



Les Marmitons
NEW JERSEY

Chef Claude Solliard

Raised on a small family farm and winery near Sion, Switzerland on the northern Italian border, Claude Solliard experienced a traditional farm-to-table upbringing — foraging for wild mushrooms, picking fresh herbs and milking cows to stock his mother’s kitchen, as well tending to the grape vines and working with his father in the winery. Early on, it became clear to the young Solliard that cooking would be his life's work. Indeed at age 16, Solliard left home to pursue a journeyman’s culinary education by working at French restaurants throughout Switzerland. He began his training at Restaurant Le Chalet in Valais, venturing on to Hotel Vieux Stand, Apparthotel Rosablanc, and finally to Restaurant du Soleil.

At 22, Solliard jumped at opportunity to stretch his gastronomic wings across the Atlantic, landing in Long Island at Berclaz and La Réserve in New York City. While French cooking had become his specialty, Italian cuisine intrigued Solliard. It was at midtown-Manhattan’s renowned San Domenico that he first satiated his desire to try his hand at Italian cooking. Just after he’d signed-on there, Gray Kunz offered him a job at the famed Lespinasse in the St. Regis Hotel. Instead of choosing one restaurant and cuisine over the other, Solliard worked both jobs—Lespinasse mornings, San Domenico evenings. And still managed to squeeze in an apprenticeship at Le Cirque under Jacques Torres, who was then the executive pastry chef, where Solliard learned the intricacies of chocolate and pastry.

For the next several years, Solliard continued to build his New York City resume spending two years as executive chef at Rakel and then as executive chef at Pierre Au Tunnel, before landing at Raoul's as top toque, where he remained for five years.

In 1998, Solliard added “restaurateur” to that resume, partnering with Paolo Calamary, and Serge and Guy Raoul to open Seppi’s, a European bistro with a downtown vibe and a distinctly French accent in the Parker Meridien Hotel. By 2001 he had become the sole proprietor and his cooking at the restaurant was attracting the positive attention of publications such as Daily

News, New York Observer, New York Post, TimeOut NY and Crain's New York Business. Solliard took advantage of Seppi's growing reputation to launch an off-premise catering operation which became popular with production companies in need of tasty-looking on-camera food. He further expanded his business by inking a deal to become the exclusive importer to the United States of a pasta alternative made from seaweed called Kombu Noodles and founded La Saviesanne Dream to market the product which has no calories and is loaded with calcium.

After a long run during which it had become a favorite of such celebrities as Yo-Yo Ma, Tom Jones, Charles Barclay, Deaf Leopard, Liza Minnelli, Luther Vandross and James Caan, Seppi's closed in early 2010, a victim of the economic downtown of 2008 and 2009.

Courtesy of the extraordinary number of foodie blogs that lamented the demise of Seppi's, Solliard was bombarded by offers from operators eager to have him devote his talents to their seasoned establishments. However, he wanted more of a challenge than to take on the kitchen of an established restaurant; so he bided his time, consulting and catering until he was approached about becoming the opening executive chef for Oregano Bar & Bistro. It was the opportunity he had been waiting for as the assignment would require him to further broaden his gastronomic expertise to Spain and Portugal.

Regardless of the national origin of the food he is cooking, Solliard adheres to a philosophy born of his farm-based childhood which taught him respect for ingredients in their natural form. Always, he strives to enhance the ingrained flavors and textures of the ingredients he uses for each with a minimum of manipulation. For Solliard the purer the food is on the plate, the better. It is a philosophy that continues to serve him and his diners well.



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Mushroom Saffron Soup

Makes 32 servings

24 oz Shitake Mushroom, chopped	1/3 cup saffron
24 oz Button mushrooms, chopped	2 cups olive oil
24 oz Porcini mushrooms, chopped	Salt and black pepper to taste
1-1/2 Cups Shallots, coarsely chopped	3/4 cup chopped garlic
8 qt water	1 pint heavy cream
16 cups potato, diced	

Preparation:

1. Place large pot on the stove, and enough olive oil to coat the bottom. Gently sweat the shallots and garlic, achieving no color.
2. Add the chopped mushrooms, and cook for ten minutes.
3. Add the potatoes, water, saffron and salt/pepper. (Add the saffron slowly until you reach a good taste.)
4. Bring to a boil, then lower to a simmer until the potatoes are just cooked through
5. Remove from the heat and place soup in the blender
6. Drizzle olive oil to give the soup a creamy texture.

PLATING

Ladle the soup into hot bowl and garnish with a drizzle of heavy cream



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Grilled Shrimp and Scallops

Ingredients:
32 servings

64 shrimp peeled and deveined	4 Cups EVO
32 sea scallops	32 teaspoon oregano leaves
16 leek	32 teaspoon lemon olive oil
2/3 cup extra-virgin olive oil	vinaigrette
1 Tbsp Garlic	32 Chive, blanched
2 Cups Red Pepper, peeled and diced	Salt and black pepper to taste
2 Cups yellow bell pepper, peeled and diced	2 Cups lemon juice

Method:

Clean leeks, cut in half. Place in boiling water cook till tender, when you can pierce it with a knife. Immediately place in ice water to cool

Set aside and season with olive oil and lemon juice

Prep the scallops by placing the shrimp around them and tying it with the blanched chive, season with salt and pepper

Grill the scallops and set aside for plating

For the coulis use one tablespoon olive oil for each tablespoon of sliced red pepper. Place pepper in blender and drizzle oil till sauce is emulsified. Put in squeeze bottle for service.

