



*Les Marmitons*  
**NEW JERSEY**

*Menu*

*Potted Crab with Pea Custard*

*Pheasant Ravioli*

*Cauliflower Soup*

*Nobu's Miso Black Cod with Baby Bok Choy*

*Limoncello Sorbet Intermezzo*

*Rack Of Lamb with Sweet Potato Gratin and Asparagus*

*Rylan Inn Peanut Butter & Chocolate Dessert*

*Petit Fores - of the chef's choosing*



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## **Potted Crab with Pea Custard**

**Ingredients:**  
**40 servings**

### **Pea Custard**

**900G Frozen petite peas**  
**900 ML chicken stock**  
**6 grams Agar-agar powder**  
**300 ML heavy cream**

**Salt and White pepper to taste**  
**Inch of fresh ginger grated**  
**¼ cup roughly chopped mint**

- 1) Heat chicken stock, ginger and cream to boiling point. Add in agar agar and stir in, return to boil and boil 2 minutes.
- 2) In blender or food processor – process peas and add heated cream mixture and mint – blitz it, taste and add salt and pepper
- 3) Strain mixture and pour small amount in bottom of each serving bowl, chill until 45 minutes before serving, then remove and allow to come to room temperature.

### **Crab mix**

**3 pounds lump crab meat**  
**Juice of 3 lemons**  
**Zest of 3 lemons**  
**Canola oil (8-12 oz)**  
**1 clove grated garlic**  
**2 T Dijon mustard**  
**4 egg yolks at room temperature**

**3 T Fresh chopped mint**  
**3 T fresh chopped basil**  
**1 inch grated ginger root**  
**1 tsp grated nutmeg**  
**Cayenne or Ancho chile powder to taste**  
**(likely 1 T will do)**  
**Salt to taste**

- 1) Make a mayonnaise starting with the egg yolks and the mustard, grated garlic and lemon juice. Add the canola oil in a thin stream while you whisk.
- 2) After mayo is to the consistency that you want, add the lemon zest, mint, basil, ginger, and nutmeg.
- 3) Fold in the crab and adjust seasoning with the cayenne and salt – you want a good level of heat.
- 4) To serve – place a quenelle of crab mixture on the pea base and hit again with chile before serving.



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## Pheasant Ravioli

**Ingredients:**  
**40 servings**

### Pheasant filling

**10 pheasant legs – confited and then shredded**  
**10 pheasant breasts plus additional chicken breasts to make a total weight of 3 pounds**  
**1 pound of fresh fois gras well chilled and cut into a small dice**  
**Egg whites from 3 eggs**

**8 oz prosciutto sliced thin and roughly chopped**  
**1 pint cream (you will likely not need all of this)**  
**Salt and pepper to taste**  
**1 tsp Nutmeg (have some extra in reserve)**  
**Ancho chile to taste**  
**1 cup freshly grated Parmesan**  
**¼ cup chopped parsley**

### **PREPARATION**

- 1) Make a mousse (may need to be done in batches) in food processor by blitzing the breasts, egg whites, prosciutto and cream (careful how much cream you add – you want a loose paste),
- 2) add nutmeg, salt and pepper and Parmesan and chile – check seasoning by cooking a tsp of filling.
- 3) Once its seasoned as you like, stir in herbs, fois gras and pheasant leg meat.
- 4) Chill mixture and make 40 balls.

### Ravioli dough

**825 grams of 00 pasta flour**  
**6 whole medium eggs**  
**9 medium egg yolks**  
**3 T olive oil**

**1 tsp salt.**  
**Plus 2 extra egg yolks beaten for making the ravioli**

- 1) Using a food processor (may need to split in a couple of batches), blitz together the flour salt and oil.
- 2) Egg by egg, incorporate into the flour till you have a dough
- 3) Need the dough for 5+ minutes till shiny, wrap in cling film and refrigerate at least 1 hour.
- 4) Remove and roll dough using pasta roller till thin (approximately 1 mm)

5) Flour your work surface and assemble the ravioli by putting a ball of filling in, lightly basting pasta edges with egg wash and folding over, crimp with fingers to remove the air. Trim with a round cutter and scissor to make a round ravioli.

