



Les Marmitons
NEW JERSEY

Smoked salmon parfait

46 small servings

48 oz smoked salmon 10 C heavy cream 2 C water 28 sheets of gelatin	1 tsp Champagne or white wine vinegar salt wasabi caviar
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Preparation:

- 1) Salmon, 5 C cream and water in saucepan. Bring to simmer then immediately turn off heat.
 - 2) Gelatin sheets should be soaked in large bowl of ice water - let soften and bloom for 5 minutes
 - 3) Puree salmon mixture - strain through chinoise or fine mesh sieve
 - 4) Remove gelatin sheets from water and ring dry with your hands - then add sheets to salmon puree - stir till sheets are dissolved.
 - 5) stir in vinegar, chill to room temperature, taste and add salt as needed.
 - 6) take remaining 5 C of cream and beat to soft peaks stage., fold cream into salmon - do it a third at a time as you would a souffle.
 - 7) Put salmon into serving vessels and refrigerate for 4-8 hours
- Serve with sprinkle of wasabi caviar



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Pan seared scallops with shallot reduction and tangerine glaze

46 servings

Scallops - 138 medium sized or 46 large	92 medium sized shallots
12 Cups Tangerine juice (if can't find, plain orange or blood orange or mix)	5 cup of cream
4 stick of lemon grass	white pepper
8 oz brandy	salt
3 inch of fresh ginger	butter and olive oil for sauteing
8- 16 Tbs of Sugar (may not be needed)	1 bu chives chopped for garnish
8 T butter	

Preparation:

Shallot puree

chop shallots and place in sauce pan with enough cream to just cover (may not need full 5 cups)

cook over low heat till shallots are soft

using food processor or immersion blender, blitz puree. If too thin, put back in pan and reduce, if too thick, thin out with additional cream (consistency should be like a runny cream of wheat)

add white pepper and salt to taste

Tangerine Sauce

Roughly chop the ginger and lemon grass and add to brandy and juice, reduce slowly (skimming surface) until a syrup (likely will get about a 2 cups)

Taste syrup, if too acidic add a T or two of sugar

Let sauce cool and refrigerate until you need it

reheat sauce and whisk in 2 T cold butter,

transfer to a squeeze bottle for service

Scallops and service

season scallops with salt and pepper and saute on butter and olive oil at high heat - try to color side one and just flip for 15 seconds.

Plate small amount of puree in center of plate

place 3 scallops on top (in a row or a triangle)

drizzle either next to the scallops or over the top a small amount of the tangerine sauce - very concentrated so a little goes along way

sprinkle scant amount of chopped chives



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Crab Hash and Blood Orange Hollandaise Appetizer

46 small servings

3 pounds lump crab meat	2 cups diced green pepper
6 cups of diced sweet potatoes	1 T chopped tarragon
2 medium onions diced	salt and pepper to taste

Preparation:

- 1) Blanche sweet potatoes in salted boiling water till just tender then shock in ice water, drain and set aside.
 - 2) Sweat the onions and peppers till soft in olive oil
 - 3) combine crab, and vegetables and toss with chopped Tarragon and salt and pepper - reheat and serve
- Serve with Blood orange hollandaise

4 egg yolks	2 sticks unsalted butter
6 oz Blood orange juice	salt to taste
3 oz lemon juice	

Preparation:

reduce blood orange and lemon juice to 2-3 Tablespoons of volume - skimming impurities from surface as it reduces - allow to cool
melt butter
beat egg yolks with juice and salt then put bowl over pan of water
drizzle in butter beating all the time with a whisk till fully incorporated
remove from heat and add salt as needed
keep warm (suggest thermos)

Quail Eggs:

We will be cooking about 160 quail eggs sous vide at 64C for 34 minutes. Each serving of the three hashes will be topped with one quail egg over the hollandaise sauce.

Each serving will consist of a tablespoon of hash, matted with a tablespoon of the respective sauce and a quail egg all placed on a chinese soup spoon. The plate will have three soup spoons for final service.



