



Plating & Baking
Time:
About 10 Minutes



400°F
or
425°F Oven Temperature:
Convection: 400°F
Conventional: 425°F



Watch Full Video
Instructions on our
website,
mainelobsterpotpie.com



MAINE
LOBSTER
POT PIE

Lobster Pizza

Congratulations on your order of our Maine Lobster White Truffle Pizza. Included is a frozen white pizza with spinach, roasted tomatoes, truffle oil and Havarti and mozzarella cheese on a whole-wheat crust.

Baking & Serving Instructions



- Place pizza shell in freezer and lobster meat in refrigerator until ready to bake.
- Pre-heat conventional oven to 425 degrees or convection oven to 400 degrees.
- Place pizza on oiled tray or pizza stone.
- Bake for 8-10 minutes or until cheese is melted and beginning to brown.
- While pizza is cooking place lobster meat in sauté pan with 1
- tablespoon butter on low flame, to warm slightly.
- Take pizza out of oven and top with warmed reserved lobster meat.
- Slice and serve.
- Please visit us at www.mainelobsterpotpie.com for video demo instructions.
- Note: Fresh lobster meat should be eaten within four days upon arrival, however it can be frozen up to one month.

- If you freeze the lobster meat, allow it to thaw in refrigerator overnight and proceed with baking instructions listed above.
- Thanks for your order! We hope that you enjoy the taste of Maine in your own home.



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