



*Les Marmitons*  
**NEW JERSEY**

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*Menu*

*1st Course*

*Mushroom Toast with Arugula*

*2nd Course*

*Consomme Celestine with Crepes and Quail Eggs*

*3rd Course*

*Coq au Vin with Yukon Gold Mash and Traditional Garnish*

*4th Course*

*Baba au Grand Marnier*



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## ***Mushroom Toast with Arugula***

**32 servings**

<b>16 tablespoons olive oil</b> <b>2 cup chopped onion</b> <b>4 lb finely Sliced mushrooms, blend of button and wild” better the Mushroom better the toast</b> <b>8 garlic clove, minced</b> <b>3 teaspoon dried thyme</b> <b>500 cc white wine</b>	<b>2 qt Heavy cream</b> <b>1 qt veal stock</b> <b>6 cup freshly grated Parmesan</b> <b>32 slices of good rustic bread – 1” thick x 3” square ” toasted”</b> <b>2 lb baby arugula</b> <b>balsamic vinegar</b>
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### **Method:**

Preheat broiler.

In large skillet, heat oil over medium-high heat. Add onion; sauté 1 minute. Add all mushrooms, garlic and thyme; sauté until beginning to brown, about 6 minutes or until liquid evaporates. Deglaze it with white wine, reduce; add veal stock then heavy cream reduce it. Season with salt and pepper.

Spray each toast with white wine. Place the toast on hot plate, Top each toast with about 1 tablespoon of mushroom topping. Sprinkle with parmesan; brown top in oven. Place a small amount of arugula dressed with olive oil and balsamique vinegar salt and pepper and serve hot.



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## **Consomme Celestine with Crepes and Quail Eggs**

**32 Servings**

**Ingredients:**

**For the stock: See Note below**

**1 roasted chicken carcass  
1 tablespoon olive oil  
3 quarts (12 cups) water  
1 medium carrot, peeled  
1 medium celery stalk,  
1/2 medium yellow onion, "leave the skin  
on and face down to burn the white part "  
2 fresh thyme sprigs  
1 bay leaf  
2 cloves  
1/2 teaspoon whole black peppercorns**

**32-40 cups chicken stock (Alternative to  
above)**

**For the crêpes:**

**1 cup all-purpose flour  
1-1/2 cup whole milk  
2 large egg  
1/2 teaspoon kosher salt  
4 tablespoons finely chopped fresh  
herbs, such as parsley, chives, tarragon,**

**and chervil**

**2 tablespoon unsalted butter, cut into 12  
pieces, for cooking the crêpes**

**For the consommé:**

**4 pound cold ground chicken  
24 large egg whites, chilled  
4 medium yellow onion, small dice (about  
8 cups)  
4 medium carrot, peeled and small dice  
(about 3 cup)  
4 medium celery stalk, small dice (about  
1-1/3 cup)  
16 fresh Italian parsley sprigs  
16 fresh thyme sprigs  
4 bay leaf  
8 tablespoons freshly squeezed lemon  
juice  
8 teaspoons kosher salt, plus more as  
needed  
32 quails eggs "lightly poached**

### **METHOD:**

The key to creating a crystal-clear consommé is the use of egg whites, which trap and filter the impurities that make the stock appear cloudy. Called a "raft," the egg whites are mixed with ground meat and mirepoix (sautéed carrot, celery, onion), then gently simmered, floating on the top of the pot until the stock is clarified. A bouquet garni (a tied bundle of parsley, thyme, and bay leaf) adds flavor and depth to the stock while it simmers. Once the broth is prepared (we've opted for a chicken base here), a delicate herbed crêpe sliced into "noodles" elegantly garnishes the bowl, adding the classic Célestine finish.

Special equipment: You will need butcher's twine and a standard paper coffee filter for this recipe.