<b><u>Pheasant stock</u></b> <b>Carcasses of the pheasant, plus a pound of chicken bones</b> <b>2-3 carrots coarsely chopped</b> <b>2-3 celery stalks chopped</b>	<b>2 onions chopped</b> <b>8 oz white wine</b> <b>3 liters chicken stock</b>
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- 1) Roast the bones in the oven till browned.
- 2) Add bones and aromatics and white wine to stock pot, cook till wine is almost evaporated then add the stock and cook for 2 hours slowly – strain.

<b><u>Chestnut sauce</u></b> <b>2 liters of pheasant stock (if you have more, just reduce to 2 liters</b> <b>½ liter heavy cream</b> <b>100 grams of butter</b> <b>2 leeks – thinly sliced, just the whites</b>	<b>3 large shallots thinly sliced</b> <b>4 sprigs of thyme</b> <b>200 ml white wine</b> <b>4 cloves garlic crushed</b> <b>600 grams of chestnuts</b> <b>6-8 tsp lecithin powder</b>
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- 1) Heat a large saucepan with the butter and saute the leek, shallot and garlic until golden, add the thyme and chestnuts, deglaze the pan with the wine and cook until the wine becomes syrupy and sticky.
- 2) Add the stock and bring the sauce to the boil, reduce the heat and simmer the sauce for 25 minutes. Add the cream, bring the sauce back to the boil and simmer for 5 minutes.
- 3) Blend the sauce until smooth and pass the sauce through a fine sieve, let the sauce cool.
- 4) TO HEAT AND SERVE THE SAUCE: When you are ready to serve pour the cooled sauce back into a saucepan and add the lecithin powder – note ratio is 1 tsp of the powder for each 250 ml of liquid., blend until the sauce foams heavily, gently heat the sauce over low heat until warm but not boiling, foam again until a heavy foam blanket sits on top of the sauce, leave it to settle for a couple of minutes and serve the foam, scooping it from the surface

<b><u>Curly Kale and Chestnut Pesto</u></b> <b>10 cloves of garlic</b> <b>420ml olive oil</b> <b>1Kg curly kale, stalks removed</b> <b>300g Baby Spinach also known as pousse</b> <b>Salt and freshly cracked black pepper</b>	<b>5tsp Dijon mustard</b> <b>Zest of 5 unwaxed lemons</b> <b>75g grated Parmesan cheese</b> <b>75g roasted chestnuts</b> <b>75ml balsamic vinegar</b>
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Wrap cloves of garlic tossed in 1 tsp of olive oil in foil and roast it at 200°C for 20 minutes.

Remove the husks and keep the roasted garlic pulp.

Bring a large saucepan with salted water to the boil. Blanch the curly kale for 7 minutes in the boiling water, add the pousse for the last 30 seconds of the cooking time and refresh in ice water until completely cold, drain.

Squeeze the kale and pousse to remove the excess water.

Place the squeezed curly kale and pousse along with the roasted garlic pulp, most of the olive oil, freshly cracked black pepper, sea salt, Dijon mustard, the lemon zest, roasted chestnuts, Parmesan cheese, balsamic vinegar into a blender and puree until the desired consistency.

Taste and adjust the seasoning if needed. I like my pesto smooth however it would be just as delicious if you made it slightly chunky.

Keep refrigerated until needed – note that you are reserving little bit of olive oil to thin out as needed

<b>Blanched kale</b> <b>1Kg Kale leaves</b>	<b>4 T butter</b> <b>Salt and pepper</b>
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- 1) Blanch, shock and drain the kale and reserve
- 2) Before serving, warm in melted butter and season.

<b>Topping</b> <b>Grate a cup of Parmesan</b> <b>Grate a ½ cup of roasted chestnuts</b>	<b>High quality olive oil for drizzling – just a small amount.</b>
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## **Assembly of the dish**

Bring a large saucepan filled with salted water to the boil to cook the ravioli.

