



Les Marmitons
NEW JERSEY

Chef 's - Our Executive Team
Menu

Amuse - Uni Custard, Cauliflower Panna Cotta and Lemon Gelee
Course lead: Andre Chabanel

1st Course: Pork belly and Langostine
Course lead: Eric Eisenbud

2nd Course: RED SNAPPER "CASINO"
with Herb Bread Crust, Scallop Mousse and Cauliflower Puree
Course lead: Jay DiDomenico

Intermezzo: Orange, Honey and Cardamom Sorbet
Course lead: Jay DiDomenico

3rd Course: Hangar Steak with Steak Sauce, Light As Air Gnocchi with Pesto Sauce,
and Zucchini
Course lead: Paul Eggermann

4th Course: Chef Jesse's Molasses Cake with Ginger Ice Cream and Shaved Dark
Chocolate
Course lead: Efrain Raices

Petit Fours by Andre Chabanel



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Amuse - Uni custard, Cauliflower Panna Cotta and Lemon Gelee

**Ingredients:
48 servings**

Recipe to follow.	
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METHOD:



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Pork Belly with Langoustines

48 servings

For the Pork Belly

**10 pounds Pork Belly - boned and skinned
(this will likely be 4-5 belly's)**

12 Tbl Olive oil

4 large carrots – peeled and chopped

4 medium onions – peeled and chopped

4 medium leeks – Whites only chopped

4 stalks celery – trimmed and chopped

8 Sprigs rosemary

8 Sprigs Thyme

8 leaves Bay leaves

4 Cups dry White Wine

12 Cups Veal Stock

12 Cups Chicken stock

8 Cups Madeira

Method:

Make sure meat is trimmed to be of even thickness (later we will square it off). Rub meat with salt and pepper, then roll up and tie into logs. Heat olive oil and brown the pork. Remove pork and set aside. Drain off excess oil then add carrots, onion, leek, celery and herbs – saute for 5 minutes or so till they start to pick up color. Deglaze the pot with white wine – let bubble till almost evaporated. Return the pork and add the chicken and veal stock and bring to a boil. Then reduce and braise in 275 oven for 3 or more hours – turning occasionally (should be very tender and easily insert a fork).

While pork is still warm, remove from pork, untie and lay it flat on a baking sheet or hotel pan. Place a second baking sheet or hotel pan on top and weight it down with cans. Let it cool completely, then transfer to fridge – leave it weighted overnight in fridge to shape.

Meanwhile – pass the braising stock through a sieve, pushing down on vegetables to extract as much liquid as possible. Chill overnight and remove fat that accumulates on surface. Then reduce liquid by 2/3rds. In another pan reduce madeira by half. Then combine madeira and braising liquid. Sauce should be slightly syrupy. If not, further reduce. Adjust seasoning with salt and pepper.

Take chilled pork and square off the edges. Score the top of the fat/meat and then cut into small cubes – about an inch square – ideally we should end up with 2 squares per person. Season the squares with salt and fry in batches in olive till golden brown on both sides (can keep warm on sheet tray in oven).

For crushed peas
2 pounds frozen peas – petit pois or best quality

2 small bunches of mint – leaves only
1/4 Cup Best quality EVO

Blanche the peas and mint leaves to boiling salted water for 2-3 minutes. Drain and add to food processor and blend with olive oil in steady drizzle, salt and pepper. Reserve till service – Should be served warm, not hot.

For Seafood (this is with langostines – we will adjust as needed for prawns or crawfish)
96 ea Langostines – peeled, cleaned, but coral reserved

8 T olive oil

Rub the langostines with their coral to get flavor and color. Season seafood with salt and pepper and pan fry in olive oil for 2 minutes or so per side till just cooked through.

For the crustacean vinaigrette
200 ML Crustacean oil (recipe follows)
2 T wholegrain Dijon mustard

2 ea Lemons
2 T Tarragon leaves

Juice the lemons. In a bowl, whisk lemons, and mustard and add oil in a drizzle – whisk in tarragon and salt and pepper to taste.

Crustacean Oil – needs to be made in advance – Andre to make
1 LB Heads and claws of shellfish (Langostines, Shrimp, Prawns etc) – Steamed
1/2 Head Garlic (unpeeled – just sliced across center)

1 Sprig Thyme
2 Bay leaves
1 small bunch tarragon
1 tsp – whole white peppercorns
1/2 tsp – whole coriander seeds
1 liter - Approximately of ground nut oil or olive oil (not strong flavored)

Roughly chop the heads and claws and place in a 250 degree oven for 2-3 hours – till very dry. Put the dried heads and claws into a canning jar (a 1-1.5 liter jar) with all the garlic herbs and spices, fill up jar with oil to about 3/4 of an inch below top. Seal the jar. Wrap the jar with Aluminum foil to protect from jarring against the sides May want to do the same with lining the pan (trying to reduce the risk of jar cracking). In a tall saucepan fill with salted water to the level of oil in the jar – Bring Water to boil and sterilize for 35-45 minutes (depending on jar size). Remove jar and allow to cool to room temperature then refrigerate for at least 8 days (Will keep for months till opened). After opening strain into smaller bottle – will keep several weeks).



