



Plating & Baking
Time:
About 10 Minutes



400°F Oven
Temperature:
400 degrees



Watch Full Video
Instructions on our
website,
mainelobsterpotpie.com



MAINE
LOBSTER
POT PIE

Lobster Pot Pie

Congratulations on your order of our signature Lobster Pot Pie. Included is pot pie filling with fresh picked Maine tail, knuckle, and claw, lobster meat, potatoes, corn and peas; and hand crafted puff pastry lids on foil trays.



Heating & Serving Instructions

- Place puff pastry lids in freezer and lobster pot pie filling in refrigerator until ready to bake/serve.
- Preheat oven to 400 degrees, put puff pastry lids in oven on greased tray.
- Bake for 6-10 minutes until puffed & golden.
- Option One: To heat filling place lobster pot pie sealed bag in simmering water, for eight minutes or until warmed through.
- Option Two: Cut bag open and pour in sauté pan on stove over medium heat. Heat until begins to boil and thicken.
- Pour into reserved warmed ramekins; top with puff pastry. Serve immediately and enjoy.
- Please check out www.mainelobsterpotpie.com for video demo instructions.
- Note: Lobster Pot Pie filling should be eaten within four days upon arrival, however it can be frozen up to one month.
- After freezing pot pie filling thaw in refrigerator overnight and refer to Option Two (Sauté pan method) for reheating.
- The base may separate after being frozen however, this is easily fixed by whisking the mixture during the re-heating process.



The Kennebunk Inn, built in 1799, is a year round property with 26 guest rooms and suites and a 100 seat restaurant, anchoring Main Street in one of Maine's most popular tourist destinations. Academe Maine Brasserie and Tavern is the on-site restaurant open for lunch and dinner, Tuesday – Saturday 11:30 a.m. – 9:00 p.m. Academe features a broad menu and an informal style of service catering to both local, year-round residents and patrons from around the world.



Maine Lobster Pot Pie • (888) 835-1480 • info@mainelobsterpotpie.com • www.mainelobsterpotpie.com

Revised 08/2012