Cook the ravioli in the rapid boiling water for 4 minutes, gently remove them from the water and drain them on kitchen paper.

Divide the buttered kale between plates, place a ravioli on top of each. Place a quenelle of the pesto on top and spoon the chestnut foam around. Finish the dish with olive oil and freshly grated chestnuts and Parmesan, serve immediately.



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## **Thomas Keller's Cream of Cauliflower Soup**

**Ingredients:**  
**40 servings**

<b>6 heads of cauliflower (12-15 pounds tot)</b>	<b>6 cups heavy cream</b>
<b>12 TBLS (6 oz) unsalted butter</b>	<b>6 cups water</b>
<b>2.25 cups coarsely chopped onions</b>	<b>canola oil for deep frying</b>
<b>2.25 cups coarsely chopped leeks (white and light green parts only)</b>	<b>3 medium red beets</b>
<b>3/4 tsp Madras curry powder</b>	<b>3 tsp white vinegar</b>
<b>kosher salt</b>	<b>Torn croutons</b>
<b>6 cups milk</b>	<b>EVOO</b>
	<b>Freshly ground black pepper</b>

**The unctuous, velvety, creamy texture of this soup is so elegant and satisfying. Curry offsets the richness and cauliflower florets, croutons, and beet chips give the soup body and crunch.**

Remove the leaves from the cauliflower, and cut out the core.

Trim off the stems and reserve them.

For the garnish, trim 6 cups florets about the size of a quarter and set aside.

Coarsely chop the remaining cauliflower and the stems into 1-inch pieces. You need 24 cups.

Melt 9 TBS of the butter in a large saucepan over medium heat.

Add onions, leeks, curry and coarsely chopped cauliflower.

Season with 4 tsp salt.

Cover with a parchment lid, and cook stirring occasionally, until the vegetables are almost tender, about 20-30 minutes. Remove lid.

Pour in the milk, cream and water, increase the heat to medium high, and bring to a simmer. Simmer for 30 minutes, skimming off the foam from time to time.

Working in batches puree until smooth and velvety. Check seasoning and add more salt if

needed.

Fill a small deep pot with 1 inch of oil and heat over medium heat (300 degrees).  
Set a cooling rack over a baking sheet and line the rack with paper towels.

While the oil heats peel the beets and slice off about 1/2 inch from the top. Using a mandoline slice the beets into rounds that are slightly thicker than paper. Use only the full rounds.

Carefully add a few beets to the oil to fry, turning them with a wire skimmer or skimming spoon as the edges begin to curl and pressing gently on the chips to keep them submerged.  
After about 1.5 minutes the beets will be crisped.

Transfer the beets to the paper towel lined rack and season with salt.  
Fry the remaining chips in batches.

Bring a medium saucepan of salted water to a boil.  
Add vinegar and the reserved cauliflower florets and blanch until tender. 4-6 minutes.  
The vinegar will keep the cauliflower white. **DO NOT OVERCOOK!!!!**  
Drain.

Melt the remaining 3 TBS butter in a frying pan over medium high heat, swirling the pan occasionally until the butter turns a rich golden brown.  
Add the florets and sautee until a rich golden brown. Set aside.

To serve reheat the soup. This is a thick soup, but if it seems too thick you can add a bit of water. Season with S&P if needed.

Pour the soup into bowl.  
Top with a few cauliflower florets, torn croutons, and top each with a few chips—**If the beets touch the soup they will become soggy and discolor it.**

Drizzle with EVOO and sprinkle with pepper.

# Garlic Oil

## Ingredients:

<b>3 cups peeled garlic cloves</b> <b>About 6 cups canola oil</b>	
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This makes garlic comfit.

Cut off and discard to root end of the garlic.

Put garlic and oil in small pan (oil should cover garlic completely).

Cook gently in medium-low heat, stirring occassionally untl garlic is tender.