What to buy: The hallmark of a properly made consommé is its depth of flavor and clarity, so we strongly recommend making the stock yourself to use here. If you're in a pinch, you can purchase high-quality, low-sodium chicken broth as a substitute.

Game plan: The stock can be made up to 1 week ahead.

You can make the crêpe batter 1 day in advance and refrigerate it tightly covered.

## **Instructions**

### **For the stock:**

1. Using a cleaver or kitchen scissors, break up the carcass into several smaller pieces so that they will fit in an even layer in the bottom of a large pot or Dutch oven; set aside.
2. Heat the oil in the pot over medium-high heat until shimmering. Add the carcass pieces and cook, turning occasionally, until lightly browned all over, about 8 minutes.
3. stir to combine, scraping up any browned bits from the bottom of the pot with a wooden spoon. Bring to a simmer (do not let the stock come to a boil).add the carrot, celery and onions pieces
4. Reduce the heat to low and continue to simmer, occasionally skimming any scum off the surface of the stock using a large spoon. Cook, adjusting the heat as necessary to keep the stock at a simmer, until the flavors have developed, about 1 1/2 hours.
5. Remove and discard any large pieces of carcass. Also remove the carrot and celery set them aside (chop them small and you can add them to the consommé before serving) Set a fine-mesh strainer over a 2-quart saucepan and pour the stock through the strainer (you should have about 6 cups). Discard the contents of the strainer. Let the stock cool to room temperature and refrigerate until chilled. (At this point you can also transfer the stock to a container with a tightfitting lid and keep refrigerated for up to 3 days or frozen for up to 1 month.)

**NOTE: The above procedure is too time consuming for our event, so we will be using store bought chicken stock. The quantities shown will make enough stock for 8 servings.**

### **For the crêpe batter:**

1. Place the flour, milk, egg, and salt in a blender. Blend on high speed until combined, about 30 seconds. Add the herbs and pulse to combine. Keep the mixture in the blender with the lid on and refrigerate at least 30 minutes or overnight. (If the batter separates, blend it again for a few seconds just before cooking the crêpes.)

### **For the consommé:**

1. Using your hands, mix the chicken, egg whites, onion, carrot, and celery in a large bowl until combined. Refrigerate until the mixture is very cold, at least 30 minutes. Meanwhile, tie the parsley, thyme, and bay leaf together with a piece of butcher's twine; set aside.
2. Stir the lemon juice and measured salt into the egg white–chicken mixture and transfer it to a large saucepan. Pour in the 32 cups of chilled stock and stir to combine (use more if volume is not enough for 32 servings). Place the pan over medium heat and stir occasionally until a soft, gray mass forms (the “raft”) and rises to the surface, about 25 minutes. The liquid will be bubbling and foaming along the edges of the pan. Immediately stop stirring the mixture.
3. Reduce the heat to low so that the liquid is barely simmering and only small bubbles appear around the sides of the raft. Using a spoon, create a 2- to 3-inch hole in the center of the raft and tuck the herb bundle into it.
4. Keep the mixture at a low simmer, basting the raft about every 10 minutes with liquid from the center opening, being careful not to disturb the raft, until the liquid is completely clear and the flavors have developed, about 30 minutes. Adjust the heat as necessary to maintain a low simmer and to keep the raft intact. Meanwhile, cook the crêpes.

### **To cook the crêpes:**

1. Melt 1 piece of the butter in a 10-inch nonstick skillet or 8-inch crêpe pan over medium heat until foaming. Swirl the butter around to coat the bottom of the pan.
2. Pour in 1/4 cup of the batter and immediately swirl and tilt the pan to create a thin, even layer. (If the batter sets before the skillet is coated, reduce the heat slightly. The next crêpe will be better.) Return the pan to the heat and cook until the crêpe is set around the edges and dry in the center but not browned, about 1 to 2 minutes. Loosen the edges of the crêpe with a rubber spatula. Tilt the skillet, sliding half of the crêpe off the

skillet and onto the spatula. Flip both the spatula and crêpe over so that the crêpe lands back in the pan and cook until the other side is set but not browned, about 20 seconds more. Transfer to a large plate. Repeat with the remaining butter and batter, stacking the finished crêpes on top of one another until you have 10-12 crêpes total. Cover with plastic wrap and set aside

