



Les Marmitons
NEW JERSEY

Tabbouli salad

Ingredients:
8-10 servings

150g - finely chopped Italian Parsley	1/8 tsp salt
6 Spring (green) onions - chopped	1/8 tsp ground black pepper
4 large tomatoes - finely chopped	
3 lemons (just the juice)	
5 T olive oil	
1 cup bulgar	
1 cup water (boiled)	

Method:

Steep the bulgar and water in a bowl and cover with seran wrap or a tea towel

In another bowl mix all other ingredients

When bulgar has cooled, mix it into the vegetables and dressing
adjust seasoning as needed



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Quail Confit and Pomegranite Reduction

Ingredients:

48 servings

96 Quail legs	48 oz Pomegranite juice
1 quart duck fat	2 T sugar
salt	1 tsp salt
1 head garlic	
1 tsp ground coriander	
1/2 tsp ground cinnamon	
1/2 tsp ground star anise	
1/2 tsp cayenne pepper	

Method:

Cook quail legs with the garlic (cloves left whole) in duck fat at 200 degrees till the meat is tender - 1-2 hours.

Allow to cool and remove, drain and place quail on a parchment lined backing sheet

Mix spices and dust quail with mixture, then dust with salt.

Reheat at 350 degrees for 10-15 minutes till skin crisps

Serve 2 to a plate on top of small drop of the intense reduction

Boil together the juice sugar and salt. Reduce to about 1 cup or till a thick glaze.



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Pear Sorbet

Ingredients:
48 servings

8 ripe pears - peeled cored and chopped	2/3 Cup Sugar
4 Cup Water	2 medium lemons - juice only
	6 Tbs William Poire brandy

Method:

Boil water and sugar to make a simple syrup and chill.

Put all ingredients in a food processor and puree

Put puree in ice cream maker and process per ice cream maker instructions



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Dessert: Deconstructed Baked Alaska

Serves 40

Chantilly Sponge Cake

7 eggs – separated	3 grams salt
4.5 grams lemon juice	90 grams vegetable oil
310 grams granulated sugar	165 grams milk
160 grams AP flour	8 grams vanilla
23 grams baking powder	4 grams almond extract

Preparation:

Preheat the oven to 325F

Prepare a large sheet pan with parchment paper.

Separate the eggs being careful not have any yolk in the whites.

In a large mixing bowl, beat the egg whites with the lemon juice until foamy. Gradually add 100 grams of the sugar and continue beating until stiff and glossy. Set aside.

Whisk together the remaining sugar with the flour, baking powder and salt. In a separate bowl, beat the oil, milk, egg yolks and flavorings until pale yellow. Add the dry ingredients and beat until well blended, about 2 minutes at medium speed using a stand mixer, or longer with a hand mixer.

Gently fold in the whipped egg whites, using a wire whip or cake blender. Be sure to scrape the bottom of the bowl so the batter is well-blended. Pour the batter into the sheet pan in a layer no thicker than $\frac{3}{4}$ inch. Bake the cake in a preheated 325°F oven. Bake for about 20 minutes at 325°F, then 10 minutes more at 350°F. It's done when a finger gently pressed in the middle doesn't leave a print, and you can hear a crackling sound if you listen carefully. Allow to cool on a rack then cut out 3" rounds to make 40 pieces.

Pistachio Gelato

Yield 2 Kg (about 2 quarts)

454 gram pistachio nut butter

250 grams pistachio oil

1360 grams water

310 grams sugar

7 grams salt

3 grams locust bean gum

2 grams guar gum

Blend the gums, salt and water using a stick blender in a sauce pan until well mixed. Heat the pan over high heat until the mixture is close to boiling (at least 180F). remove from the heat, allow to cool slightly and add the oil and nut butter. Blend until very smooth. Place the pan in an ice bath and chill for 30 minutes prior to freezing in your ice cream maker.

