



Les Marmitons
NEW JERSEY

Valentines Menu

Amuses Bouches

Smoked Salmon Lollipops

Scallops and Caramelized pears with Balsamic Glaze

Cappuccino of Wild Mushrooms with Truffle Foam

Chocolate and Butternut Squash Tortellini with Sage and Brown Butter Sauce

Duo of Duck Breast and Duck Confit with Orange Sauce

With Cauliflower Gratin and Chinese Snow Peas

Hazelnut Soufflé with Pistachio Crème Anglais

Espresso Pot de Crème



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Amuses Bouches

Smoked Salmon Lollipops

1/2 teaspoon truffle oil	4 oz smoked salmon, finely diced
1 tablespoon butter	1 tablespoon finely chopped fresh dill
2 1/2 tablespoons mascarpone cheese, softened	2 tablespoons microplane-grated Parmegiano Reggiano
Freshly ground black pepper	
Bellino Breadsticks - 1 box	

In a bowl mix the truffle oil, butter, mascarpone, and black pepper. Taste if the proportions of cheese, butter, and truffle oil are to your liking. Roll into balls with the palms of your hands into a size somewhat bigger than a tootsie pop. Refrigerate slightly. If it becomes too firm, the breadstick will break when inserting. Insert one breadstick per ball. Roll it in the diced salmon and then sprinkle with the Parmesan and finally, the dill.

You can insert the finished pops into a shape made from styrofoam so they stand upright, rather than laying down on a plate.



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Scallops and Caramelized Pears with Balsamic Glaze

<p>1/2 cup aged balsamic vinegar 2 tablespoons of honey 3 to 5 tablespoons of unsalted butter 2 fresh anjou pears; cored, sliced thinly, and rounds cut out from each slice with a 2" cookie cutter. 1 pear will yields an average of 10 slices (Bosc will taste the same but the shape of anjou yields more slices.) 1/2 cup super fine sugar</p>	<p>2 pounds large scallops, rinsed and patted dry 1/2 teaspoon sea salt Freshly cracked black pepper Finely ground fennel seed Toast points - Use a 2" cookie cutter to cut out rounds. Go close to the crust edge and you will get three per slice. Then toast in oven.</p>
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1. Prepare glaze: simmer together balsamic vinegar & honey until liquid is reduced by half & syrupy. Set aside. When cool, put in squeeze bottle.
2. Heat the butter in a 12" sauté pan until it is brown and bubbly.
3. Dip pear rounds in sugar and then place in a single layer in the butter. Cook until both sides are well-browned, about six to eight minutes.
Careful, do not burn pears.
4. Remove pears from the pan and set aside. Do not put on a paper towel as they will stick to the paper.
5. Sprinkle salt and crack pepper on both sides of the scallops.
6. If you need to add more butter to the pan, melt about one to two tablespoons – enough to coat the bottom of the pan. Heat the butter until it starts to sizzle in the pan.
7. Place scallops in a single layer in the pan and cook on both sides until slightly browned – about three to five minutes per side.
8. Layer each pear slice on its' own toast point, then top with a scallop, Drizzle the balsamic glaze on top, and then sprinkle with ground fennel



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Cappuccino of Wild Mushrooms with Truffle Foam

Course Lead - Andre Chabanel

Recipe for 36 to be provided by Andre

Basic concept is a concentrated wild mushroom soup from a beef stock base served in a cappuccino cup with a foam made from cream and truffles and sprinkled with Porcini mushroom powder. Drink like a Cappuccino.

Soup will be made in advance and foam will be made on the night. - preparation time on the night is 15 minutes.



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Chocolate and Butternut Squash Tortellini with Sage and Brown Butter Sauce

This recipe serves 36 for an appetizer portion - scale as needed for final headcount.

Course Leader needs to be comfortable working with pasta as the dough may need adjusting if too wet or too dry.

Filling

3 pounds butternut squash	1 1/8 TSP Ground Nutmeg
4 1/2 Cups Ricotta	1 1/8 TSP Ground Chipotle or Cayan pepper
4 1/2 TSP of salt	

In advance of event - Steam the butternut squash till very tender. Puree in food processor the butternut squash and then mix in Ricotta - blend in salt, nutmeg and chile gradually - taste along the way. Add more or leave out some of the seasoning as you think best - idea is that the filling should be well spiced. Refrigerate till needed.