**To finish and assemble the consommé:**

1. Line a fine-mesh strainer with a standard paper coffee filter and set it over a large heatproof bowl.

2. Avoiding pieces of the raft, carefully ladle the liquid (the consommé) into the lined strainer and stop when you get near the bottom of the pan. Make sure that the bottom of the strainer does not come in contact with the consommé in the bowl, or the solids and grease trapped in the filter will cloud the consommé. Discard the raft. Gently blot the surface of the consommé with a clean piece of parchment paper or coffee filter to remove any grease floating on the surface. Taste and season with salt as needed. Keep warm until ready to serve.

3. Just before serving, cut 8 of the crêpes into 1/8-inch-wide strips (reserve the remaining crêpes for another use). Divide the crêpe strips among 32 soup cups. Top with the consommé add the pre poached quail eggs diced carrot and celery and serve immediately.



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## Coq au Vin with Yukon Gold Mash and Traditional Garnish

**Serves 32**

**22 Tbls EVOO**

**44 ounces good bacon or pancetta, diced**

**16 (2.5-pound) chickens, debone the breast keeping the wing attached and debone the legs keeping the top Bone**

**Kosher salt and freshly ground black pepper**

**all-purpose flour**

**5 pound carrots, cut diagonally in 1-inch pieces**

**10 yellow onion, sliced**

**10 teaspoon chopped garlic**

**3 cup Cognac or good brandy**

**5 bottle good dry red wine such as**

**Burgundy**

**10 cup good chicken stock, preferably homemade**

**100 fresh thyme sprigs**

**5 pound frozen small pearl onions**

**10 tablespoons unsalted butter, at room temperature, divided**

**5 pound cremini mushrooms, stems removed and thickly sliced**

**10 turnips diced**

**10 carrots diced**

### **Preparation:**

Preheat the oven to 250 degrees F.

Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 8 to 10 minutes, until lightly browned. Remove the bacon to a plate with a slotted spoon.

Meanwhile, lay the chicken out on paper towels and pat dry. Liberally sprinkle the chicken on both sides with salt, pepper and flour. In a separate pan, brown the chicken pieces in batches in a single layer for about 5 minutes, turning to brown evenly. Remove the chicken to the plate and continue to brown until all the chicken is done. Set aside.

Add the carrots, onions, 7 tablepoons salt, and 3 tablespoon pepper to the pan and cook over medium heat for 10 to 12 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the Cognac and put the chicken, and any juices that collected on the plate into the pot. Add the wine, chicken stock, and thyme and bring to a simmer. Cover the pot with a tight fitting lid and place in the oven for 30 to 40 minutes, until the chicken is just not pink. Remove from the oven, take out the chicken pieces and place the sauce in the blender, then strain it back into the pan and adjust the consistancy and seasoning "you can add a pinch of cayenne if you want". Put the chicken back in the sauce. Add the frozen onions.

In a medium saute pan, add the 10 tablespoons of butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned. Add to the stew. Bring the stew to a simmer and cook for another 10 minutes. Season to taste. Serve hot.

Place the turnips and carrots in a roasting pan with some butter, a little sugar, salt and pepper. Cook over medium heat until the butter has melted and the sugar and salt and pepper coat the vegetables. Add some water. cover with foil and roast until tender, about 20 minutes.

Serve the Coq au Vin garnished with diced bacon, mushrooms, carrots, turnips and onions. Serve mashed potatoes on side.