Baked Meringue

Yield 40-48 servings

$\frac{3}{4}$ cup water

24 large egg whites

3-3/4 cups sugar

$\frac{3}{4}$ tsp cream of tartar

Preparation:

Lightly oil a large hotel pan, line it snugly with foil and oil the foil. Prepare a larger pan to create a bain-marie, fill it half way up with very hot tap water and place in a 325F oven. Place a rack or a row of dinner knives on the bottom of the pan to keep the hotel pan raised a bit.

Half fill a large sauce pan with water and bring to a low simmer. Combine the water and cream of tartar in a large mixing bowl and then whisk in thoroughly the egg whites and sugar. Set the bowl in the water bath and whisk frequently until the mixture begins to steam and it feels uncomfortable to your finger, about 140F. Remove from the heat and whisk in the vanilla. Beat on high until the mixture thickens and the bottom of the bowl is barely tepid 5-7 minutes.

Spread the mixture on the prepared hotel pan and place it in the prepared bain-marie in the oven. Bake for about 30 minutes until a instant read thermometer reads 165F in the center. Remove from the oven and allow to cool thoroughly.

When cool, cut the meringue into three inch squares and then cut each square diagonally in half.

Chocolate Sauce

4 Cups

8 squares unsweetened chocolate - broken up	2 Cup Sugar
1 1/3 Cup Water	12 Tbsp butter - chopped in small pieces
	2 tsp vanilla

Preparation method

Melt chocolate and water together - stirring - in a heavy bottom sauce pan, add sugar and continue to stir and cook till fully dissolved - 5 minutes or so. Remove from heat, beat in butter then vanilla.

Plating.

Place a single circle of cake in the middle of the plate. Scoop a quenelle of gelato on top the the cake and a triangle of baked meringue on the edge of the cake. Smear a tablespoon of the chocolate sauce on the plate and serve.



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Creamy main lobster Soup

Ingredients:
48 servings

20	Lobster bodies - roughly chopped
1/4 Cup	Canola Oil
8 Cups	Chopped tomato
4 Cups	Chopped carrots
3 Bunches	Tarragon
24 Cups	Heavy Cream

Method:

Heat oil and roast shells, add tomato and carrot and tarragon and 2 gallons water.

Simmer for 2 hours, strain and reduce liquid to 8 Cups

Add cream and reduce by 1/3 - taste and add salt if needed

Whisk soup with an immersion blender and pour a small amount (normally espresso or cappuccino sized cup for each)



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Seafood Crepe

Ingredients:

48 servings

<p>3 lbs Skinless Salmon Filet (wild preferred) 1 1/4 Heavy Cream 3 lb Shrimp - medium size, shell on 24 oz lump crab meat 4 T Lemon Juice 1 Cup Chopped herbs (basil, Cilantro, Chervil mized)</p>	<p>To taste Salt and White pepper 3/4 tsp cayenne pepper 1 T Olive oil 8 cloves Garlic</p>
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Method:

Shell and devein Shrimp - reserve shells

Heat olive oil, garlic cloves (whole) and shrimp shells.

When Shells turn red add cream.

Turn to low and infuse for 20 minutes.

Strain cream and discard shells and garlic

In a food processor blitz 1/3 of salmon with the cream and cayenne to a smooth paste.

Heat pan of salted water to a boil. Add shelled shrimp and blanch for 2 minutes.

Drain Shrimp.

Finely mince the shrimp and remaining 2/3 salmon and add to a bowl with the crab meat and the herbs.

Add the salmon mousse and lemon juice and mix together.

Add salt and pepper to taste. - chill till needed.



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Crepes (scaled for 4 dozen - if we get close to 48, may want to slightly increase to allow for breakage)

Ingredients: 48 servings

16 OZ all purpose flour	5 Cups whole milk
1 tsp salt	16 OZ butter
12 eggs	1/4 Cup minced chives

Method:

In a large bowl, beat the eggs. Add the milk and whisk together. Mix in the flour and salt. Melt and mix in 1/2 of the butter. Pass the mix through a sieve to remove lumps.

