

# Natrel<sup>®</sup>

## Mac & Cheese with Butter-Poached Lobster and Grilled Pork Belly

Surf 'n' Turf is a classic 1970s dish that combines meat and seafood. We present you our revisited version of Surf'n'Turf with butter-poached lobster and grilled pork belly over pasta with Gruyère cheese.



SERVES  
6



PREPARATION TIME  
30MIN.



COOKING TIME  
30MIN.

### Ingredients

375 g short pasta, cooked al dente  
¼ cup Natrel Organic butter  
1 onion, finely chopped  
2 cloves garlic, finely chopped  
¼ cup flour  
1 cup homemade or store-bought lobster stock  
2 cups Natrel Organic 2% milk  
1 cup Natrel Lactose Free 35% cream  
3 cups Gruyère cheese, grated  
1 cup Parmesan, grated  
Salt and pepper to taste  
450 g pork belly  
Smoked salt to taste  
2 lobsters cooked in salted boiling water for 2 minutes, cooled and shelled (save shell to make lobster stock if desired)  
½ cup Natrel Organic butter  
Chives to taste

### Preparation

1. In a saucepan, melt butter and soften onion and garlic.
2. Add flour and stir for 1 minute, making sure the flour doesn't brown.
3. Add lobster stock, milk, and cream, beating with a whisk until smooth.
4. Simmer for 15 minutes, stirring regularly until sauce thickens.
5. Add half the cheese, followed by the cooked pasta. Set aside.
6. In a saucepan, heat butter over medium and poach lobster pieces for about 5 minutes.
7. Season pork belly slices with smoked salt. In another skillet, brown slices in a little butter and olive oil.
8. When ready to serve, top Mac & Cheese with lobster, grilled pork, and chives.