



Truffle Lobster Mac and Cheese



Ingredients:

- 1 lb. cooked lobster meat, roughly chopped
- 1 lb. elbow or cavatappi pasta
- 6 tbsp unsalted butter (divided)
- ¼ cup all-purpose flour
- 4 ½ cups whole milk
- 8 oz grated Gruyère
- 8 oz aged white cheddar
- 4 oz Parmigiano-Reggiano
- 2 tbsp cognac
- 1 tbsp Dijon mustard
- 1 tsp premium white or black truffle oil
- ½ cup panko breadcrumbs
- Sea salt, white pepper to taste

Method:

1. Boil pasta in salted water until just *al dente*, drain, and set aside.
2. In a large pot or Dutch oven, melt 4 tbsp of butter over medium heat. Whisk in the flour and cook for about 1 minute until golden and sandy.
3. Slowly whisk in the whole milk, ensuring no lumps remain. Simmer for 3–4 minutes until thickened. Whisk in the cognac, Dijon mustard, and salt/white pepper.
4. Lower the heat. Gradually stir in the Gruyère, aged white cheddar, and Parmigiano-Reggiano until melted and silky.
5. Fold in the cooked lobster meat and the truffle oil. Gently stir in the cooked pasta until evenly coated.
6. Transfer the mixture to a greased baking dish. Top with a blend of remaining cheese and the panko breadcrumbs tossed in the remaining 2 tbsp of melted butter. Bake at 375°F for 15–20 minutes until golden and bubbling.