Mix in the chives.

Melt the other 1/2 of butter. Prepare sheet pan with parchment. Brush the parchment with melted butter.

Heat a 6 inch non-stick fry pan over medium heat. using a silicon brush, brush pan with melted butter and add a small ladle of batter tilting pan to ensure bottom is covered. Cook 1 minute or so and flip for 15 seconds. Remove and place on paper towel - repeat.

With the presentation side (better looking side) of the crepe down. Fill with a small 2-3 oz ball of the filling (may want to roughly role balls ahead of time, so you know you have enough). Fold in edges to make a neat package. Package will be roughly a 5 pointed star.

Place crepe bundles on the baking sheet and brush with melted butter. Refrigerate until needed (up to one day).

Heat crepe bundles in a 350 degree oven for 15 minutes or so till filling is just cooked through (do not overcook). Serve on a base of carrot emulsion.



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Carrot and Ginger emulsion

Serves 48

16 Cups Carrot juice	8 T heavy cream
4 inches ginger root, sliced into rounds	24 OZ butter - cold and chopped into small pieces

Preparation:

Heat carrot juice and ginger and gently reduce to 1/4 of original volume.

Skim surface from time to time. Strain out the ginger and discard. place sauce in a blender (may need to do in batches).

Blend in cream then while motor is running add butter in pieces to form an emulsion.

Put finished sauce in a thermos till ready for use - will stay warm for 1-2 hours.



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Braised shanks

Ingredients: 48 servings

16 lamb shanks	1 pound carrots chopped
32 oz Guinness or other stout beer	6 stalks celery chopped
32 oz beef stock - low sodium	3 T Rosemary chopped
8 oz veal demi glaze	3 T Sage chopped
2 - 16 oz cans Stewed tomatoes - chopped	3 Bay leaves
3 onions - chopped	1/4 Flour
12 Garlic cloves chopped	1/4 Cup Olive oil
	salt & pepper

Method:

Toss legs in flour

Heat olive oil in heavy bottom pan and brown.

Sweat vegetables in pan for few minutes, then add lamb. Add Guinness, Stock, beef stock and demiglaze and all herbs

Braise meat in a slow (250 degree) oven till shanks are soft (say 3-4 hours). Allow to cool in liquid. Remove shanks and set aside.

Strain liquid and reduce to a glaze (2-3 cups should be fine).

Shred the shank meat and discard, sinew and bones.

Stir in shank meat into glaze - check salt, likely will not need.

To serve will put a small mound of braised shank meat under the roast leg meat.



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Slow Roast leg of lamb

Ingredients:
48 servings

16 pounds (2-3 roasts) of boneless leg of lamb, tied to form a neat package. If using bone in then need closer to 24 pounds

50 Garlic cloves (that have been slowly braised in olive oil till soft)

3 bunches Fresh rosemary

1/4 Cup olive oil

Sea salt

2 bottles red wine

2 Cups Port or madeira

20 Garlic cloves)that have been slowly braised in olive oil till soft)

2 Cups Veal demiglaze

3 T Butter

1 T corn starch

Method: For the Roast

Preheat oven to 225 degrees - cooler if your oven can be stable at lower temperature. Make incisions in the legs and insert garlic pieces. Rub whole leg with olive oil and sprinkle with salt and chopped rosemary. Put legs on a meat rack and roast in oven.

Roast till internal temperature hits about 135 degrees (likely 4-5 hours). Remove meat and loosely tent with foil till needed - can sit several hours.

Fire up oven to 550 degrees and put lamb back in for 15 minutes or so to develop a crust. Remove, rest few minutes and carve.

For the sauce

Mash garlic and combine with butter and corn starch in a pan. Cook for a few minutes then gradually add red wine to avoid lumps. Add rest of wine, port and demiglaze and reduce to about 3-4 Cups.

