



*Les Marmitons*  
NEW JERSEY

*January 2017 Event*

*Chef Bryan Gregg*

*1st Course: Butternut Squash, Cider, Pecan, Bacon Crema*

*2nd Course: Scallops, Smoked Apple, Kohlrabi, Black Truffle Brown Butter*

*3rd Course: Beef with Fermented Mushroom Butter*

*4th Course: Kentucky Bourbon Puddings with Candied Pecans*



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## **1<sup>st</sup> Course: Butternut Squash, Cider, Pecan, Bacon Crema**

**32 servings**

<b>6 Tbsp. vegetable oil</b>	<b>1-½ gallon apple cider</b>
<b>18 butternut squash, peeled, seeded and diced</b>	<b>6 quarts heavy cream</b>
<b>6# bacon, cooked until fat is rendered and medium-crispy then crumbled, ¾# set aside</b>	<b>Salt and pepper</b>
<b>9 sticks cinnamon</b>	<b>3 cup whole pecans</b>
	<b>3 Tbsp. granulated sugar</b>
	<b>¾ tsp. smoked paprika</b>
	<b>6 cups crème fraiche</b>

### **Directions:**

1. In three large, heavy-bottom saucepans over medium-high heat, add the oil and the squash and cook until caramelized, about 5 minutes. Add the cooked bacon and the cinnamon then deglaze with the cider. Add a gallon of water to each pan and cook squash over medium heat until soft, 15-20 minutes. Add the cream and season with salt and pepper. Add the mixture to a blender and puree until smooth. Keep warm until ready to serve.
2. Preheat oven to 400 degrees.
3. In a small bowl, combine the pecans, sugar and paprika. Place the nuts on a baking sheet and cook for 5 minutes. Allow to cool then chop roughly.
4. Fold the remaining ¼ # bacon into the crème fraiche. Set aside.
5. To plate - Aerate the soup so it bubbles then ladle in warmed bowls. Top with toasted nuts and bacon crème fraiche.



## 2nd Course: Scallops, Smoked Apple, Kohlrabi, Black Truffle Brown Butter

**Serves 32**

<b>96 U10 scallops (3 per person)</b> <b>Salt and pepper</b> <b>18 golden delicious apples</b> <b>18 Tbsp. vegetable oil, divided, plus 1 cup</b> <b>9 cinnamon sticks, smoked with hard</b>	<b>wood</b> <b>18 bulbs of kohlrabi, medium-diced and leaves removed and set aside</b> <b>1-½ # butter</b> <b>Black truffles or canned truffles</b>
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**Directions:**

1. Clean scallops, place on a dry towel and put uncovered in fridge for thirty minutes to dry up excess moisture.
  
2. Peel and core apples then medium dice. Place the apples and the vegetable oil in a large saucepan over medium-high heat and sauté until slightly caramelized, about 5 minutes. Add the smoked cinnamon and 9 cups of water and cook over medium heat until nearing a pulp consistency, about 30 minutes. Remove the cinnamon sticks then add to a blender. Blend until smooth then put back in the saucepan, with the cinnamon sticks, and keep warm.
  
3. Preheat oven to 425 degrees. Place kohlrabi on a baking sheet, drizzle with 6 Tbsp. vegetable oil, and sprinkle with 1-½ tsp. each salt and pepper. Roast in the oven until tender, about 15 minutes. Set aside until ready to serve.
  
4. Wash the reserved kohlrabi leaves and pat dry. (Do the following in three batches) Bring a saucepan with 1 cup vegetable oil to 350 degrees. Fry the completely-dried kohlrabi leaves in the oil until crisp, about 1 minute. Place the fried leaves on a wire rack and sprinkle with salt immediately. Set aside.
  
5. Heat a heavy sauté pan over high heat then add last 6 Tbsp. oil. Add the scallops and sprinkle with salt and pepper – don't touch for 2 minutes, then ensure they're golden brown. Add ¾ # of butter and ¾ chopped truffles. Flip scallops over, baste the scallops quickly then remove from the pan, leaving the truffled butter in the pan. Allow the butter to brown deeply then place the browned butter in a small, clean pan to stop the cooking process.
  
6. Before plating, warm the diced kohlrabi in the remaining butter in a sauté pan.
  
7. To plate - three scallops, the diced kohlrabi, crispy leaves, puree of apple and drizzle of the butter/truffle mixture.



