

Lobster bisque with crab and orange zest



2 people

5 min preparation time

5 min cooking time

All ingredients

- 1 tin 1/2 (400 g)** la belle-iloise Lobster bisque
- 1 untreated** orange
- 50 g** crab meat

Steps

- 1- Warm the bisque in a saucepan
- 2- Add a generous sliver of orange zest
- 3- Simmer for 2 minutes, no more, and then remove the zest
- 4- Add the crab meat and serve