

Creamy Lobster Mac and Cheese with White Truffle Olive Oil



Instructions:

- **Cook Pasta:** Boil macaroni according to package instructions. Drain and set aside.
- **Make the Sauce:** In a saucepan over medium heat, warm 1 tbsp White Truffle Olive Oil and the butter. Whisk in flour and cook 1-2 minutes. Gradually add milk, whisking continuously until thickened. Stir in Gruyère and cheddar until melted. Season with salt and pepper.
- **Combine and Bake:** Add cooked pasta and lobster meat to the sauce. Transfer to a greased baking dish. Drizzle remaining 1 tbsp White Truffle Olive Oil over the top, then sprinkle with panko.
- **Bake:** Bake at 375°F (190°C) for 20-25 minutes until bubbly and golden. Garnish with parsley before serving.

Ingredients:

- 1 lb elbow macaroni
- 1 lb cooked lobster meat, chopped
- 2 tbsp White Truffle Olive Oil
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 2 cups milk
- 1 cup shredded Gruyère cheese
- 1 cup shredded sharp cheddar cheese
- Salt and pepper, to taste
- 1/2 cup panko breadcrumbs
- Fresh parsley, chopped (for garnish)