



The **new sustainable** « Hitch Hiker »
shellfish is back home from **France**



What is the Atlantic Limpet?

- It is the **new sustainable shellfish** import from **France**
- **Similar to clams** with great taste and texture
- A sustainable fishery under **MSC** assessment
- Fished from the pure and pristine **Mont-Saint-Michel Bay, France**
- Raw shelled and IQF frozen



Let your imagination roam freely !

- **Atlantic chowder**
- **Atlantic salad** : dip for 30 seconds into hot water with poultry stock and mushrooms.
- **Stir-fried** : 30 seconds for “spaghetti vongole”
- **Coated and fried** : as you would with clams!
- Very versatile for **cooking**, just try your traditional clam recipes...



More informations and recipes on : www.lacrepidule.com



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