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Corned Beef Hash and Mustard Hollandaise Sauce Appetizer

46 small servings

6 pounds of low sodium corned beef - simmer in water per directions	1T dried Thyme
2 pounds potatoes - yukon gold	1T dried Sage
2 medium onions	Pepper
	1T Paprika

Preparation:

Once meat is cooked - peel off the fat and shred the meat
cook the peeled potatoes in the corned beef hash water for 15 minutes or so - just tender -
cool off under running water
Chop up/crush potatoes
render several T of oil from the fat
mince onions and saute in fat
once onions are cooked through add in Thyme, Sage and Paprika and pepper, toss for 30
seconds
Add meat and potatoes - stirring and tossing everything together
Allow to cool and refrigerate or freeze
reheat in fry pan to get crispiness on the hash

Serve with **Mustard Hollandaise**

16 egg yolks	8 sticks unsalted butter
8 T lemon juice (meyer lemon preferred)	salt to taste
6 T dijon mustard - smooth not whole grain	

melt butter
beat egg yolks with juice, mustard and salt then put bowl over pan of water
drizzle in butter beating all the time with a whisk till fully incorporated
remove from heat and add salt as needed
keep warm (suggest thermos)



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Carnitas Hash and Poblano Hollandaise Sauce **Appetizer**

46 small servings

4 pounds trimmed pork cheeks	Paprika 1 tsp
1 Cup bacon fat	salt and pepper to taste
8 cups small dice of butternut squash	olive oil
3 large leeks - thinly slices whites and pale greens	

Preparation:

1) Make a confit of the pork cheeks in bacon fat - I did it sous vide for 2 days at 150. If you are doing it at home you may need more fat as meat must be covered and simmered at low temperature for several hours till falling part. Let meat cool then remove from fat and saute to crisp up the skin. Shred meat and put in a bowl awaiting other ingredients

2) blanch the butternut squash in salted boiling water for a couple of minutes till just getting tender, then shock in ice water. Drain and combine with meat.

3) sweat the leeks in olive oil till soft, combine with butternut squash and meat, add paprika and salt and pepper.

4) reheat all ingredients together and serve

Use **Poblano Hollandaise**

16 egg yolks	1 bunch cilantro
8 T lemon juice (meyer lemon preferred)	8 sticks unsalted butter
4 Poblano chille	salt to taste

Blanch cilantro in boiling salt water for 15 seconds, shock immediately in ice waterhar the skin of the poblano - peel it deseed it and set pulp asside

In food processor puree the pablano and cilantro and train through a fine sieve
melt butter

beat egg yolks with juice, 2 T of poblano puree and salt then put bowl over pan of water

drizzle in butter beating all the time with a whisk till fully incorporated

remove from heat and add salt as needed, feel free to add more poblano puree if needed
keep warm (suggest thermos)



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Beef Wellington

46 Servings

18 pounds of trimmed out filet mignon (fat and silverskin removed)	2.5 pound of prosciutto
18 oz chestnuts	8 sheet puff pastry
46 oz Italian brown mushrooms	8 eggs beaten with tablespoon of water to make egg wash
nutmeg, salt and pepper to taste	

Preparation: (The following instructions are per filet)

1. Point on the filet - I trimmed out a 7.3 pound filet, which yielded 4 1/4 pounds of trimmed filet, which with a little "arts and crafts" came to two pieces of about 9 inches in length and just over 2 pounds each of filet. I then tied and tightly rolled in plastic the 2 pieces and refrigerated. (The meat can now be vacuum packed and cooked sous vide at 55C for 3 hours, shocked and refrigerated until final assembly.)
2. Sear the filet quickly in a hot pan - allow to cool and re-wrap tightly with plastic wrap - twisting ends of plastic to make a tight package
3. saute the mushroom (coarsely chopped) in small amount of olive oil. Sweat them till nearly dry. Add chestnuts (coarsely chopped) and cook further couple of minutes. Process into a paste in food processor with nutmeg, salt and pepper - allow to cool.
4. lay out sheets of prosciutto on a sheet of plastic wrap - slightly overlap until enough to wrap the meat. Smooth over the mushroom mix. Unwrap meat and remove strings. Place meat on top and using plastic wrap tightly role the bundle - twist ends of plastic wrap and refrigerate for an hour.