**Alternately, you can crush about 15-20 cloves of garlic, and toast them slowly in a shallow pan until golden brown to make the garlic oil.**

# Croutons

## Ingredients:

<b>3 loaves country bread</b> <b>Garlic oil</b>	<b>6 TBS unsalted butter</b>
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Method:

Cut the crust off the bread.

Tear bread into irregular pieces no larger than 2 inches. You need about 9 cups.

Pour about 1/8 inch of the garlic oil into a large saute pan and heat over medium heat until hot.

Spread the bread in a single layer in the pan. Might need to do several batches

Add some butter.

The oil and butter should be bubbling, but if you hear a sizzle the heat is too high.  
**You want to cook the bread slowly.**

Stir until cooked. They should be crispy and golden-about 15-20 minutes.

Do not drain. Bread should absorb oil and butter.





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## **Nobu's Miso-Marinated Black Cod**

**Serves 40**

<b>40 8 Oz black cod fillets</b> -about 1/2 pound each <b>2 1/2 c sake</b> <b>2 1/2 c mirin</b>	<b>2 1/2 C white miso paste</b> <b>1 3/4 C sugar</b>
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**[Note: Black Cod is also called Sable fish or Butterfish in some fish Markets. It is possible to over marinate the fish. Limit the marinating time to 2 days maximum.]**

### **Method:**

Two days beforehand, make the miso marinade and marinate the fish. Bring the sake and mirin to a boil in a medium saucepan over high heat. Boil for 20 seconds to evaporate the alcohol. Turn the heat down to low, add the miso paste and whisk. When the miso has dissolved completely, turn the heat up to high again and add the sugar, whisking constantly to ensure that the sugar doesn't burn on the bottom of the pan. Remove from heat once the sugar is fully dissolved. Cool to room temperature.

Pat the black cod fillets thoroughly dry with paper towels. Slather the fish with the miso marinade and place in a non-reactive dish or bowl and cover tightly with plastic wrap. Leave to marinate in refrigerator for 2 days.

To cook the fish: Preheat oven to 400F. Preheat a grill or broiler. Lightly wipe off any excess miso clinging to the fillets but don't rinse it off. Place the fish skin-side-up on the grill, or in a broiler pan, and grill or broil until the surface of the fish browns and blackens in spots, about 3 minutes. Flip and grill or broil until the other side is browned, 2 to 3 minutes. Transfer to the oven and bake for 5 to 10 minutes, until fish is opaque and flakes easily.

## Chinese Greens With Oyster Sauce and Crispy Garlic Chips

Serves 40

<b>120 baby bok choy</b> <b>1 1/4c oyster sauce (Lee Kum Kee</b> <b>-brand</b> <b>1 1/4 C water</b> <b>1 1/2 Tbs cooking oil</b> <b>3 Tbs sugar</b>	<b>white pepper</b>  <b>FOR GARLIC OIL</b> <b>40 Cloves garlic Sliced and rinsed.</b> <b>3/4 C Canola oil</b>
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[Note: For the garlic oil, the garlic will continue to cook in the oil so as soon as they turn light brown in the wok, you should dish it out. Eventually, they will turn golden brown.]

Prepare the garlic oil first by peeling and slicing the garlic. Rinse under cold water and pat dry on paper towels.

Heat the Canola oil in a small saucepan over Medium heat. Add the garlic slices and stir occasionally until they turn a nutty golden brown.

Remove garlic chips to paper towels to drain. Use as garnish. Reserve the Garlic Oil

Heat up a pot of water and bring it to boil. Add two small drops of cooking oil into the water. Drop the Bok Choy into the boiling water and quickly blanch them for about 20-30 seconds (depends on the quantity). As soon as they turn slightly wilted, transfer them out and drain the excess water off the vegetables. Arrange the vegetables on a plate.

In a wok or saute Pan, heat up the cooking oil, add the oyster sauce, water, sugar, and white pepper. As soon as the sauce heats up and blends well, remove from heat and hold warm for service. Spoon warm Oyster sauce over the blanched vegetables. Top with the garlic oil and a few Crispy Garlic Chips. Serve immediately.



