



Les Marmitons
NEW JERSEY

January 2020 Event
Chef Anthony Bucco

1st course: Heirloom Beets / Goat Cheese Mousse / Coffee Soil

2nd course: Octopus / Fried Bread / Lime Mayonnaise / Pickled Vegetables

3rd course: Potato Gnocchi / Delicata Squash / Fried Sage / Pumpkin Seed

4th course: Coppa Wrapped Pork Tenderloin / Romesco / Romanesco Cauliflower / Salsa Verde

5th course: Budino / Chocolate Crumble / Whipped Cream / Salted Caramel



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1st course: Heirloom Beets | Goat Cheese Mousse | Coffee Soil

Serves 32

28 Baby beets – Yellow

28 Baby beets - Red

Directions:

Prepare red and yellow beets separate.

To start, grab a large pot. It needs to be large enough to fit all your beets plus water. Add the cleaned beets and cover with approximately 1-2 inches of water. Bring to a rolling boil over high heat. As soon as the water is boiling, cover the pot and reduce to a simmer. Simmer until beets are fork tender- you want your beets to be tender, but not too soft or mushy. The total time will vary depending on the size of your beets, but it should take anywhere between 30-60 minutes.

Cool and cut to desired shape

Coffee Soil

500g Sugar

500g almond flour

300g AP Flour

120g Cocoa Powder

100g Ground Espresso

400g butter melted

40g salt

Directions

Combine all ingredients in a bowl.

Heat oven to 300, layout on a sheet tray with silpat bake 12-15 minutes.

Goat Cheese Mousse

3 cups Heavy whipping cream	sm btl Champagne vinegar
28 ounces Goat Cheese	Mint leaves (1 bunch)
several Pinch Salt and pepper (to taste)	

Directions

Start with the mousse by adding 1 cup of heavy whipping cream to a mixer

Mix on medium speed until stiff peaks are reached (like you are making a whipped cream)

Move the whipped cream to a separate bowl and place in the fridge

Add the goat cheese and last 1/8 cup of heavy whipping cream to the mixer

Mix on medium speed until the goat cheese is softened and creamy (may need to scrape sides of the bowl every couple minutes)

Once the goat cheese is properly mixed, fold the whipped cream in

Garnish

Mint Leaves (ripped)

Plate

Toss beets in champagne vinegar, place around base of plate.

Top with goat cheese mousse, coffee crumble and mint leaf.



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2nd course: Octopus | Fried Bread | Lime Mayonnaise | Pickled Vegetables

Serves 32

10 lb pre-cooked octopus	10 Limes
btl White soy	
EVOO	

Directions

Cut Octopus into 3 to 4 inch pieces. Lightly marinate in white soy, olive oil & lime juice for 10 minutes at room temperature. Prepare grill. Hard grill until both sides take a char. Reserve.

Lime Aioli

1 Quart

8 limes	8 teaspoons salt
12 egg yolk	4 cup olive oil
8 teaspoons Dijon style mustard	
16 cloves garlic	
8 tablespoons lime juice	

Directions

Zest four limes and reserve zest for later use. Place egg yolks, Dijon mustard, garlic, lime juice and salt into blender cup and blend for 30 seconds. While blender is still running slowly drizzle olive oil through the removable blender cap until thick. Add zest from lime.

Light Pickled Vegetables - Traditional Pickle

6 C Apple Cider Vinegar	3 Cinnamon Stick
3 C Water	
5 C Sugar	4 Cauliflower
1/2 C Salt	6 lg Carrots
3 tsp Black Peppercorns	6 Celery stalks
3 tsp celery seeds	6 Shallots
3 tsp Mustard Seeds	
3 tsp whole Spice	

Directions

Dissolve all Pickling items. Reserve.

Cut all vegetables into small dice, place into pickling liquid. Reserve.

Fried Bread

4 Ciabatta Bread loaves
EVOO or butter
Salt

Ciabatta medium dice and fried

Toss with Salt

Plate

Plate with crispy bread, and aioli at base of plate, lay octopus on top with pickled vegetables.



