



*Les Marmitons*  
**NEW JERSEY**

**January 2025 Event**

**“Greatest Hits”**

***1st Course: Creamy Morel Mushroom Crostini***

***2nd Course: English Pea Soup With Crème Fraiche And  
Mint***

***3rd Course: Seared Hudson Valley Foie Gras with a Pear  
Reduction and Honey Drizzle***

***4th Course: Roasted Lamb Loin With Ramp Persillade***

***5th Course: Pear Crumble With Honey Roquefort Ice Cream  
And Candied Bacon***



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## 1st Course: Creamy Morel Mushroom Crostini

**Serves 30**

<b>1 lb Unsalted Butter, Melted</b> <b>2 loaves French Bread, Baguette, Sliced</b> <b>1 1/2 pounds morels</b> <b>(Morels alternate –</b> <b>Oyster/shitake/button/crimini/portobello</b> <b>mixture)</b>	<b>7 shallots</b> <b>Salt and pepper to taste</b>
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Preparation:

Slice French bread and place on sheet pan. Brush with melted butter and season with salt and pepper. Toast in a 350 degree oven until crisp.

To Clean Morels, carefully open up and remove any dirt inside.

Saute Shallots in butter to soften, 1-2 minutes.

Add morels (or coarsely chopped alternatives) and saute. Season with salt and Pepper.

Add the Cream and reduce until very thick.

Spoon Morel mixture onto Crostini.



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## 2nd Course: English Pea Soup With Crème Fraiche And Mint

**Serves 30**

7 ½ cup fresh peas, shelled 23 Boston Bibb Lettuce leaves 7 ½ cup buttermilk Sea Salt	¾ cup Crème Fraiche 4 bu Fresh mint
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### **Preparation:**

Blanch and shock the peas in an ice bath.

In blender add peas, lettuce and buttermilk, salt as needed

Add a bit of mint, and taste for seasoning and additional mint

Chill at least one hour

Top with Creme fraiche and mint leaves



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## **3rd Course: Seared Hudson Valley Foie Gras with a Pear Reduction and Honey Drizzle**

### **Serves 30**

<b>10 Pears, Peeled And Cored</b> <b>5 sheets Puff Pastry ,Cut Into 6" rounds</b> <b>30 slices Foie Gras</b> <b>Blueberry Honey Or Similar</b>	<b>10 cup Simple Syrup</b> <b>2 1/2 bottles Chardonnay</b>
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Preparation:

Peel and core pears. Poach in Chardonnay and simple syrup until just tender. Slice pears into thirds.

Cut puff pastry into rounds and bake in oven according to package directions.

In a very hot pan, sear Foie Gras slices.

Place puff pastry on plate, top with Foie Gras.

Lightly drizzle with Honey.

Serve immediately.



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## 4th Course: Roasted Lamb Loin With Ramp Persillade

**Serves 30**

<b>2 1/2 cup Parsley Leaves, Wash, Dried and Chopped</b>	<b>(Morels alternate – Oyster/shitake/button/cremini/portobello mixture)</b>
<b>1 cup extra-virgin olive oil</b>	<b>25 Ramps (25 scallions/25 garlic cloves)</b>
<b>5 ramps</b>	<b>1 1/4 lb Unsalted Butter</b>
<b>(Ramps alternate- 5 scallions with 5 cloves of garlic)</b>	<b>5 lb Baby New Potatoes</b>
<b>2 1/2 tsp lemon zest</b>	<b>1 1/4 cup Extra Virgin Olive Oil</b>
<b>1 1/4 tsp salt</b>	<b>20 sprigs Rosemary, Leaves removed from stems</b>
<b>5 boneless lamb loin</b>	<b>Salt And Pepper</b>
<b>2 1/2 tsp lemon juice, Fresh</b>	
<b>1 1/2 pounds Morels, Cleaned</b>	

Finely mince parsley and ramps Combine in a bowl with Lemon zest, salt, Olive oil, and lemon juice.

Butterfly loin and fill with mixture, Tie and roast at 425 for 25-35 minutes

Allow to rest for 15 minutes before slicing.

Coat Potatoes with olive oil, salt and pepper and rosemary

.Roast in 400 degree oven until browned and tender.

Saute Morels and ramps in butter.

Serve over Lamb slices



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## 5th Course: Pear Crumble With Honey Roquefort Ice Cream And Candied Bacon

**Serves 30**

<p>2 cup honey 1 cup sugar 8 large eggs 4 cup milk 1 tsp salt 1/2 cup heavy cream 2 tsp vanilla extract 1 pound Roquefort cheese</p>	<p><b>For The Crumble</b> 3 <sup>3</sup>/<sub>4</sub> cup Flour 2 <sup>1</sup>/<sub>2</sub> cup Sugar 1 pound Butter, chilled 12 Bosc Pears, Peeled And Cored - Sliced On Mandoline</p> <p><b>For The Candied Bacon</b> 3 <sup>3</sup>/<sub>4</sub> cup Sugar 3 lb Bacon, Par Cooked, Not Crisp</p>
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### **For the Ice Cream:**

Whisk honey, sugar, eggs, milk in a non-reactive pot on low heat, stir constantly until mixture coats the back of a spoon.

Remove from heat and strain through a chinoise

Cool, add cream, Roquefort and Vanilla extract and process in ice cream maker.

### **For the crumble:**

Combine Flour, sugar and butter in food processor until crumbs form.

For the pear crumble (each) 1 ring mold (three inches)

Mandoline the pears and lay carefully into buttered mold

Add crumble mixture

Bake at 350 degrees, about 15-20 minutes until golden brown

**For the candied bacon:**

In a non stick pan, slowly melt the sugar until it turns a nice caramel color.

Dip bacon pieces in caramel and lay on a silpat to cool.

Crumble and serve over Ice cream.