



Recipes

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Lobster Bellavitano Cheese Sauce

Serves 1

Ingredients:

- 1 Tbsp. Olive Oil
- 6 oz. Yellow Onions , small dice
- 1 Tbsp. Garlic , minced
- 10 oz. Pinot Grigio Wine
- 1 Tbsp. Lobster Base
- 12 oz. Evaporated Milk
- 2 tsp. Dijon Mustard
- 16 oz. Bellavitano Cheese , shaved

Directions:

1. Place olive oil in saucepan over medium heat. Add onions and garlic. Sauté until translucent.
2. Add in lobster base and white wine. Let wine reduce by half. Add in evaporated milk.
3. Bring milk and wine back up to a simmer and reduce again.
4. Shut off heat and whisk in Dijon mustard. Gradually add shaved Bellavitano cheese. Return heat to low if necessary and stir until cheese is melted.
5. Serve warm.