

Level III

500 Post Street, San Francisco, CA 94102

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SOCIAL FOOD • MODERN COCKTAILS

Lobster Macaroni and Cheese



Ingredients

Parmesan Cheese	4 oz
Gruyere Cheese	4 oz
Mascarpone Cheese	4 oz
Heavy Cream	12 oz
Macaroni pasta	1 lb
Salt	1 tbsl
Olive Oil	1 tbsl
Bread crumbs	1 cup
Lobster meat	1 lb

Directions

Preheat oven to broil.

Bring a large pot of water to a boil. In another pot, bring the cream up to a simmer. Watch the cream closely to ensure that it does not over boil. When the cream has reduced by $\frac{1}{4}$ add the cheeses little by little and whisk until smooth.

Salt the boiling water, and add the pasta. Cook until al dente, according to the package directions. When the pasta is cooked, stir in the olive oil to prevent sticking. Add the lobster to the cheese sauce. The heat of the sauce will heat the lobster and will prevent overcooking. Add the pasta and gently stir.

Place mixture in greased oven proof dish and add the bread crumbs on top. Place dish under the broiler until breadcrumbs are browned, being careful not to burn.

Enjoy!