5. Defrost pastry and roll out thin enough to cover the meat roll. Unwrap meat and roll tightly in pastry - sealing edges and ends tightly with a wash of egg and water. Place seam of pastry on the bottom to avoid splitting in cooking. Refrigerate 30 minutes or more.

6. Oven should be at 425 (lower if using a convection) degrees F. Place wellington on perforated rack and/or parchment and then a baking sheet. Score top and brush with egg wash. Bake approx 30 minutes until desired internal temperature

7. For rare - go 110-115 as it came up 15 degrees when resting. For medium go 125. after meat comes out of oven let rest at least 20 minutes.

8. Slice into at least 6-8 slices about an inch thick, small hit of salt (ham is salty) and serve. It is very moist and vote of those eating it was that a sauce was not needed.

If the meat was cooked sous vide it is only necessary to cook the pastry and reheat the meat. Use a 240C (460F) oven and watch for pastry to be done, 10 or 15 minutes .



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Asparagus

Yield: 46servings

7lbs green asparagus 14Tbsp butter	Salt and Pepper
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Preparation:

Cut the bottoms off the asparagus and place in 7sous vide bags along with salt , pepper and butter.

Cook in sous vide at 83.9C for 30 minutes.

Remove from bags and serve 5 stalks per plate.



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Baby Yukon Gold Potatoes

Yield: 46servings

12 lbs Baby Yukon Gold Potatoes EVO	Salt & Pepper ½ lb unsalted butter
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Preparation:

Wash and dry the potatoes. Sprinkle with salt and pepper and place in a vacuum bag with 2 tablespoons of butter. Vacuum seal them in 12 sous vide bags.

Preheat sous vide cooker to 83.9C (183F). Place bags of potatoes in cooker for 120 minutes.

Remove and place in ice bath to shock. Refrigerate until ready to serve.

Remove from bags and brown in EVO with salt and pepper to taste in hot skillet until hot.

Serve 3 potatoes per plate.



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Caesar Salad

46 small servings

Ingredients:

Anchovy Dressing

6 T chopped garlic
6 T chopped shallots
1-1/2 cup balsamic vinegar
8 T Dijon Mustard
4 tsp lemon juice
8 salt packed anchovy fillets - deboned
and soaked in milk for 30 minutes,
drained and patted dry
4 large egg yolk
4 Cup extra v olive oil
4 C canola oil
fresh ground pepper

Custards

3 C heavy cream
3 C milk
14 oz Parmesan - shredded
8 large eggs
4 large egg yolk
salt and white pepper to taste

Balsamic glaze

2 Cups balsamic vinegar

Croutons

3 baguettes

Parmesan crisps

6 oz Parmesan cheese

Preparation:

Parmesan crisps - make 12 each - 1-2 inch diameter
freshly grate 1/2 cup of Parmesan from a relatively moist cheese.
heat oven to 325

on a "sillpat" - oven safe silicon sheet - make piles of 1-2 T and spread out with finger to a round

bake in oven 8-10 minutes till golden brown and transfer quickly to paper towel to harden
can be made 2-3 days ahead



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Custards

place cream, milk and Parmesan in saucepan and heat to simmer. Turn off heat, cover and infuse 45 minutes. Then strain.

preheat oven to 250 degrees

whisk eggs and yolks together in a bowl and gradually whisk in cream mix

Season with salt and pepper

ladle into 1-2 oz custard cups

place molds in baking pan and pour in hot water to half of sides of cups. If cups float, weight down with a baking sheet.

Cover pan with foil or wrap and bake for 30 minutes or so , custard should be just set.

Remove custards and refrigerate in molds for 2 hours or up till 2 days

Croutons

46 thin slices of baguette about same size diameter as custard cups

drizzle with olive oil and sprinkle with salt

bake in 300 degree oven till crisp 10-15 minutes

Balsamic glaze

2 Cups balsamic, slowly reduced to about 2 cups - this will be more than enough for dish.

Can be made days ahead.