## Mashed Potatoes

Serves 32

<b>5 lb Yukon Gold potatoes</b> <b>2-1/2 lb US butter</b> <b>Hot Milk, as needed 6 -8 cup</b>	<b>Salt to taste</b>
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### Preparation:

Scrub the potatoes, but do not peel the potatoes. Cook them in their skins covered by at least 1 inch of water. For each liter of water add 10 grams of salt. Simmer uncovered over moderate heat for 20-30 minutes or until a knife can easily be inserted and removed. As soon as the potatoes are done remove and drain. (Reserve a quart or two of the cooking liquid.) Do not allow them to sit in the water.

Meanwhile, bring the milk just to a boil in a medium sized saucepan and set aside

Once potatoes are cool enough to handle (but still hot). Peel them and cut into manageable pieces. Then pass the potatoes through the grid of a food mill (or use a potato ricer) passing them into a large heavy bottomed saucepan.

Discard the skin after it has been peeled away. Place the pan over low heat and using a wooden spatula stir the potatoes to dry them out (approximately 4-5 minutes).

Begin adding 3/4 of the butter, little by little vigorously stirring until the butter is incorporated. Brush the rest of the butter over the top of the finished mash.

Slowly add the milk in a thin stream (a little at a time) till the desired consistency is reached. You may only need a very small amount of the milk, depending on the potatoes used, amount of butter used, and personal taste. Stir vigorously till all the milk is incorporated. Use some of the reserved cooking liquid if necessary.

Taste for seasoning. If not using immediately, place in the top of a double boiler over simmering water. Whisk occasionally to keep smooth.

If you don't serve the potatoes immediately you can keep them warm for an hour using a double boiler.



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## Baba au Grand Marnier

**8 servings**

**Ingredients: NOTE: Make this recipe 4 times for 32 servings.**

**For the cake:**

**6 large eggs**

**115 gr butter + 1/2 tablespoon for greasing pan**

**260 gr flour**

**4 teaspoons baking powder**

**260 gr granulated white sugar**

**120gr cup milk**

**For the Grand Marnier syrup:**

**2/3 cup water**

**1 cup sugar**

**1/3 cup Grand Marnier**

**For serving:**

**3 cups sweetened whipped cream**

**2 Tbsp confectioners sugar**

**fruit (candied or fresh) of your choice**

1. Separate eggs into two mixing bowls.
2. Preheat oven to 350°F (180°C).
3. Grease 6 cup ring mold with butter.
4. Cut butter in four pieces, place in a small glass bowl, and melt it in the microwave. Be careful: butter melts quickly (about 30 seconds) and risks to explode if you don't give it a stir about half way through.
5. Sift flour with baking powder into another bowl or onto a sheet of baking paper.
6. Using a whisk, or an electric hand mixer with a whisk attachment, beat egg yolks with sugar until light colored - about 2 minutes.
7. Add sifted flour and baking powder, melted and cooled butter, and milk. Mix until well combined.
8. Using clean whisks, beat egg whites into stiff peaks. Stir 1/3 of the whites into the batter until fully combined. Carefully fold in the rest of the egg whites - takes about 20 folds.
9. Pour and spread the batter evenly into the greased mold. Bake at 350°F (180°C) for 25 minutes. Remove from oven and allow to cool for five minutes before turning out onto a serving plate.

While the cake is baking, **prepare the Grand Marnier syrup.**

1. Mix water and sugar in a small saucepan. Bring to a boil on medium heat. Remove and cool 10 minutes. Stir in Grand Marnier.
2. While the cake is still hot from the oven and cooling on the serving plate, prick it in 30 or so places with a skewer. Spoon the syrup onto the cake. It helps get the most syrup into the cake if you rest the full spoon on the cake and then turn it slowly.



3. Once all the syrup is gone from the pan, drain the unabsorbed syrup from the serving plate back into the pan and repeat the process. It may even take a third time, but eventually all of the syrup should be absorbed by the cake. Allow the cake to cool, then wrap and refrigerate until serving time.

To serve, fill the center of the cake with a mound of whipped cream and decorate with fruit.