

3. Broken lobster meat or knuckles and claws
Presented in 5 lb frozen blocks. This is a cheaper product which can be used for lobster cocktails etc.
4. Lobster Tomali Presented in 5 lbs frozen blocks or 3 oz tins. This is mixed liver and roe. This product is used for sauces, soups and anything else that needs lobster flavouring.
5. Lobster Tails These are presented raw and would normally be used for grilling.

DRAWBACKS

A total dependency on Canadian lobsters does however have one drawback. Because of strictly enforced legislation, the landing and handling of berried lobsters is banned. These are hen lobsters carrying eggs. Some chefs do require the eggs which are an essential ingredient for some recipes and for production of lobster butter. Sometimes a licensed long term pound holder will find that lobsters have become berried in his pounds. The UK is one of the few countries that these can be shipped to but more normally one must take pot luck with an unberried hen lobster and hope that eggs have been developed internally.

However, all is not bad news the Canadians can now produce the necessary eggs in tinned forms so the range is complete.