



*Les Marmitons*  
**NEW JERSEY**

**First Course:  
Spicy Tuna Tartar with crispy rice cakes**

**Yield: 40 servings**

<b>2 ½ Pounds Sushi grade Ahi tuna minced</b>	<b>½ C Kewpie Japanese Mayo (made with rice vinegar)</b>
<b>6 T Tabiko (fish roe) plus extra for garnish</b>	<b>4 T Canola Oil</b>
<b>Sesame Oil (to taste)</b>	<b>2 tsp Tamari (special soy sauce)</b>
<b>Siracha (to taste)</b>	<b>6 Cups cooked sushi rice</b>
<b>4 scallions (chopped ultra fine)</b>	

Preparation:

In medium bowl, mix minced sushi, Tabiko, Sesame Oil, Siracha, Scallions and Kewpie Mayo. Adjust seasoning to taste. Cover and reserve in refrigerator. Can be made 2-4 hours in advance.

Tightly pack sushi rice into desired shape (small rectangles preferred). Fry the rectangles in fry pan with canola oil and Tamari till golden brown.

Scoop small oval of tuna and put on top of the rice cake; garnish with extra Tabiko eggs and serve.



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**Second Course:  
Thomas Keller's Split Pea Soup**

**Serves 32 Cups**

<b>12 T canola oil</b>	<b>6 T red wine vinegar</b>
<b>8 cups thinly sliced carrots</b>	<b>Black pepper</b>
<b>8 cups chopped leeks</b>	<b>2 cups crème fraiche</b>
<b>8 Cups chopped onions</b>	<b>bunch of mint.</b>
<b>salt</b>	
<b>4 pounds smoked ham hocks</b>	
<b>12 quarts chicken stock</b>	
<b>4 pounds split peas (rinsed)</b>	

Heat oil and sweat carrots, onions and leeks with a good pinch of salt in large stock pot, reduce heat cover and cook slowly 35-40 minutes until tender. Add ham hock and chicken stock bring to simmer for 45 minutes. Strain stock into bowl in ice bath. Discard vegetables and reserve ham hock. Return cooled stock and ham hock to stock pot add peas and bring to simmer, simmer for 1 hour or more till peas are completely soft. Remove ham hock and reserve. Season soup with vinegar and salt. Puree soup in batches in processor till smooth (take your time). Skin ham hock and remove all fat. Chop meat into ½ inch dice and set aside.

To serve – reheat soup, put small amount of meat in each bowl. Spoon over soup – add a dollop of creme fraiche and garnish with chopped mint.



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## **Third Course: Coquilles St Jacques**

**Ingredients:  
40 servings**

<b>40 large sea scallops</b>	<b>4 Bay leaves</b>
<b>2 pounds button mushrooms, minced</b>	<b>8 T flour</b>
<b>12 small shallots minced</b>	<b>2 C clam juice</b>
<b>24 T unsalted butter</b>	<b>4 C Heavy Cream</b>
<b>8 T minced parsley</b>	<b>2 ½ C grated Gruyere</b>
<b>4 T mined Tarragon</b>	<b>2 T lemon Juice</b>
<b>4 C Vermouth</b>	<b>8 oz truffle butter</b>
	<b>2 T porcini powder</b>
	<b>Salt and pepper</b>

### **Preparation:**

Saute over medium heat mushrooms, 2/3 of shallots and 16T butter for about 30 minutes (cooks down to soft paste). Add minced parsley, tarragon, Porcini powder and season with salt and pepper. Set mixture aside till needed.

In sauce pan reduce vermouth and clam juice with remaining 1/3 of shallots and Bay leaves. Reduce to about a 1 and ½ Cups. Strain. Melt remaining butter in saucepan, add flour and make a light roux. Slowly mix in reduced liquid and cream to make a sauce (if too thick can thin with water or more vermouth). Add gruyere and cook till melted and taste for salt and white pepper. Set aside.

Line scallop shells with mushroom mixture. Top with a small nob of truffle butter, put a scallop on top, season scallop, put cream sauce over the top. Bake in shell at 350 degree oven till scallop is cooked through (maybe 5-6 minutes) then finish under the broiler for a minute or so. Do not overcook. Place a small tarragon leaf (or a hit of chopped parsley) and serve.



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**Fourth Course:**

**Mango and Campari Sorbet**

Makes 6 Cups

<b>4 ripe mangoes</b> <b>1 Cup simple syrup</b> <b>3 T fresh lime juice</b>	<b>4-5 shots of campari (taste before you do too much)</b>
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Peel and seed mango and puree in food processor with lime and simple syrup. Start to add campari – its bitter. I like a lot, some don't. Once you have reached desired taste, chill mixture and process in ice cream maker. .



