



*Les Marmitons*  
**NEW JERSEY**

*Chef Christine Nunn*

*Menu*

*1st Course: Salt roasted pear with candied pecan roquefort mache salad,  
port wine vinaigrette.*

*2nd Course: Parisienne gnocchi. Wild mushroom and sherry cream.  
Buttermilk ricotta.*

*3rd Course: Venison pot roast. Root vegetable gingersnap puree over  
spaghetti squash.*

*4th Course: Classic provencal lemon tart*



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**Salt roasted pear with candied pecan roquefort mache salad, port wine  
vinagrette.**

**Ingredients:  
28 servings**

<b>24 Bosc Pears</b> <b>10-15 lb rock salt</b>  <b>1 lb sugar</b> <b>3 lb pecans</b>	<b>3 lb roquefort cheese</b> <b>4 lb mache salad greens</b> <b>2 cup port wine</b> <b>1 cup apple vinegar</b> <b>1 cup olive oil</b>
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**METHOD:**

Consult with chef.



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**Parisienne gnocchi. Wild mushroom and sherry cream. Buttermilk ricotta.**

**28 servings**

<b>6.5 cups water</b> <b>2 lb Butter</b> <b>10 c sifted flour</b> <b>5 Cup Shredded parmesan cheese</b>	<b>2/3 cup dijon mustard</b> <b>5 T fresh tarragon</b> <b>25 Eggs</b>
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**Gnocchi Procedure:**

ISimmer water w butter. Add flour. Stir two to three minutes. Transfer to mixing bowl w paddle attachment. Stir on low add parm dijon herbs. Add eggs one at a time til absorbed. Let dough rest 15 minutes

Transfer to piping bag. Make 1 to 2 inch gnocchis snipping w a scissor into pater. Poach 5 minutes. Shock in ice water

**Gnocchi sauce**

<b>2 lb mushrooms</b> <b>5 T butter</b> <b>2/3 Cup demi glace</b>	<b>1-1/4 cup heavy cream</b> <b>6 oz sherry</b> <b>3 lb ricotta cheese</b>
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**Procedure:**

In a large saucepan, melt butter. Add the mushrooms and cook over low heat, stirring occasionally, until softened and start to brown. Deglaze the pan with the demi glace, add the heavy cream and sherry, stir and keep warm.



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**Venison pot roast. Root vegetable gingersnap puree over spaghetti squash.**

**Serves 28**

<b>1 c veg oil</b>	<b>2 C gin</b>
<b>4 denver leg</b>	<b>12 C veal stock or beef broth</b>
<b>4 large celeriac</b>	<b>12 bay leaf</b>
<b>12 carrot</b>	<b>40 juniper berry</b>
<b>4 lg sweet onion</b>	<b>Water as needed</b>
<b>12 parsnip</b>	<b>20 gingersnap cookies</b>
<b>4 small turnip</b>	
<b>12 T tomato paste</b>	<b>20 spaghetti squash, roasted and removed from shell</b>

**PROCEDURE**

In oil brown venison on all sides. Add large dice veggies. Add paste and take to rust. Deglaze w gin. Add stock. Bay. Juniper. Braise 1.5 hours. Remove venison. Wrap in foil. Reduce liquid adding s and p to taste. Puree in vitaprep liquid and some veg. Add cookies. Season to taste. Serve over squash



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### Classic provencal lemon tart

Yield: 4 tarts

<b>FOR THE CRUST</b>	4 T vanilla
1 lb butter melted and cooled	4 T lemon zest
1 c powdered sugar	4-1/2 c flour

#### METHOD:

Combine all ingredients except flour and salt. Add flour and a pinch of salt and combine. Separate into four pieces, pat into tart pans. Bake 12 min at 350. Cool. (May need salt).

<b>FOR THE FILLING</b>	2 c sugar
8 eggs	1 lb butter
12 yolks	2 c lemon juice

Double boiler set up. Place sugar and eggs in a large bowl. Whisk constantly 5 to 7 min til golden. Slowly whisk in butter. Add juice. Whisk til thick. Remove from heat. Pour into crusts. Let set 30 min in refrigerator.