Dough

4 1/2 Cups Semolina Flour	18 Tablespoons best quality coco powder
4 1/2 Cups Regular Flour (or higher protein pasta flour, if you can find)	12 large whole eggs
1 Tablespoon salt	12 Tablespoons water
	12 Tablespoons olive oil

In

advance of the event - mix together both flours, salt and cocoa powder. In separate bowl beat eggs with water and olive oil. Mix dry with wet ingredients and need 10 minutes or so until smooth and somewhat elastic (note you may need to add water or flour if too dry or wet). Wrap dough in plastic and let rest 20 minutes or so. Working in small batches to avoid over drying roll out pasta dough - ultimately using a pasta roller. Do not roll too thin - I have 7 settings on my

pasta roller and tend to stop at the middle setting. Using a pastry cutter or similar device cut out 3 inch rounds. Cover rounds with wet paper towel to avoid drying out while making tortellini.

Place a small amount (rounded teaspoon) of filling into centre of each round. Moisten with water the edge of the tortellini and fold over to make a half circle shaped ravioli - press edges to seal with fingers. Moisten with water the two ends of the half circle and fold in so one overlaps the other to make a tortellini shape - press to seal. Set completed tortellini on a semolina flour dusted, parchment covered baking sheet - keep cool till ready to cook.

You will need 3 tortellini per person for plating. I suggest you make a number of extras as some tortellini may burst while cooking. You should use only about half of the filling - rest will be used as a base for plating.

Option A - Boil completed tortellini in batches (do not overcrowd the pan) for 2 minutes and stop the cooking in ice water bath. Drain and toss par-cooked ravioli with a small amount of olive oil to prevent sticking - can be done 2-3 days in advance.

Option B -Do not cook in advance, but make pasta no more than 1 day in advance and store in the baking sheets in a single layer covered with plastic.

On the night - Put one or two large pots of salted water on to boil. Put 36 small plate or shallow bowls into warm oven to heat. Heat remaining filling in microwave and reserve for plating. Boil tortellini just before serving - should be about 4 minutes (until they float) if tortellini has not been pre-cooked or 2 minutes, if pre-cooked.

Sauce and Garnish

108 sage leaves - 1 per tortellini	2-3 tablespoons cocoa powder in small holed spice jar
1 pound unsalted butter (suggest bringing an extra pound in case first gets burnt)	
8 ounces of parmesan cheese grated	

On the night - heat the butter in a small saucepan till foaming. Add sage leaves in 2-3 batches and cook 30 seconds or so. Remove with a slotted spoon and rest on a paper towel. Cook butter till brown (not burnt). Proceed to plating.

Plating - on each plate smooth a small round of reserved filling, top with 3 tortellini (crown facing up), insert a sage leaf (like a feather) in each tortellini, spoon over each tortellini some brown butter, lightly dust with cocoa powder and sprinkle with grated parmesan - work quickly to get to the table hot.



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**Duo of Duck Breast and Duck Confit with Orange Sauce
With Cauliflower Gratin and Chinese Snow Peas**

Serves 36 mains, adjust quantity as necessary.

Duck Confit (Can be made from scratch, as indicated below or buy pre-made)

36 Duck legs with skin on, trimmed of excess fat	4-6 (depending on size) bay leaves broken into pieces
32 Cups rendered duck fat or olive oil (or a combination)	8 Tablespoons roughly chopped Thyme
1 Cup Kosher salt	1 Cup Italian Parsley leaves
	4 Tablespoons black peppercorns

At least 2 days in advance - First make "green salt" by blitzing salt, bay leaves, parsley, peppercorns and Thyme in food processor. Then rub 1 teaspoon of salt over each leg. Put legs on a baking sheet (single layer) and cover with plastic wrap - refrigerate 24 hours.

At least 1 day in advance - preheat oven to 190 degrees. Rinse legs in water and dry thoroughly. Place legs in layers in heavy ovenproof pots with lids. Melt fat and pour over legs. Legs should be covered - add more fat as necessary. Cook for 8-12 hours in the oven - check for doneness. Meat should be completely tender - use point of pairing knife. Let legs cool in fat (do not let it harden). Very Carefully lift out each leg and put into storage container and cover with strained fat - they will keep in fridge for a week or more.

On the day - gently remove legs and cook skin side down in a frying pan for few minutes until skin is golden. Transfer legs to a meat rack on a roasting tray, skin side up. Roast in 350 degree oven for 20-30 minutes, till skin is dark and crisp and meat is warm through.



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Duck Breast

12 duck breasts preferably Muscovy, but could be Moulard (sourced from D'artagnan)	4-5 tablespoons fennel seeds - toasted and crushed in processor or mortar
12 Tablespoons Honey	Salt and pepper to taste.