Same procedure for the yellow pepper coulis

Plating

Place cooked leek on the plate, drizzle with lemon olive oil vinaigrette. Put the scallops and shrimp on top. Squeeze the red and yellow pepper coulis on both ends of the plate. Garnish with oregano leaves.



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Canard Deux facon

Ingredients:
32 servings

16 whole Long Island Ducks	1 Cups Rum(Mamajuana)
32 cup sweet potatoes gratin	4 vanilla bean, split
2 lb brussel sprouts	8 sprig Rosemary
1 Gal Duck stock	8 sprig Thyme
1 lb sugar	8 garlic cloves
1 Gal Pink grapefruit juice	

- 1) Separate the breast and legs from each whole duck per Chef Solliard's instructions. (We may use breasts and legs from Restaurant Depot)
- 2) Salt the duck legs and place in an oven safe container with just enough oil to cover. Add rosemary, thyme, and garlic. Cover with foil and cook at 325 degrees for 2 hours
- 3) Blanch the brussel sprouts in boiling water, when tender remove and shock them in ice water. Place on a sheet tray to finish roasting in the oven
- 4) Score skin and season Duck breasts, sear in very hot pan, transfer to rack in sheet pan. Put in 400 F oven and finish cooking to desired temperature
- 5) Caramelize sugar for sauce, deglaze with grapefruit juice and rum. Let reduce, and add duck stock and vanilla bean. Cook at a simmer until desired consistency
- 6) PLATING
- 7) On a hot plate place the sweet potato gratin in the center, spoon the brussel sprouts to the right of the gratin. Place the confit duck leg leaning on the gratin facing the customer. Slice the duck breast and fan over the leg. Finish by spooning the sauce in front of the breast.



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Sweet Potatoes Gratins

Ingredients:
32 servings

32 sweet potato, peeled and sliced	Nutmeg to taste
2 qt heavy cream	salt to taste
1 Tbsp oregano	Pepper to taste
2 Cups Onions coarsely chopped	1 lb Gruyere -grated
1 stick Butter for hotel pan	

Method:

In a sauce pan boil the heavy cream and the spices then the slice potatoes. Bring to a boil then add half the gruyere cheese

Put the butter around the hotel pan, place the potatoes mix in it, top it with the rest of gruyere cheese and bake for about 20 minutes then serve



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Fried Apple Boules

32 servings

Ingredients:

32 green apple diced

2/3 cup raisins

2 lb sugar

2 lb flour

2 lb Butter

8 eggs, beaten

4 cups bread crumbs

1 Tbsp cinnamon

Oil for frying

For the Ice Cream

30 egg yolks

750 grams sugar

1250 ml milk

3000 ml heavy cream

4 vanilla bean, split

1/2 tsp salt

1 Mix the apple with raisin and sugar and butter then in one shot put them in a very hot pan until soft

2 Cool it down

3 When cool, form into 64 small balls. Dust the balls with cinnamon, roll in flour, then roll in the beaten eggs then in the bread crumbs.

4. Refrigerate until ready to finish

4 Deep fry the balls

For the Ice Cream

Add the milk, half the cream, vanilla bean, salt and 1/2 the sugar to a heavy bottomed saucepan. Bring to a boil or until sugar is dissolved, whisk the egg yolks and remaining sugar in metal bowl. Slowly temper the hot liquid into the yolks. Place everything back on the stove and cook at a low medium temperature, stirring constantly with a wooden spoon until the sauce coats the back of the spoon (no hotter than 180F). Place the remaining cream in a large bowl in an ice bath. Strain the cooked custard through a fine mesh strainer into the chilled cream. Stir occasionally until cooled and freeze according to ice cream machine instructions.

Mini Chocolate Eclairs

32 servings

Ingredients:

<u>Pastry:</u>	1/2 teaspoon salt
1 cup water	6 tablespoons all-purpose flour
1 stick butter	3 eggs
1 cup sifted all-purpose flour	2 teaspoons vanilla
4 eggs	<u>Icing:</u>
<u>Filling:</u>	2 (1-ounce) squares chocolate
3 cups milk	2 cups confectioners sugar
3/4 cup sugar	1 egg white

Directions:

Preheat the oven to 400 degrees F.

Heat water and butter to boiling point. Add flour and stir constantly until mixture is smooth and forms a ball when tested in cold water. Remove from heat and let cool. Beat in 4 eggs, one at a time.

Drop dough from teaspoon to form small eclairs onto greased cookie sheet. Bake for approximately 30 minutes or until light brown. Set aside to cool.

Prepare filling by combining milk, sugar, salt and flour; cook slowly until thickens. Add 3 beaten eggs and continue to cook until mixture is even thicker. Remove from heat, cool and add vanilla.

With a serrated knife, slice pastry puffs lengthwise, but not all the way through. Pipe custard mixture into the center.

Melt chocolate for icing, add egg white, whip until smooth then add confectioners sugar. Ice tops of the eclairs.

Refrigerate until service

SERVICE:

Place two fried Apple Boules on each plate along with one scoop of ice cream and one Mini Eclair.