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## 3rd Course: Beef with Fermented Mushroom Butter

**Serves 32**

<b>Three 4# filet mignon cleaned and tied</b>	<b>3# butter</b>
<b>Salt and pepper</b>	<b>1-1/2 cup picked thyme</b>
<b>Reserve fat for butter. Cut into cubes</b>	<b>1-1/2# blonde miso</b>
<b>6# simple cultivated mushrooms</b>	<b>3/4 cup low sodium soy</b>
	<b>3/4 cup molasses</b>

### **Directions:**

1. In heavy saucepan, render beef fat. Take out leftover meat scrap, if any remain.
2. Roast mushrooms whole with thyme in fat until deeply-roasted. Deglaze with 6 cups water then reduce until nearly no moisture remains. Add 6 more cups water, the miso, soy and molasses then reduce until the mixture almost coats the back of a spoon, keep warm.
3. Season and roast tenderloin until internal temp of 120 (rare to medium rare) let rest for 10 min. Then slice into 2 inch thick medallions.
4. Bring mushroom glaze back to temp slowly and whisk in butter to incorporate.
5. Place beef on plate then spoon butter on top of meat, totally covering.

## Roasted Brussels Sprouts

Serves 32

<b>100 fresh brussel spouts, trimmed and halved</b> <b>8 tablespoon olive oil</b> <b>2 teaspoon kosher salt</b>	<b>2 cup raw sliced almonds</b> <b>juice of 4 lemons</b>
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### PREPARATION

Preheat oven to 400° F.

Place the brussel spouts, olive oil and salt on a sheet tray and toss to combine.

Bake the brussel sprouts, cut side down, for 20 minutes.

Remove from oven and top brussel sprouts with sliced almonds. Bake for an additional 5 minutes.

Place the roasted brussel sprouts and almonds in a bowl and toss with the lemon juice.

Serve.

## Potatoes Gratin

Serves 32

<b>12 pounds baking potatoes, peeled and sliced paper-thin</b> <b>8 cups heavy cream</b> <b>12 large garlic cloves, split</b>	<b>18 tablespoons chopped fresh chives, plus more for garnish</b> <b>6 cup grated Parmigiano-Reggiano</b> <b>Salt and freshly ground black pepper</b>
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### Directions:

Preheat the oven to 375 degrees F. In a large bowl combine all the ingredients, (except potatoes) Season with salt and pepper (slightly over-season because the potatoes will soak up some of the seasoning).

Add potatoes and toss to coat. Put the potato mixture into a large hotel dish, flatten it out with a spatula, and bake for 60-90 minutes, until the potatoes are tender and the gratin is bubbly.

Let stand for 10 minutes before serving.

At service use a 3" round mold to cut circles out of the potatoes and garnish with fresh chives.



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## 4th Course: Kentucky Bourbon Puddings with Candied Pecans

**Serves 32**

### **Candied Pecans Ingredients:**

**4 egg whites**  
**4 Pinch of salt**

**4 cup whole, unsalted pecans**  
**1 cup granulated sugar**  
**2 tsp. ground cinnamon**

### **Candied Pecans Directions:**

1. Preheat oven to 350 degrees.
2. Coat a baking sheet with cooking spray.
3. In a small bowl, whisk the egg whites until frothy, about 1 minute.
4. Place pecans in a medium bowl and pour just enough of the beaten egg white to coat them – won't likely use all the egg. Add the salt, the sugar and the cinnamon and toss to coat.
5. Place the pecans on the baking sheet and bake for 15-20 minutes, until they begin to dry and color. Cool completely on a wire rack.

### **Pudding Ingredients:**

**2 cup dark brown sugar**  
**12 Tbsp. water**  
**7 cups whole milk, divided**  
**2 cup heavy cream**  
**1 cup cornstarch**  
**1 tsp. salt**

**12 Tbsp. granulated sugar**  
**12 large egg yolks**  
**4 Tbsp. unsalted butter, cubed**  
**8 tsp. pure vanilla extract**  
**12 Tbsp. good-quality Kentucky Bourbon**  
**8 cups prepared whipped cream**  
**32 ½ cup ramekins.**

### **Pudding Directions:**

1. In a medium saucepan over medium heat, bring to a boil the brown sugar and the water, stirring to dissolve the sugar - boil for 2 minutes. Add 1 ½ cups of the milk and the cream and bring to a boil – don't worry about the mixture curdling, it's normal.

2. Whisk the cornstarch and salt together in a small bowl.
  
3. Add the sugar and the egg yolks into the food processor or a blender and blend for 1 minute. Scrape down the sides of the bowl, add the remaining cup of milk and pulse just to mix, then add the cornstarch/salt mixture and pulse a few times to blend.
  
4. With the food processor running, very slowly pour in the hot milk mixture that has been heating on the stove. Process for a few seconds, then pour everything back into the saucepan. Whisk without stopping over medium heat until the pudding thickens and a couple of bubbles surface and pop, about 2 minutes - don't allow the pudding to boil, lower the heat if needed.
  
5. Scrape pudding back into the food processor and pulse. Add the butter, vanilla and bourbon and pulse again until blended.
  
6. Pour the pudding into ramekins and refrigerate for 4 hours (alternatively, place in the freezer for an hour then move to refrigerate for another hour.
  
7. Top the puddings with whipped cream and candied pecans.