On the day - trim any overhanging fat or skin. With sharp knife score skin in cross hatch pattern (careful not to penetrate into meat). Sprinkle skin side with salt and fennel. In a warm (not hot) fry pan - place duck skin side down to render fat. Drain periodically and watch that meat does not start cooking. When closer to serving time. Turn up the heat till skin starts to darken, flip to other side for no more than 1 minute.. Remove and baste each skin side with a tablespoon of honey. Place in broiler skin side up for 4-6 minutes, checking that skin is getting crisp, but not black. Remove and let rest 5 minutes or so until ready to serve.

Orange Sauce (note this is a fairly flexible recipe, goal is to end up with a fairly thick, somewhat syrupy sauce that has a sweetness and a tang to it.)

1 1/2 Cups sugar

6 Tablespoons sherry vinegar

3 litres duck (preferred), veal (2nd) or chicken stock -best quality low to no sodium.

2 litres of orange juice (no pulp)

2 litres mandarin orange juice (can substitute orange juice with 4 Tablespoons lemon juice)

3 inches of fresh ginger - peeled and sliced into rounds

6 lemon grass stalks roughly chopped

6-8 (depending on size) garlic cloves roughly chopped

10 Tablespoons brandy

In advance or can be done early on the night - Put sugar and vinegar in a heavy pan and heat until sugar caramelizes to medium-dark colour. Add all remaining ingredients and bring to a simmer - make sure caramel has dissolved. Reduce slowly (skim off impurities as they rise to surface). Will reduce to a 1/4 to a 1/3 of original volume - key is that it must have thickened enough to coat the back of a spoon (somewhat syrupy). Take off heat - taste, if not sweet enough add a bit of sugar and return to heat to melt. If its not getting thick - make a slurry with a bit of juice and some corn starch and add to source - cook till thickened.

On the night - reheat sauce and transfer to squirt bottles - keep warm in hot water bath.

Cauliflower Gratin (36 servings)

8 heads of Cauliflower	8 Cups heavy cream
8 teaspoons white wine vinegar	4 teaspoons grated horseradish
8 Tablespoons unsalted butter	2 teaspoons curry powder
16 Tablespoons minced shallots	1 teaspoon grated nutmeg
8 bay leaves	2 2/3 Cups of grated Gruyere or Comte Cheese
8 thyme sprigs	8 Tablespoons panko or fine dried bread crumbs
8 Italian parsley sprigs	Salt and white pepper

In advance - Remove and discard any greens from the cauliflower. Cut away the florets into small (whole) florets - takes a bit of time, but looks prettier. Peel core, roughly chop it.

Put core pieces in the food processor and pulse till just short of a puree - need about 8 Cups. If not enough, add some florets till you get to 8 Cups.

Blanche the florets in boiling salted water that the vinegar has been added too for 2 minutes (work in batches so as not to cool the water. Remove with slotted spoon and stop the cooking in an ice water bath. Drain and set aside.

In large heavy bottom pan, sweat the shallots in the butter, season with salt and pepper and add bay leaves, thyme, parsley, minced cauliflower stems, 5 cups of water - cook gently till water has all, but evaporated (should be 5-10 minutes). If water evaporates before cauliflower is tender add a bit more. Add the cream and bring to a simmer for 2 minutes. Remove from heat and discard herbs. Let mixture cool a few minutes. Add mixture to a blender (may need to do in batches) with the horseradish, curry and nutmeg - taste and add salt and pepper as necessary.

Mix sauce in with the florets and pour into large gratin dishes or baking pans - sauce should come about 1/2 up the florets after settling. Refrigerate till ready to use - better when done a day before.

On day - preheat oven to 450. Sprinkle top of gratin with cheese and breadcrumbs and bake 15 minutes - top should be golden brown and cauliflower heated through.

Snow pea pods (the thin ones)

180 pea pods (this is a minimum as want 5 per person.)	4 Tablespoons fresh squeezed lemon juice
4 Tablespoons olive oil (best quality)	1 Tablespoon Dijon mustard
	8 drops sesame oil

On the day - mix all ingredients besides snow peas in a blender and make a dressing. Bring big pot of salted water to boil and cook pea pods 2 minutes. Drain and toss with as little of dressing as needed, salt and pepper to taste (idea is there is a fairly small amount of dressing, just to give the leaves a kick).

