



# LOBSTER ORZO TRUFFLED MAC N CHEESE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE BUTTERNUT SQUASH PUREE

<b>550 g</b>	Butternut squash
	Butter, melted
	Ground nutmeg
	Cayenne pepper
	Salt
	Olive oil

### FOR THE MAC N CHEESE

<b>200 g</b>	QimiQ Cream Base
<b>40 g</b>	Olive oil
<b>140 g</b>	Lobster meat, cooked
<b>220</b>	Orzo Pasta
<b>100 g</b>	Chicken stock
<b>8 g</b>	Garlic, minced
<b>100 g</b>	Cello Pecorino Romano, grated
<b>100 g</b>	Brie 70 % fat , without crust
<b>10 g</b>	Basil, finely shredded
<b>5 g</b>	Sabatino White Truffle Oil
	Salt and pepper, to taste
<b>20 g</b>	Spinach, fresh

## METHOD

1. For the butternut squash puree: Preheat the oven to 350° F/175° C.
2. Prepare squash by splitting, removing seeds. Rub squash in melted butter and season with salt, nutmeg and cayenne. Lay on sheet pan skin side down, lined with foil and place in oven for 30-40 minutes till very tender.
3. Remove from oven cool slightly, with a spoon remove flesh and discard skin, place in blender and puree smooth with oil. Adjust taste if necessary, pass through a sieve to ensure smooth texture and reserve in fridge till needed.
4. For the Mac n Cheese: In a pan heat the half of the olive oil. Add the lobster meat and saute for about 2 minutes. Remove lobster meat from pan.
5. Lower heat and add the rest of the olive oil and half of the orzo pasta, cook until golden brown.
6. Add the garlic, remaining pasta, half of the chicken stock and continue cooking until pasta absorbs most of the stock.
7. Add the QimiQ Sauce Base, grated pecorino and stir well to incorporate. Finish with brie and simmer until desired thickness.
8. Stir in lobster meat, chiffonade basil, truffle oil and butternut squash puree. Season to taste and serve over spinach.