



COOKING PASSION SINCE 1877

STUFFED LOBSTER MAC AND CHEESE



INGREDIENTS

Lobster

- 2 cleaned and cooked whole **lobsters**, sliced lengthways down the middle underside (but not all the way through) – your fishmonger can do this for you

Mac n' Cheese

- 150 g Macaroni or spiral **pasta**
- 40 g unsalted **butter**
- 40 g **plain flour**
- 350 ml **whole milk**
- 75 g mature **cheddar**, grated
- 50 g **Gouda**, grated
- 25 g **Parmesan**, grated
- ¼ tsp salt
- ¼ tsp black pepper
- 4 tbsp panko **breadcrumbs**
- ¼ tsp paprika (for colour)
- 1 tbsp olive oil
- 2 tbsp. freshly chopped parsley

Allergens marked in bold

INSTRUCTIONS

1. Preheat the oven to CircoTherm® 190°C.
2. Bring a large pan of water to the boil and add the pasta. Turn down the heat and simmer for 10 minutes, then drain the pasta.
3. Wash and dry the pasta pan, then place over a medium heat. Add the butter. Once the butter has melted, gradually add the flour whilst constantly stirring with a whisk until you have a thick paste.
4. Gradually stir in the milk, using the whisk, until combined and no lumps are left. Add in the cheese and half the salt and pepper, then stir until the cheese has melted.
5. Pour the pasta into the pan and mix together with the sauce. Turn the heat down to low.
6. Remove the meat from the body and tail of the lobster. You can remove the meat from the claws too – using a nut cracker to break the claws – however, we like to leave the claws on for this Halloween dish (you can always crack the claws open at the table).
7. Chop the lobster meat into small chunks and stir into the mac n' cheese.
8. Place the lobsters on a baking tray and spoon the mac n' cheese into the lobster shells.
9. Mix together the breadcrumbs, paprika, olive oil and remaining salt and pepper. Sprinkle on top of the lobsters.
10. Place in the oven to bake for 15-20 minutes until golden brown. Serve sprinkled with parsley.

