



Lobster Mac and Cheese

Savannah · 30/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

8

Description

This lobster mac and cheese is just my style highclass meets downhome The fantastic combination of flavors makes this one of my favorites

Ingredients

- - 1 (16 ounce) package elbow macaroni - 1 (2 pound) lobster
- split - 7 tablespoons butter
- divided - 1 small onion
- diced - 2 cups milk - 1 shallot
- chopped - 10 black peppercorns - 1 clove garlic
- minced - 5 tablespoons all-purpose flour - 1 pound shredded Gruyere cheese - 3 cups shredded Cheddar cheese - 1 cup grated Romano cheese - kosher salt and pepper to taste - 3 tablespoons panko bread crumbs

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 minutes. Reserve 2 cups hot pasta water
5. then drain macaroni in a colander set in the sink. Rinse with cold water to cool; set aside. Dotdash Meredith Food Studios Pour reserved pasta water into the same pot and add lobster halves
6. cut-side up. Bring to a boil
7. then reduce heat to medium-low
8. cover
9. and steam until lobster meat firms and turns opaque
10. about 3 minutes. Dotdash Meredith Food Studios Remove lobster to a tray and cool for a few minutes
11. then remove meat and cut into bite-sized pieces. Reserve shells. Dotdash Meredith Food Studios Melt 2 tablespoons butter in a saucepan over medium heat. Cook and stir onion in hot butter until onion is softened and translucent
12. about 5 minutes. Remove onions to a small bowl; set aside. Dotdash Meredith Food Studios Place reserved lobster shells
13. milk
14. shallot
15. peppercorns
16. and garlic into the same saucepan. Bring to a gentle simmer over medium heat and cook for 20 minutes. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Melt remaining 5 tablespoons butter in a separate saucepan over medium-low heat. Whisk in flour and stir until mixture turns pasty and light golden brown
17. about 10 minutes. Strain milk mixture through a mesh sieve and slowly pour into flour mixture while whisking. Bring to a simmer over medium heat; cook and stir until thick and smooth
18. 10 to 15 minutes. Remove from heat. Dotdash Meredith Food Studios Stir Gruyère
19. Cheddar
20. and Romano cheeses into thickened milk mixture until melted and smooth. Season with salt and pepper
21. then stir in reserved lobster meat
22. onions
23. and macaroni. Dotdash Meredith Food Studios Pour mixture into a 4-quart casserole dish and smooth the top. Sprinkle evenly with panko crumbs. Dotdash Meredith Food Studios Bake in the preheated oven until sauce is bubbly and the top is golden brown
24. 8 to 12 minutes. Dotdash Meredith Food Studios