

LOBSTER MAC & CHEESE
2018 ESTATE CHARDONNAY



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SERVES: 6-8

PREP TIME: 30 minutes

COOKING TIME: 30 minutes

INGREDIENTS

4 tablespoons unsalted butter,
plus more for coating the
baking dish
1 pound large elbow macaroni
2 teaspoons truffle oil
1/4 cup all-purpose flour
2 cups whole milk
1 cup heavy cream
1 1/2 cups shredded smoked
Gouda cheese
1 1/2 cups shredded Cheddar
cheese
2 tablespoons grated Parmesan
cheese
1/4 cup Italian-seasoned bread
crumbs or panko
1/2 teaspoons paprika
1/2 teaspoons mustard powder
Salt and pepper to taste
1 pound cooked lobster meat, cut
into 1-inch chunks
2 cups crushed potato chips

INSTRUCTIONS

Preheat an oven to 375°F.

Grease a 9 x 13-inch baking dish with butter.

Bring a large saucepan of salted water to a boil. Add macaroni and cook, according to package directions, until not quite al dente, stirring occasionally.

Drain the macaroni and transfer to a large bowl. Drizzle with truffle oil and stir very well.

Return the saucepan to medium-low heat and melt the 4 tablespoons of butter. Add the flour, paprika, and mustard powder and cook, stirring regularly, for about 2 minutes until a roux forms and no lumps remain.

Slowly whisk in milk, cream, and a large pinch of salt and bring to a boil. Lower heat to a simmer and cook, stirring frequently, for about 5 minutes.

Remove the sauce from the heat and add a pinch of pepper and 1 cup each of the white cheddar and smoked Gouda. Stir until smooth.

In a small, separate bowl, combine the remaining shredded cheeses, bread crumbs, and Parmesan cheese. Set aside.

Pour the cheese sauce onto the macaroni and stir in the lobster meat.

Transfer the macaroni mixture to the prepared baking dish and top with a 1/4 inch layer of the breadcrumb and cheese mixture. Top with crushed potato chips and bake until the top is lightly browned and the cheese sauce is bubbly, approximately 25-30 minutes.

Allow to rest 5 minutes before serving.

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