

# Shaw's<sup>®</sup>

## CRAB HOUSE

### LOBSTER MAC & CHEESE

*makes 6 portions*

#### INGREDIENTS

- 5 cups heavy cream
- 8 ounces merkt's cheddar cheese
- 4 ounces brie cheese
- ¼ cup parmesan cheese
- ¼ teaspoon white pepper
- ½ teaspoon crushed red pepper
- 1 teaspoon lobster base
- 1 teaspoon cornstarch (*mixed with 1 teaspoon water*)
- 1 lb cavatappi pasta
- 12 ounces cooked maine lobster meat *\*claw and knuckle preferred*
- Parmesan cheese
- Chopped parsley
- Toasted panko
- Love *\*as Chef Arnie always says*

#### METHOD:

1. Remove rind from brie cheese. In a large sauce pot combine heavy cream, lobster base, brie cheese, white & red pepper.
2. Bring to a boil.
3. Slowly add the Merkt's cheddar cheese, whisking constantly. Return to a simmer and add cornstarch slurry.
4. Once thickened to coat a spoon remove from heat.
5. Add parmesan cheese and blend using hand blender for 1 minute.
6. Bring large pot to rapid boil and add pasta. Cooked until al dente.
7. Remove from heat and drain pasta.
8. Toss cooked pasta with cheese sauce & cooked lobster meat.
9. Portion mac & cheese into dishes. Top each dish with fresh parsley, grated parmesan, & toasted bread crumbs.  
*\*Mac and cheese is best served when very hot.*

