



SHRIMP PASTE BOUILLON

Esslinger Foods is proud to introduce Shrimp Paste Bouillon to our fantastic line of paste bouillons! This unique, yet sought after product has the ease of use that paste bouillons provide, along with a delicious flavour. The Shrimp Paste Bouillon prepares an opaque orange-pink bouillon with a light sediment and a rich shrimp flavour. In removing the process of boiling, pounding, and then removing fully shelled shrimp, the instant bouillon will provide a variety of uses.

Use the Shrimp Paste to create delicious risotto, couscous, fish stew, seafood rice.

Shrimp Paste Bouillon makes an excellent Courtbouillon to poach fish and seafood. Use the bouillon along with vegetables, chillis, and lime to create a Mexican soup. Or use the Shrimp Paste Bouillon as a base for shrimp bisque.



Add the paste directly into sauces to create rich and flavourful recipes.

Apply to a butter and cream reduction to make a pasta sauce, or bind a cheese sauce for Shrimp Rarebit.

Jambalaya, shrimp creole, and seafood dumplings are just few more of the dishes that can be created with this light and flavourful bouillon.

For an unique twist on fondue, use the bouillon as the broth for scallops, shrimps, and other seafood.