



Lobster Mac and Cheese

Ingredients:

- 1 oz. Unsalted Butter
- 5-6 oz. Lobster Meat (Cut in to 1" pieces)
- 1/3 Cup Minced Sweet Onion
- 8 oz. Mac and Cheese Sauce (See Recipe)
- 6 oz. Cooked Penne Pasta
- 1/3 Cup Panko Bread Crumbs

Procedure:

- In a medium sized sauté pan, add butter and onions and cook until lightly caramelized
- Add lobster and cook for 3 minutes
- Add mac and cheese sauce and pasta and cook until everything is incorporated
- Place in a baking dish and cover with bread crumbs
- Bake at 350' for 4 to minutes or until bread crumbs are golden brown

Mac and Cheese Sauce:

- 1 qt. Heavy Cream
- 1 Wheel Boursin Cheese
- 2 oz. Shredded Asiago Cheese
- 2 oz. Shredded Gruyere Cheese
- 2 oz. Shredded White Cheddar
- 1 oz. Grated Parmesan Cheese
- 2 tsp. Kosher Salt
- 1/8 tsp. White Pepper

Procedure:

- Heat heavy cream in a medium sized stock pot to a boil
- Turn down to a simmer and cook for 5 minutes
- Slowly add cheeses in and stir until all is incorporated into a nice smooth sauce
- Season with salt and pepper (to taste)