

Lobster Mac and Cheese

with toasted breadcrumbs

Prep time: 30 minutes

Cook time: 45 minutes

Serves or Makes: 8-10

FOR THE BREADCRUMBS MIXTURE

INGREDIENTS

- 2 tablespoons unsalted butter
- 1/2 cup plain breadcrumbs
- 1/2 cup Panko breadcrumbs
- 1 lemon, zested
- 1/4 cup grated Parmesan
- Kosher salt, to taste
- Black peppercorns, freshly ground, to taste

FOR THE MAC AND CHEESE

INGREDIENTS

- 1 pound cavatappi, or spiral noodle of choice
- 1/2 cup (1 stick) unsalted butter, plus more for greasing
- 1 medium yellow onion, finely chopped
- 5 large cloves garlic, grated
- 1/2 cup all-purpose flour
- 4 cups whole milk
- 1 teaspoon sherry vinegar
- 1/4 teaspoon cayenne
- Pinch nutmeg
- 1 pound Gruyère cheese, grated (about 4 cups) divided
- 8 ounces sharp white cheddar cheese, grated (about 2 cups)
- 4 ounces Parmesan cheese, grated (about 1 cup)
- Hot sauce, to taste (optional)
- Kosher salt, to taste
- Black peppercorns, freshly ground, to taste
- 1 1/2 cups cooked lobster meat
- Chives, fresh, for garnish
- 1 lemon, zested, for garnish

Directions

STEP 1

Make the toasted breadcrumbs. In a medium skillet over medium heat, melt butter. Add breadcrumbs and Panko and toast until golden brown. Add zest, cheese, and season to taste with salt and pepper. Set aside in a bowl.

STEP 2

Make the mac and cheese. Preheat oven to 375°F with a rack in the upper third of the oven. Grease a 13 x 9-inch dish with butter.

STEP 3

Cook pasta in heavily salted water according to package directions. In a large Dutch oven over medium heat, melt butter. Sweat onions until soft and translucent, about 7 minutes. Add garlic and cook until fragrant, about 1 minute. Add flour and cook to a blonde roux, about 2 minutes. Gradually add milk while whisking constantly. Cool until mixture thickens, about 5 minutes. Add vinegar, cayenne, and nutmeg. Remove bechamel from heat and gradually add 3 cups Gruyère, cheddar, and Parmesan, mixing until cheese is fully melted. Season to taste with salt and pepper.

STEP 4

Mix in cooked pasta and cooked lobster meat to bechamel. Transfer mixture to prepared baking dish and bake until warmed through, about 15 minutes. Remove from oven and top with remaining 1 cup Gruyère and toasted breadcrumbs. Turn oven to a high broil and broil until golden brown, about 5 minutes. Top with fresh chives and serve immediately.