Taste and season as needed. Should be fairly rich and reduced sauce when done.



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Polenta

Ingredients:

48 servings

9 Cups	Polenta	3 C	Parmesan cheese - grated
10 Cups	cream	2 oz	porcini oil
30 Cups	chicken stock - low sodium	8 T	truffle butter
12 ears	corn	16 oz	goat cheese
2 OZ	Dried porcini mushrooms, ground to powder	Salt	- to taste
8 T	butter		

Method:

Shuck corn. Place cobs in a pot with stock and cream and porcini powder. Heat liquid to a simmer, turn down and infuse for 20 minutes. Remove cobs.

Stir in the polenta into boiling liquid and then reduce to low. Stir fairly constantly for 30 minutes.

When polenta is about ready add first the shucked corn, then the goat cheese and butter. Just before serving add the parmesan and truffle butter. Serve and drizzle with 1-2 drops of porcini oil



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Blue Cheesecake

Ingredients:

48 servings

Crust	
7.5 Cups Ground ginger snaps (around 4-5 boxes)	add this towards the end to check)
3 3/4 Cups Ground pecans or walnuts	1 tsp Salt (may want more or less - add this towards the end to check)
15 T Brown Sugar	1 T Chopped fresh rosemary
30 T Melted butter	
1 tsp Cayenne (may want more or less -	

Method:

Mix together sugar, gingers snap crumbs and ground nuts in a bowl. Add melted butter, bit at a time till mixture is well bound (may need a little less or a little more butter - go slow)

Add in spices and check seasoning - may want bit more of salt, cayenne or rosemary

Put a spoon or two of crust mixture in the bottom of each mold and tamper down (I use one of the mold inserts). Want about a 1/2 inch layer.

Bake in 350 degree oven for 15 minutes or so till crisp - note it will crisp up (just like cookies) after it comes out - let cool before filling

Any extra base - just press down on a cookie sheet and makes great crackers.



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Blue Cheesecake Filling

Ingredients:

48 servings

1 1/2 pounds Soft blue cheese Camanzola, Dolece Gorgonzola, St Augur etc.. 1/ 1/2 pounds Cream cheese	1 pint Cream
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Method:

Allow cheese and cream cheese to come to room temperature. Remove and rind from the blue cheese.

Mix the cheeses together - spoon works, but use a mixer if you feel the need

Whip cream till fairly firm.

Take about a 1/4 to 1/3 of the cream and mix in to the cheese somewhat vigourously. Fold in the next third. Before adding the last third, taste it and check consistency - you may not need it all. Idea is that you have a rich soft spreadable mousse.

When crust is cool. Put cheese mixture into a piping bag or plastic bag with corner cut out and fill molds - refrigerate till needed.

Any extra "crackers" and cheese - make a great snack for hungry chefs



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Nuts for Blue Cheesecake

Ingredients:

48 servings

1 pound Pecan halves	1 T Chopped rosemary
6 T butter	
1 tsp salt	
1/2 tsp Cayenne	

Method:

Melt butter, add spices, then add pecans and toss. Spread out on a cookie sheet and bake in a 300 degree oven for 20 minutes (wat them fairly dark) - check and toll 2-3 times during cooking.

Take nuts and put them in a brown bag - shake a bit - to remove excess fat.

Store in an airtight container - best made 2-3 days before you want them



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Apple salad for Blue Cheesecake

Ingredients:

48 servings

6 Green apples 2 T lemon juice dash salt 2 T olive oil	
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Method:

Julienne the apples and toss with lemon juice. Add salt and olive oil and leave till needed.

Plating

30 minutes before needed - take the cakes out of fridge to warm through a bit. Remove from mold, remove bases (and do not lose my bases!!!) and top with a pecan.

Put on plate and set a small mound of the apple next to it.

Note - I would suggest to make life easy that we take out of the molds and top with nuts early in the day - we can put on a sheet pan and pick the cakes as needed - that way can take time removing from mold without impacting service