusters to defrost and soften, then press down to form shape. Re-freeze until ready to use.



DEFROST

We recommend cooking Norway Lobster Tail Meat Clusters from frozen. They can also be defrosted by transferring the desired amount of product into a clean container to thaw. Store in a refrigerated environment (32° - 40°F) to defrost. Norway Lobster Tail Meat Clusters should be thawed within three hours and stored for a maximum of 24 hours.

STORAGE

Norway Lobster Tail Meat Clusters should be stored frozen at 0° F (-18° C) or lower. Once cooked, Norway Lobster Tail Meat Clusters can be stored in a clean container in the refrigerator for up to 48 hours.