

# LOBSTER MAC 'n CHEESE

Chef Jeff Rossman, Terra Restaurant & Bar, San Diego

**Yield:** 4-6 servings

## *method*

- Preheat oven to 375° F.
- Cook pasta in boiling salted water according to package directions until *al dente*. Drain pasta, rinse with cold water, and transfer to a large mixing bowl.
- Melt butter in a medium saucepan over medium heat. Whisk in flour and cook flour-butter mixture for approximately 1 minute or until thickened (do not allow mixture to brown). Slowly stir in warm milk, whisking constantly until thickened and well-combined.
- Stir in **GranQueso**, salt, and pepper, and cook until cheese is fully melted.
- Pour cheese sauce over pasta and stir.
- Transfer pasta mixture to a 10" x 13" casserole dish coated with non-stick spray. Bake for 30 – 40 minutes, or until edges and top are lightly browned. Meanwhile, prepare Lobster Cream Sauce (recipe below).

## **Lobster Cream Sauce**

- Bring heavy cream to a gentle boil in a saucepot over medium-high heat; reduce until thickened (do not allow cream come to a rolling boil).
- Stir in lobster meat, and season with salt and pepper.
- For service, plate Mac 'n Cheese on individual serving dishes and top with Lobster Cream Sauce.

## *ingredients*

- 1 pound mini penne
- 2 ounces butter
- 2 ounces all-purpose flour
- 1 quart milk, warmed
- 8 ounces **GranQueso**, shredded
- 2 tablespoons kosher salt (plus additional for water)
- 2 tablespoons black pepper, ground

## **Lobster Cream Sauce**

- 3 cups heavy cream
- 1 pound lobster meat, cooked and chopped
- Kosher salt & pepper to taste

***"I like GranQueso at about 8 months of age when the body is short and there are hints of crystals forming. It's delicious as a table cheese with fresh grapes and strawberries.***

Robert Frie,  
Plant Manager