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3rd course: Potato Gnocchi | Delicata Squash | Fried Sage | Pumpkin Seed

Serves 32

Gnocchi

15# russet potato	1 qt blended oil
1 garlic head	½ Lb browned butter
4 stems rosemary	1 qt chicken stock
2 stems thyme	salt & pepper to taste
2 stems oregano	4 Delicata Squash
1 bx salt	bu Sage
3 Qt 00 Flour	8 oz Pumpkin seeds
8 eggs	3 lb Pecorini Cheese grated
	3 lb Pecorini Cheese shaved
	½ lb Butter

Directions

peel and quarter the potatoes

boil potatoes with the herbs and salt in a large pot until tender but have a little resist.

run through food mill

Spread the riced potatoes into a thin, even layer on the work surface, without pressing them or compacting them. Let them cool completely.

Repeat four times as follows.

Gather the cold potatoes into four mounds and form a well in the center of each.

In a small bowl, beat two of the eggs

Pour the eggs into the first well.

Knead the potato and eggs together with both hands, gradually adding enough flour, to form a smooth sticky dough. It should take no longer than 3 minutes to work the flour into the potato mixture; remember, the longer the dough is kneaded, the more flour it will require and the heavier it will become. Repeat three times until all the dough is done.

Dust the dough, your hands, and the work surface lightly with flour. Cut each ball of dough into 8 equal pieces and set off to one side of the work surface. Pat one piece of the dough into a rough

oblong. Using both hands, in a smooth back-and-forth motion and exerting light pressure, roll the dough into a rope 1/2 inch thick, flouring the dough if necessarily as you roll to keep from sticking. Slice the ropes into 1/2-inch thick rounds. Sprinkle the rounds lightly with flour and roll each piece quickly between your palms into a rough ball, flouring the dough and your hands as needed. Hold the tines of a fork at a 45-degree angle to the table with the concave part facing up. Take one ball of dough and press it lightly against the tines of the fork as you roll it downward toward the tips of the tines. Set on a lined sheet pan and continue forming gnocchi from the remaining dough balls.

Bring a large pot of salted water to vigorous boil over high heat. Drop the gnocchi into the boiling water a few at a time, stirring gently and continuously with a wooden spoon.

Cook the gnocchi, stirring gently, until tender, about 1 minute after they rise to the surface.

Remove the gnocchi from the water with a slotted spoon or skimmer, draining them well, and transfer to a lined sheet pan. Let potatoes steam off, dry, and cool for 10-15 mins.

See **Plate** below to finish.

Delicata Squash

Directions

Start by cutting squash in 1/2. Remove all seeds. Slice and cut into 3/4" cubes.

Toss with oil, salt and pepper, roast in 400 degree oven.

Remove and reserve

Sage

Directions

Remove sage from stems and coarsely chop..

Fry in 300-degree oil. Reserve on paper towel.

Pumpkin seeds

Directions

Fry seeds in 300-degree oil, Reserve on paper towel.

Plate

High heat sear on gnocchi (using blended oil and brown butter)

Add in Delicata squash, toss. Add in 8 oz of stock, grated pecorino and butter.

Toss till gnocchi is well glazed. Adjust seasoning.

Plate and top with Fried Sage, Pumpkin seeds and Shaved Pecorino



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4th course: Coppa Wrapped Pork Tenderloin | Romesco | Romanesco Cauliflower | Salsa Verde

Serves 32

Pork Tenderloin (4 oz per guest)

2 Lb thin sliced coppa	EVOO
14 Lb pork tenderloin	

Directions:

wrap pork tenderloin in coppa

drizzle plastic wrap with olive oil, roll tightly. Vac seal and

Sous-vide, 54.4 degrees Celsius, 1 hour

Salsa Verde

20 oz parsley	5 oz capers
10 oz tarragon	5 C extra virgin olive oil
10 oz oregano	1-1/2 C sherry vinegar
5 T chili flake	25 cloves garlic
5 oz anchovy fillet	Salt to taste

Directions

Chop garlic with salt to help grind the garlic as fine as possible. Chop the capers, chili flake, and anchovies until paste-like. Chop all herbs until fine. Combine all ingredients

Romesco Sauce

24 plum tomato, quartered and seeded	1 c almonds
4 red pepper, seeded	1 c hazelnuts
2 c piquillo peppers	96 oz olive oil
4 white onion sliced	4 C sherry vinegar
16 cloves garlic, crushed	4 t espellete
4 thick slice white bread	Salt to taste

Directions

Arrange onions and garlic on a sheet tray in a flat layer, top with peppers and tomatoes.

