



Les Marmitons
NEW JERSEY

MOZZARELLA IN CARROZZA with GARLIC, CAPER and ANCHOVY SAUCE

Ingredients:

15 Sandwiches = 30 servings

2 Large Pepperidge Farms white bread 1 5 lb block mozzarella cheese 12 large eggs 5 Lb AP Flour	6 Cans beer salt & pepper Canola oil
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METHOD

Preheat oil in deep fryer

- 1. Slice cheese 1/8" thick – 30 slices**
- 2. Make each Carrozza sandwich with three slices of bread and two slices of cheese.**
- 3. Make a thick beer batter: Beat eggs, then add flour, salt & pepper. Thin out if necessary with beer.**
- 4. Dip sandwich into flour, then coat with the beer batter.**
- 5. Deep fry until golden brown.**
- 6. Refrigerate, then cut into four triangles.**
- 7. Deep fry the triangles to brown the cut edges**
- 9. Serve two triangles per person with Garlic Butter sauce.**

Garlic Butter, Caper and Anchovy Sauce

3 Lb Unsalted butter 2 Bulbs garlic 1/4 cup each dried herbs: Parsley, Basil and Oregano 1/2 Cup capers	1 Tube anchovy paste EVOO
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METHOD

- 1. Puree garlic with olive oil**
- 2. Whip butter at room temperature in mixer**
- 3. Add the herbs and and garlic to the butter**
- 4. Heat garlic butter, anchovy paste and capers in a frying pan.**



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RISOTTO WITH CLAMS, MUSSELS AND LOBSTER

Yield: 30 servings

10 cups aborio rice 20 cups chicken or seafood stock 2 large onion chopped 2 lb. Butter 1 Btl white wine 4 lbs mussels	1 Bag small clams (60 pieces or more) 15 Rock lobsters 3 lb. 31-35 shrimp cleaned & deveined Salt & pepper
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METHOD

- 1. Melt 1 lb. Butter in large sauce pan(s). Saute chopped onions until barely golden.**
- 2. Heat stock in pot.**
- 3. Add aborio rice to butter/onions. Stir, cook for two minutes, then deglaze with white wine.**
- 4. Slowly add a ladle of stock to rice, stirring regularly. Add more as stock is absorbed into the rice. Continue until all stock has been added.**
- 5. Test the rice. When partially cooked add the mussels, clams & shrimp**
- 6. Remove from stove. Cover risotto with plastic wrap to finish cooking.**
- 7. For serving stir in remaining melted butter. test for salt & pepper. Garnish with ½ rock lobster per serving.**

Cooking clams & mussels

- 1. In two large pots add clean clams & mussels with 4 cups water.**
- 2. Steam until open.**
- 3. When cooled remove from shells.**
- 4. You can use this liquid for the stock**



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LARGE SCALLOPS SAUCED IN BROWN BUTTER & GARLIC

Yield: 30 Servings

90 large scallops (dry if possible) 3 lb. Butter 6 bulb garlic - chopped	1 Blt dry white wine 2 bunch Chopped parsley for garnish
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Method:

- 1. Clean scallops.**
- 2. Heat butter in hot frying pan until lightly browned.**
- 3. Sear scallops in brown butter on both sides**
- 4. Remove seared scallops from pan. Sautee chopped garlic. Deglaze with white wine**
- 5. Return scallops to pan. Heat & serve**
- 6. Plate with spinach and garnish with chopped parsley**

WILTED SPINACH

Serves 30

5 lb Spinach 1/2 lb. Butter	EVOO Salt & pepper to taste
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Clean and remove tough stems from spinach. Pat dry if the spinach needed to be washed.

Heat 1/2 and 1/2 EVOO and butter in medium hot pan, add spinach and quickly toss to just wilt.

Serve immediately



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CHICKEN IN TARRAGON SAUCE WITH MUSHROOMS AND ZUCCHINI

Serves 30

15 chicken breast cubed 16 oz. prosciutto 8 zucchini - julliened 8 cup chopped mushrooms 2 bu tarragon salt, pepper	8 pc nutmeg grated as needed 2 qt heavy cream 1 btl white wine 2 lb AP flour 3 lb clarified butter
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Method:

1. Dredge chicken cubes in flour
2. Heat clarified butter in frying pan.
3. Saute chicken until browned. Reserve.
4. In frying pan saute prosciutto, then mushrooms.
5. Return chicken to pan. Deglaze pan with wine. Add heavy cream, tarragon & nutmeg to taste.
6. Cook for a few minutes then add the zucchini.



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PINA COLADA CREAM PIE

30 servings

Ingredients:

4 graham cracker pie shell	4 can crushed pineapples drained, reduced pineapple liquid
16 egg yolks	4 Tbs. Gelatin
2 cup sugar	4 bag toasted shredded coconut
2 cup dark rum	4 qt. Whipping cream.

METHOD

- 1. Separate eggs. Put yolks in a bowl with sugar, rum & reduced pineapple liquid. Add gelatin**
- 2. Place bowl over a pot of slowly boiling water.**
- 3. Whisk mixture until it thickens to a pudding consistence. Allow to cool**
- 4. Whip the cream into a thick whipped cream**
- 5. When pudding mixture is cooled add gradually to $\frac{3}{4}$ whipped cream. $\frac{1}{4}$ saved for topping**
- 6. Add drained pineapple & $\frac{1}{2}$ toasted coconut**
- 7. Pour into pie crust. Cool in the refrigerator.**
- 8. Top with remaining $\frac{1}{4}$ whipping cream using pastry bag with star tip.**
- 9. Garnish with remaining toasted coconut**



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JANUARY 2014 EVENT

Befitting an Italian Dinner, all the wines selected are Italian. The majority are white and from some of the lesser known regions.

1st Course Mozzarella Carrozza

Luna di Luna Chardonnay/Pinot Grigio (2012) \$14.99 1.5L – blended wine, 60% chardonnay/40% pinot grigio. From Veneto (northeast Italy, big city Venice). Pinot grigio is a white grape, sometimes referred to as pinot gris. Most popular Italian white wine. Italian version tend to be drier than French and USA versions of the grape. Early drinking wine.

2d Course Risotto w/ Seafood

Fattoria Laila Verdicchio dei Castelli di Jesi (2012) \$7.96 – Italian grape grown in Marche region (central, eastern coastal Italy), between Adriatic Sea and Apennine Mountains. Castell di Jesi appellation considered one of the best source of verdicchio wines.

3d Course Scallops w/ Brown Butter

Citra Trebbiano D'Abruzzo (2012) \$9.79 1.5L – Abruzzo is located south of Marche, also along eastern coast. Trebbiano is the grape used in making cognac and Armagnac. Origins though in Italy, most widely used white grape in Italy and France but has no real reputation because used to make blends. Trebbiano D'Abruzzo is the white companion to Montepulciano d'Abruzzo.

4th Course Chicken w/ Tarragon

Fattoria Laila Neroscuro Rosso Piceno (2011) \$8.96 – 2d Fattoria wine, located in Marche a blend of 20% sangiovese, grape used to make chianti, and 80% montepulciano. Rosso Piceno is a designated area within Marche.

5th Course Pina Colada Pie

Tutidi Moscato (NV) \$9.99 1L – tutidi means everyday, moscato grapes from Piedmonte are used make this wine.