



FINCH + FENNEL

# Lobster Mac & Cheese

## INGREDIENTS:

1 Full Lobster, uncooked, or 1 c Lobster Meat  
(may also buy pre-cooked lobster or frozen)

1 lb Elbow Macaroni

3 Tbsp Unsalted Butter

3 Tbsp All-Purpose Flour

2 c Whole Milk

1 c Heavy Cream

½ tsp Salt

½ tsp Pepper

⅓ tsp grated F+F Whole Nutmeg Spice

3 Tbsp F+F Truffle Parmesan + Black Garlic Seasoning

4 oz Cream Cheese, softened

12 oz White Cheddar, grated

8 oz Gruyère, grated

## TOPPING:

1 c Breadcrumbs

2 tsp F+F All Purpose Seasoning

2 Tbsp Melted Butter



## DIRECTIONS:

1. Prepare uncooked lobster by bringing a pot of water big enough to fit the lobster to a boil. Add lobster to the boiling water & place a lid on top. Turn the heat down to a low simmer. Cook for 15-20 minutes, or until the lobster is bright pink.
2. Remove the lobster from the water & allow it to cool. Crack open the lobster & begin to pull out the meat. Chop & set aside.
3. In a large pot, boil elbow macaroni in well-salted water until al dente.
4. In another large saucepan, melt 3 tablespoons of butter until bubbling. Add flour & whisk for 2 to 3 minutes, until combined & golden brown.
5. Slowly whisk in milk & heavy cream until smooth, adding salt, pepper, grated F+F Whole Nutmeg Spice, and F+F Truffle Parmesan + Black Garlic Seasoning.
6. Add cream cheese & mix until melted and smooth. Add cheddar & Gruyère, mixing until smooth & melted.
7. Pour melted cheese mixture onto cooked pasta. Stir to combine.
8. Toss the lobster meat in butter & add half of it to the mac and cheese mixture, reserving some to top, once the mac & cheese is out of the oven.
9. Divide into 6 to 8 lightly greased ramekins or one large casserole dish. Preheat the oven to 350°F.
10. In a separate bowl, stir together breadcrumbs and F+F All Purpose Seasoning. Add 2 tablespoons melted butter & mix well. Sprinkle breadcrumb mixture on top of the macaroni & cheese.
11. Bake at 350°F until bubbly & golden brown, approximately 20-30 minutes.
12. Top with remaining pieces of lobster meat, for added flavor & presentation.

*Enjoy!*