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## **Limoncello Sorbet**

**Yield: 3 quarts**

<b>6 cups water</b> <b>4 cup sugar</b> <b>1 1/2 cup limoncello liquor</b> <b>3 cup fresh lemon juice (from about 15 lemons)</b>	<b>More limoncello for pouring over servings, optional</b>
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Combine the water, sugar, and limoncello in a medium saucepan. Bring to a boil, stirring frequently, until sugar is dissolved. Add the lemon juice and chill for 2 hours or overnight.

Freeze in an ice cream machine according to manufacturer's directions, about 30 minutes. Transfer to a sealable container and freeze for at least 2 hours.

To serve, scoop into a glass, pour a shot of limoncello over and serve.



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## **Double Sous Vide Rack of Lamb**

**Yield: 40 Servings**

<b>10 rack of lamb, frenched</b>	<b>5 cup white wine</b>
<b>120 cloves whole garlic</b>	<b>5 qt chicken stock</b>
<b>20 long sprigs rosemary</b>	<b>15 pcs bacon strips (cut into 1-inch sections)</b>
<b>10 cup olive oil</b>	<b>1/2 lb unsalted butter</b>
<b>25 shallots (finely sliced)</b>	<b>salt &amp; pepper to taste</b>

### **Method:**

Set the water bath temperature to 56C.

Clean, dry and vacuum-pack the whole lamb rack. Sous vide for 1 hour.

Remove lamb rack from bag and carefully pour out the meat juice and set aside.

Heat the olive oil and fry the whole garlic on low-medium heat until garlic is brown but not burnt. Remove and put aside. In the same pan of oil, fry the rosemary sprigs and put aside. By this time, the olive oil would have been infused with the garlic and rosemary flavour.

In the same pan, brown the lamb rack all round and out aside.

Remove excess oil and keep just enough for frying the shallots. When shallots are brown, pour in the white wine to deglaze until almost dry. Add chicken stock and the meat juice from the earlier sous vide step, bring to boil and reduce to half and let it cool.

While the sauce is being reduced and cooled, cut the rack into 2 (4 bones each) and pack each rack with fried garlic, rosemary leaves and bacon into sous vide bag.

Pour the cooled gravy into the bags and freeze the bags in the fridge. When solidified, vacuum seal the bags and put back in fridge until actual day of dinner.

Before serving, set the temperature of the sous vide water bath to 55C. Sous vide the lamb rack for the second time for 2 hours.

Remove lamb from bag and strain the sauce into a frying pan for further reduction. Add butter, salt, pepper and/or lemon juice to taste.

Light up a blow torch and brulee the lamb until slightly charred on the outside.

Slice the lamb rack to individual piece and place 2 pieces on each plate with the bone pointing up.

Drizzle the reduced sauce over and serve immediately.

## Sweet Potato Gratin with Tilamook Cheddar and Maple Cream

**Ingredients:**  
**28 servings**

<b>1 Lb unsalted butter</b> <b>1 Lb AP flour</b> <b>24 medium sweet potatoes, about 12 pounds, peeled</b> <b>8 cups heavy cream</b>	<b>4 cups maple syrup</b> <b>Salt</b> <b>2 Lb Tilamook Mild Cheddar Cheese-shredded</b>
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Method:

preheat oven to 350F

Slice the potatoes very thin on a mandolin, and place a layer in a large buttered hotel pan. Dot them with pats of butter, a splash of heavy cream, a handful of flour and a bit of maple syrup. Use your discretion on the quantities of these. Press them down and continue to layer the potatoes, butter, cream, flour and maple syrup until the pan is almost full. Season with salt every few layers. Add the remaining cream and maple syrup until the potatoes are almost covered.

Bake for 60 minutes until the potatoes are soft and the cream has reduced and thickened and the potatoes are soft when tested with a knife. At the end, spread the shredded cheese over the top and bake for a few minutes more until the cheese has melted and browned. Remove from the oven, and allow to rest for about 30 minutes.