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## **Fifth Course:**

### **Veal filet with calvados, apples and brussel sprouts**

Serves 40

<b>18-20 pounds trimmed veal loin smoked salt olive oil 6 pounds brussel sprouts (trimmed and halved if large) Olive oil sea salt 3 T porcini powder 16 apples</b>	<b>16 T unsalted butter 8 T sugar 4 Cups Veal demi glaze 16 garlic cloves split 8 oz Apple jack or calvados 8 oz apple cider 4-8OZ cream (start with 4 and add more if desired)</b>
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**Season veal with smoked salt and sear outside in olive oil. Put on meet rack and roast at 350 till hit internal of 130 degrees, pull and rest till carving (at least 10-15 minutes). Cut into fairly thick slices.**

**Roast brussel sprouts in olive oil with seas salt in 350 degree oven till well caramalized – 30-40 minutes. Before serving toss with porcini powder and more salt if needed.**

**Peel and slice apples into 8-12 wedges each. Saute in 8T butter and sprinkle with sugar, cook till cooked through and colored.**

**Reduce veal stock, calvados, apple cider and garlic over medium heat (ie not too fast). Reduce by 50%. Add ½ cream. Taste – add more if needed. Whisk in up to 8 of butter – again to taste. Add salt and pepper as needed.**

**Sauce plates, then put on 2-3 slices of veal in center, hit with smoked salt. Arrange sprouts and apple slices around edge of plate and surve.**



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## **Sixth Course:**

### **Braised apricots with goat cheese mousse**

Makes 40 servings

<b>24 OZ dried apricots chopped to size of raisins</b>	<b>1/2 tsp chili powder</b>
<b>1 1/2 bottles sweet white wine</b>	<b>1/2 tsp salt</b>
<b>1 C water</b>	<b>1 tsp ginger</b>
<b>1 tsp cinnamon</b>	<b>24 oz goat cheese</b>
<b>2-3 green serrano chilis (de-seeded and finely chopped)</b>	<b>2 1/2 C cream</b>
<b>1 tsp Cardomon</b>	<b>2 envelopes Gelatin</b>
<b>3 Oz Honey</b>	<b>1 T honey</b>
	<b>1/2 C chopped pistachios</b>

Put all ingredients through ginger in a pot and simmer till tender and most of liquid is absorbed. Add more water if needed. Taste and adjust seasoning. Let cool and put small amount in bottom of each serving dish

Heat 1/2 Cup cream and dissolve gelatin in it. Mix in goat cheese and Honey with cream and gelatin mixture. Beat the 2 cups of cream till soft peaks, fold into goat cheese. Pipe goat cheese on top of apricot mixture and set aside.

Top with either a drizzle of honey and chopped nuts or with sugar and brulee the top (watch that container can take the heat).



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## **Seventh Course:**

### **chocolate torte with blood orange sabayon**

Makes 40 Servings

<p><b>Pastry:</b> 27 oz butter 21 oz powdered sugar 3 good pinches salt 1 ½ kilos flour 12 egg yolks 12 T cold milk</p> <p><b>Chocolate filling:</b> 44 oz heavy cream 8 tsps granulated sugar 2 medium pinches salt 16 oz softened butter</p>	<p>4 lb best quality cooking chocolate (broken up) 15 oz milk coca powder for dusting</p> <p><b>Sabayon:</b> 12 Egg yolks 12 T blood orange juice 1 T lemon juice 3 tsps finely grated blood orange zest 15 T Sugar 9 T Grand Marnier</p>
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**Dough:** cream together butter, sugar, salt, rub in or pulse in (if using food processor) flour and egg yolks, when incorporated add milk. Make into a ball then on floured board make into 4 logs. Wrap in plastic and refrigerate at least 4 hours. Slice 1/8 thick rounds and press into tart pan. Put in freezer 30 minutes, then bake blind at 350 for 15 minutes (use weights).

**Chocolate filling:** Place cream, sugar and salt in a pan and bring to a boil. As soon as boiled pull it and add butter and chocolate, stir until melted. Allow to cool slightly then stir in milk, if splits allow to cool more and whisk in a little extra milk. Pour into tart pans and let cool to room temperature. Dust with cocoa powder.

**Sabayon:** Whisk together in metal bowl yolk, juice, zest, sugar and grand marnier till smooth. Place bowl saucepan of simmering water (water should not touch bowl) and whisk constantly. Volume should triple and temperature should be about 140 degrees. Continue to cook a minute or so more and then remove from heat. Keep whisking as cools down – do not want it cold, but not hot either. Serve a dollop on top of torte.