

## Galileo Lobster dip

8 oz. Cooked and chopped cold water lobster meat  
8 oz. Mascarpone Cheese  
1 oz. minced onion

### Topping

1 cup Japanese bread crumbs  
3 Tablespoon softened butter  
1 teaspoon minced garlic  
1 Tablespoon chopped parsley  
salt and pepper

Method: Mix all topping ingredients together making sure bread crumbs are well coated with butter. Mix lobster, onion, and mascarpone and place in a shallow baking dish, perhaps a crème brulee dish, top with bread crumb mixture and bake in a hot oven until topping is golden and mixture is hot. Do not over bake as cheese will separate with excessive heating. Serve with crostini.