Finishing

12 Cups chiffonade of romaine lettuce

place spoon of dressing on each plate.

run knife around custard and place cup in warm water for few seconds, turn custard out onto a crouton

place crouton on dressing on plate

lay Parmesan crisp on top of custard

very lightly dress salad and place small mound on top of Parmesan crisp

shave extra Parmesan on top

put small pool or ring of balsamic on plate



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Rum Raisin Ice Cream

Makes about 4 quarts

3 cups mixed dark and light raisins	3 cups sugar
2 cup dark rum	6 cups heavy cream
4" strip orange or lemon zest	6 pinches salt
3 cups whole milk	16 large egg yolks

Preparation:

Heat the raisins, rum and zest in a saucepan. Let simmer for 2 minutes and remove from heat. Cover and let stand for a few hours or overnight.

Warm the milk, sugar, 2 cups of the heavy cream and salt in a large saucepan. Pour the remaining cream into a large bowl and set a strainer on top.

In a separate large bowl, whisk together the egg yolks, then slowly pour the warmed milk into the egg yolks, whisking constantly, then scrape the warmed egg yolks back into the saucepan.

Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula. Pour the custard through the strainer into the cream. Stir until cool over an ice bath, then chill in the refrigerator.

To freeze the ice cream: Drain the raisins over a bowl and reserve the rum. Discard the zest. Measure the drained rum so you have 12 tablespoons (add more rum if necessary). Stir the rum into the custard and freeze according to the instructions for your ice cream maker. Add the drained raisins just before the mixture is ready to come out.

Source: The Perfect Scoop by David Lebovitz



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Lace Cookie Cups

Makes 25 (Prepare in 2 batches for 50 servings)

1/2 cup blanched almonds – ground	2 Tbsp light corn syrup
5 Tbsp Unsalted butter	1/3 cup AP flour
1/4 cup light brown sugar (packed)	pinch of salt
2 Tbsp sugar	1 tsp vanilla extract

Preparation:

Preheat oven to 350F. Position two racks in the middle and upper third of the oven. Cut off 5 pieces of parchment paper (or use Silpats) to fit your cookie sheets. Silpats work better as do cookie sheets that are not black since they can get too hot and over cook these very thin cookies.

In a medium saucepan over low heat, heat the butter, brown sugar, granulated sugar, and corn syrup until the butter melts and the sugar dissolves, stirring often. Increase the heat to medium high and, stirring constantly, bring the mixture JUST to a boil. Immediately remove the pan from the heat and stir in the flour and salt until incorporated. Stir in the ground almonds and vanilla extract.

Drop the batter by the teaspoon, 3-inches apart, on the prepared cookie sheets (about 1/2 dozen cookies per cookie sheet). Prepare all your pans of cookies at this time even though you are only going to bake 1 or 2 sheets at a time. If you only have one or two pans you can place the drops on the sheets of parchment paper and just slide them onto the next available pan for baking.

Bake the cookies until evenly light brown, approximately 8 to 10 minutes until the cookies spread, become thin, and take on a deep golden color. After 5 minutes into the baking time, switch the baking sheets from top to bottom and back to front to promote even baking. The cookies won't begin to spread until approximately 6 minutes into the baking time.

Line wire cooling racks with plastic wrap. When cookies are done baking, remove the cookies from the oven and, as soon as they're firm enough to lift off the baking sheet (which will take just a few minutes), use a wide spatula to transfer them to the prepared cooling racks to cool completely. Allowing the cookies to cool slightly on the cookie sheet will also cause them to flatten out more. NOTE: If the cookies become too cold and hard to remove from the baking sheet without shattering them, replace the pan in the oven to soften the cookies again.

Bake the remaining cookies; the batter will have firmed up a bit, but that is fine.

Store the flat cookies between sheets of parchment paper in a tin or plastic container with a tight-fitting lid.

Makes approximately 25 to 30 cookies.

Mold warm lace cookies into different shapes:

Because these cookies are so thin and still pliable while warm, lace cookies can be shaped in all kinds of ways. We draped them over inverted glasses with 2" diameter bottoms to make cups for the ice cream.