Roast @ 350 F until caramelized. Meanwhile toast nuts and bread. Puree all ingredients together, emulsifying with olive oil. Adjust seasoning with sauce.

6 head Romanesco Cauliflower Cut into florets	Salt and Pepper to Taste
8 T Extra Virgin Olive Oil	

Directions

Pre heat oven to 400 degrees, season Romanesco and drizzle with oil.

Place on a baking sheet in oven for 7 minutes or until Romanesco starts to lightly brown.

To plate

Sear pork tenderloin, rest and slice.

Spread Romanesco across bottom of plate. Place pork tenderloin slices over the romanesco and surround with Romanesco Cauliflower. Top with Salsa Verde. serve



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5th course: Budino | Chocolate Crumble | Whipped Cream | Salted Caramel

Serves 32

For the Budino pudding:

32 ounces good quality bittersweet chocolate (70-80%), chopped	large pinch of fine sea salt
4 ounce milk chocolate, chopped	1 teaspoon pure vanilla extract
8 cups heavy cream	4 tablespoon bourbon (optional, you can also use brandy or other liqueur of your choosing)
24 large egg yolks	1 qt unsweetened whipped cream, for topping
24 tablespoons granulated sugar	
2 tablespoon unsalted butter	

Instructions:

Gently melt chocolates together in a double boiler or in the microwave in 30 second intervals on half power. You don't want to overheat the chocolate or it will separate.

Warm the cream in a heavy saucepan set over low heat until it just starts to steam (do not let it boil).

In a large bowl, whisk together the egg yolks and the sugar.

Slowly whisk about 1/2 of the warm cream into the egg yolks. The idea here is to temper the egg yolks rather than cook them, so drizzle the warm cream in slowly while you whisk.

Pour the egg yolk mixture back into the saucepan with the rest of the cream and return to medium-low heat. Stir with a rubber spatula until the custard thickens and coats the back of the spatula, about 10 minutes. Strain through a fine-mesh sieve to remove any remaining solids. Stir in the butter until melted, then cool slightly at cool room temperature or for a few minutes in the fridge

Whisk the cooled custard into the melted chocolate, a little at a time, until fully incorporated. The mixture may seize and become lumpy at first, but as you continue to add more custard it should smooth out to a pudding-like consistency. Stir in the sea salt, vanilla, and bourbon (or other liqueur as desired).

Pour the pudding into a serving bowl or spoon into individual cups or jars. If your pudding has cooled too much it will be quite thick, in which case piping it might be the easiest way to get it evenly into the small containers with little mess.

Cover and chill for a an hour or so. If your budino has chilled longer than that (and it can certainly be refrigerated overnight if necessary), let it come to room temperature for 20 or 30 minutes before serving, topped with a dollop of whipped cream.

Chocolate Crumble

400 g AP flour 13 g corn starch 440 g brown sugar 356 g cocoa powder	35 g salt 435 g butter melted
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Directions

Mix all ingredients in a bowl.

Place on sheet tray with silpat, bake at 300 degrees for 15-20 minutes

Whipped cream

put 1 pint of heavy cream in a syphon. Close syphon, shake well and charge with two cartridges. Keep cold until service. Repeat if you need more.

Salted Caramel

4 cup granulated sugar 2 cup heavy cream 8 tablespoons unsalted butter	3 teaspoon kosher salt, or to taste
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Directions

In a large saucepan set over medium-high heat, combine the sugar with 1 cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, approximately 10 to 12 minutes. (Leave out the water if you are comfortable with making caramel dry.)

Meanwhile, warm the cream in a medium saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until it is smooth, another 2 to 3 minutes. Be careful as the cream will bubble up as you add it. Remove from heat, then whisk in the butter, and then the salt, to taste. Serve warm.

To plate

Using a pastry bag, fill a coffee cup half way with the pudding. Top with chocolate crumble, whipped cream and salted caramel.