Plating - Heat in the oven the 36 dinner plates to well heated. Slice the duck breast - aim for 15 slices per breast and season meat lightly. On each plate - place a spoon of cauliflower gratin in the centre - do this delicately scooping underneath to retain the "crust" on top. Place a duck leg skin side up on the mound of cauliflower. Intersperse around the central mound 5 slices of breast and 5 snow peas. Drizzle outer ring of meat and snow peas with orange sauce and put some on the leg, so that it slides off to an angle and does not smother the crispy skin. - serve straight away, working quickly to keep it all warm.



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Hazelnut Soufflé with Pistachio Crème Anglais (for 36)

2 pounds and 4 ounces of fine ground hazelnuts (sold as hazelnut flower at whole foods)	2 Cups whole milk
Unsalted butter for greasing ramekins	6 Tablespoons brandy
6 Tablespoons flour	18-24 drops of vanilla essence
1 1/2 Cups Sugar, plus 16 Tablespoons	36 egg whites (reserve yolks for crème anglais)
6 Whole eggs, plus 12 large egg yolks	4 and 2/3 teaspoons cream of tartar
	6 small pinches salt
	1/2 cup powdered sugar - reserve for dusting plates

Make on the night - preheat oven to 375 degrees. Butter 36 ramekins. In a heavy bottom saucepan whisk together flour, 1 1/2 cups sugar, the whole eggs and egg yolks. Then add the milk and mix well. Turn on a low-medium heat and heat sauce till it thickens (coats a spoon back) - **Do not let it boil**. Set aside 1 and 1/2 Cups of ground nuts and then stir the rest into the custard, continue to cook 2 minutes. Remove from heat and move mixture to a bowl in ice water. Mix in brandy and vanilla. Let it cool.

Mix the reserved nuts and the 16 tablespoons of sugar and coat the greased ramekins (not a thick layer, just giving the soufflé something to cling to).

Whip egg whites till foamy, beat in cream of tarter and salt. Continue to whip till firm peaks are formed (make sure there are no liquids at bottom of the bowl).

Beat into the nut mixture 1/4 of the whites. Mix in more slowly a second quarter. Fold gently in the rest. Scoop into prepared ramekins and move on a baking pan to the oven. Cook for 10-12 minutes until golden and risen - **do not overcook - serve immediately.**

Pistachio Crème Anglais

16 Tablespoons of pistachio paste (whole foods)	4 Cups sugar
48 egg yolks	8 Cups whole milk
8 tablespoons corn starch	8 Cups half and half
	2 teaspoons almond extract

Make on the night or ahead - In heavy saucepan whisk egg yolks, corn starch and sugar. Whisk in pistachio paste, then gradually mix in milk and half and half. Over medium heat cook stirring constantly till coats back of a spoon. Do not let it boil. Place in a larger bowl filled with ice water and stir while cooling. Stir in almond extract and salt. Suggest putting cooled sauce into squeeze bottles or pitchers -1 per table.

Plating - on the night, crème anglais should be brought to the table. The soufflé's should be quickly and carefully placed on the centre of a plate and dusted with powdered sugar - serve immediately. At table people can break the soufflé open and pour in the crème anglais.



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Espresso Pot de Crème (serves 36)

15 ounces espresso roast whole coffee beans	3 3/4 cups sugar
10 tablespoons cardamom pods	10 cups heavy cream
	5 cups whole milk

Make in advance - pulse in a food processor the coffee beans and the cardamom pods - don't grind them - just want them course. Put 2/3 of the sugar and the coffee/cardamom mixture into a heavy bottom saucepan. Stir till sugar starts to melt and turns a deep amber colour. Ok - now be careful - standing away from stove, slowly pour in 2/3 of the cream/milk. The caramel will seize - don't panic. Bring mixture to a boil and keep stirring to melt the caramel. Once mixture has boiled remove from heat and cover. Let sit and infuse for 20 minutes.

Preheat oven to 300 degrees and put rack in centre.

In a very large bowl, whisk the yolks and remaining sugar till pale and thick. Strain the coffee mixture through a sieve and slowly whisk it in along with remaining cream/milk into the egg mixture (idea is to avoid making bubbles). Skim off any foam that floats to the surface.

Put 36 (or more) espresso cups into a pan and slowly with the aide of a funnel fill each till the depth of a coffee (nearly to the top of the cup). Pour hot water into the pan to come up half way on the cups. Cover pan with plastic wrap - punch one or two wholes for excess steam.

Bake in oven for 20-35 minutes - edges should darken and the custards should be set with just a bit of jiggle in the middle. Let cool 10 minutes in the pan then remove and cool fully in the fridge. Remove and let warm up to room temperature just before serving (say 15 minutes on the counter).