



Lobster Macaroni and Cheese

This recipe is quick, creamy, and full of flavor when you add clam broth to the sauce. Serves 4-6.

- 1 lb lobster meat, chopped
- 2 Tbsp olive oil
- 2 envelopes St. Ours Clam Broth
- ½ cup unsalted butter
- 2 cloves garlic, mashed, minced
- ½ cup flour
- 2 bay leaves
- ½ cup white wine
- ½ cup heavy cream
- 6 oz sharp cheddar cheese, shredded
- 6 oz gruyere cheese, shredded
- sea salt and white pepper, to taste
- 1 lb elbow macaroni
- 2 Tbsp white truffle oil, optional
- 1 cup Panko crumbs, optional
- ¼ cup butter, optional

In a large skillet, heat olive oil to shimmering, sauté raw lobster meat, 3-5 minutes, do not overcook, set aside. Cook the pasta to al dente, remove 2 cups of the pasta water, stir in the St. Ours Clam Broth add bay leaves, set aside. Drain pasta, set aside. In a large saucepan melt butter on medium hi, add garlic, cook stirring 2 minutes. Whisk in flour, a sprinkle at a time, making a roux, cook 2 minutes. Remove bay leaves from Clam Broth. Slowly whisk Clam Broth and wine into roux, cook to a slow boil and sauce thickens. Reduce to lo heat, whisk in heavy cream, cook 2 minutes. Whisk in cheeses until melted, season to taste with salt and white pepper. Fold in lobster meat then pasta until well incorporated. For creamy consistency, serve immediately, with a drizzle of truffle oil on each serving. If you want a crispy top, transfer to a casserole dish, top with panko crumbs sautéed in butter, broil until top is brown, about 5 minutes. Serve with a drizzle of truffle oil.

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