## Sous Vide Asparagus

**Yield: 40 Servings**

<b>12 Bu fresh asparagus</b> <b>1/2 lb unsalted butter</b>	<b>Salt &amp; pepper</b>
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Method:

Trim off bottoms. Rinse and place 1/2 bunch in each vacuum bag with salt, pepper and 1 Tbsp butter. Vacuum seal bags and cook sous vide at 83C for 20 minutes. Immediately chill in ice water bath and hold until ready to serve. At Service reheat for 5 minutes in 55C bath, open bags and serve.



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## **Peanut Butter and Chocolate Tasting a la Ryland Inn**

**40 servings**

**Ingredients:**

<b>883 g Eggs</b>	<b>16 Sheets Gelatin</b>
<b>480 g 10x Sugar</b>	<b>1170 g Peanut Butter</b>
<b>1280 g Heavy Cream</b>	<b>To Taste- Salt</b>

Over a double-boiler, heat eggs and sugar, while constantly whisking until ribbons form.

In a standing mixer bowl with a paddle attachment, beat peanut butter for 5 minutes on low speed.

Bring the cream to a boil and add the gelatin.

With the paddle running, slowly pour the cream into the peanut butter and mix until smooth.

Fold the egg mixture into the peanut butter mixture in three stages.

Pour mixture into molds and freeze.

Unmold peanut custard and place mold side up on wire rack in sheet pan.

Spoon milk chocolate glaze over custard to cover. Refrigerate at least 30 minutes to set glaze.

### **SERVICE:**

Place a rice crispy cookie on the plate and top with a chocolate covered custard.

## **Milk Chocolate Glaze**

**Yield: 2.75 quarts**

<b>1200 g Neutral Glaze</b>	<b>Pinch Salt</b>
<b>755 g Water</b>	<b>840 g 40% (milk) Chocolate</b>
<b>755 g Heavy Cream</b>	<b>300 g Cocoa Powder</b>

Over a double-boiler, melt the chocolate

Bring the water and neutral glaze to a boil, while whisking occasionally.

Bring the cream to a boil, add the cocoa powder and mix vigorously until well blended and thick. Add the water and neutral glaze and continue to mix until smooth. Add the melted chocolate and whisk until incorporated

Season lightly with salt and strain mixture through a chinoise. Reserve at room temperature.

## **Rice Crispy Crunch**

**Yield: one full sheet tray**

<b>140 g Milk Chocolate</b>	<b>200 g Peanuts, chopped</b>
<b>160 g Cocoa Butter</b>	<b>306 g Rice Crispy Cereal</b>
<b>590 g Peanut Butter</b>	

Over a double-boiler, melt the chocolate and cocoa butter

On low speed with a paddle, whip the peanut butter until soft and smooth

Add the peanuts, and chocolate/cocoa butter to the peanut butter and continue to mix until incorporated

Add the rice crispy cereal and mix until incorporated

Spread between two pieces of parchment and roll to 1/8" and chill

Stamp out cookies the same shape and size as the molds used in the custard.

**Neutral Glaze**  
**Makes 6 cups**

**1-1/2 Cups sugar**

**1-1/2 Cups water**

**6 Tbsp unflavored gelatin**

**3 cups cold water**

**Instructions**

1. Place equal measurements of water and sugar in a small saucepan, and bring them to a boil. Simmer the sugar and water together for 10 minutes to make a light syrup. Allow it to cool to room temperature.
2. Sprinkle the gelatin over 3 cups of cold water. Set the gelatin mixture aside for five to 10 minutes, until the gelatin has fully "bloomed," or absorbed the water and softened.
3. Heat the gelatin mixture gently over a double boiler, or by microwaving it at 50 percent power for 30 seconds at a time. Stir frequently, until the gelatin is completely dissolved.
4. Stir in an equal quantity of your sugar syrup. For example, if you're making one cup of glaze you'd add a half-cup of syrup to your half-cup of water and gelatin.
5. Brush the glaze over your dessert as soon as it begins to thicken. If it becomes too cold and thick, return it to the microwave or double boiler just long enough to make it loosen and become liquid again.