

Decadent Lobster Mac and Cheese with Truffle Oil Panko Breading

(Adapted from [The Three Acre Homestead](#))

1-1.5 lbs of lobster meat, cooked and separated into bite size pieces
2 cloves of garlic, minced
3/4 c fresh grated mozzarella
3/4 c fresh grated Gruyere
3/4 c fresh grated white cheddar
1/2 c fresh grated parmesan
4 oz Brie, rind removed and chopped into small pieces
9 tbsp butter
1/2 – 3/4 c all purpose flour
3 c milk
Salt and pepper
A pinch of ground nutmeg
3/4 c Panko bread crumbs
1 tsbp truffle oil
10 oz. cavatappi pasta

Bring a stock pot of salted water to a rolling boil.

Work to grate your cheeses, mince the garlic and chop the lobster meat.

Add your cavatappi pasta to the boiling water and cook according to the package directions.

Drain when cooked to your liking and set aside.

In a separate heavy bottomed, 3 quart Dutch oven. I like to use my enameled cast iron. (Just choose a dish that can go from stove top to oven.)

Melt three tbsp of butter over medium heat.

Add in your cooked lobster meat and garlic. Season with a pinch of salt and pepper and cook for 1-2 minutes.

Then remove the lobster and garlic from the pan and set aside.

In the same dish, melt 2 more tbsp of butter.

Add in your truffle oil and give it a quick toss.

Add your breadcrumbs and toss to coat before scrapping them up and setting aside.

Next, add 4 more tbsp of butter. Melt completely and whisk in your flour. Whisk continually for a minute or two until the flour is cooked and a thick paste forms.

Add your milk, one cup at a time, and continue to whisk to make a bechamel sauce. Add salt, pepper and nutmeg to flavor the sauce.

Once the sauce thickens, it's time to add your cheeses!

The sauce will be ooeeey, gooey and amazing!

Stir in your cooked pasta and lobster mixture.

Top with an even layer of your truffle oil bread topping and voila!!

Cover, and keep warm in a 200 degree oven until ready to serve or, serve immediately.