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Red Snapper Casino

With Herb Bread Crust, Scallop Mousse and Sunchoke Puree

Serves 48

<u>For the fish</u> 10 pounds skinned and trimmed snapper fillet's (3 oz portion) – note save trimmings for mousse 9 Tbl Oil, canola 3 Cups Bell Pepper, Red Brunoise Cut	3 Cups Bell Pepper, Green Brunoise Cut 6 ea Shallots Minced 6 Oz Bacon Thin Strips (Lardons) 110 ea Clams, Littleneck (2 per and couple extra in case)
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Method:

Steam the clams with white wine until open, reserve clam liquid.

Season Snapper with salt and white pepper, spread a thin layer of mousseline on each fillet and coat with bread crumbs. Place the canola oil in a sauté pan on high heat, sauté crust side down until browned, flip the fillet adjust the heat and finish cooking on other side, keep warm.

Over medium heat render the bacon in a sauté pan, add the peppers and shallot and sweet for 2 – 3 minutes until soft and translucent reserve.

<u>For the Scallop Mousse</u> 2 ½ Lb Scallops, Bay 6 ea Egg Whites 20 oz Cream, Heavy	3 oz SNAPPER TRIMMINGS TT Salt/Pepper
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Using a food processor, puree the scallops and snapper trim. Add the egg white and pulse mixture, season with salt and pepper. Slowly add in the heavy cream (you may not need it all), scrape down sides of processor, pulse again until mixture is smooth, reserve cold.

<u>For the Bread Crust</u>	4 tsp Butter, Unsalted
8 Cups Crumbs, Bread Fresh	TT Salt
3 Bunch Parsley, Italian Chopped	
4 Cloves Garlic Minced	

Pulse all ingredients in food processor.

<u>For the Cauliflower Puree</u>	TT Salt and <u>White</u> Pepper
5 heads cauliflower	
16 oz Butter, Unsalted Cubed, Rm Temp	
8-12 oz Cream, Heavy Heated (Shared Item)	

Steam or boil cauliflower until tender, drain water, place in blender, and puree with the remaining ingredients (add butter and cream in batches as you may want less) until smooth consistency, check for seasoning, reserve hot.

<u>For the Sauce</u>	4 tsp Chives, Fresh Minced
36 oz Butter, Unsalted to brown for sauce	4 tsp Parsley, Fresh Minced
18 oz Wine, White (used for steaming clams and then sauce)	4 tsp Basil, Fresh Minced

Heat a medium sauce pan, brown the butter in the hot pan, whisks in clam liquid to emulsify and add herbs – (Note this may be easier in the blender – add liquid in steady stream and check taste part way through – may decide you do not need all the liquid)

To Plate

Spoon a small amount of the puree onto center of warm plate; place a snapper fillet crust side up on top of the puree. Spoon hot pepper and bacon mixture, and 2 clams in shell around fish, finish with butter sauce.



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Orange, Honey & Cardamom Sorbet

Makes 1 quart

3 cups water	2 whole cloves
1 cup sugar	1 small bay leaf
1/2 cup clover honey	2 cups chilled fresh orange juice
2 tablespoons finely grated orange peel	3 tablespoons fresh lemon juice
1 tablespoon chopped peeled fresh ginger	
1/8 tsp ground cardamom	

Method:

Combine first 8 ingredients in heavy large saucepan. Bring to boil over medium-high heat, stirring until sugar dissolves. Boil until syrup is thick and mixture is reduced to 2 cups, about 12 minutes. Cool syrup.

Strain syrup through cheesecloth and a fine sieve into medium bowl. Add orange juice and lemon juice. Transfer to ice cream maker and process according to manufacturer's instructions.



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Hanger Steak with Light As Air Gnocchi and Zucchini

Yield: 48 Servings

10 Hanger steaks, trimmed and separated into two “ropes”	neutral oil for pan
Salt, pepper and garlic powder to taste	

METHOD:

Lightly salt, pepper and garlic powder the ropes of meat and seal in vacuum bags.

Preheat a large sous vide machine to 53C. Add the sealed bags of steak (refrigerator temperature) and cook sous vide for 2 to 3 hours.

Prepare a large ice water bath. Remove the bags from the sous vide cooker and chill them in the ice bath. Refrigerate until ready to finish.

Return the bags to the cooker for 15 minutes to reheat. Remove from bags and quickly sear each rope on all sides for 45-60 seconds on each side. Let rest 10 minutes and then slice diagonally into 1/2” medallions and plate as below.

<u>Steak sauce:</u>	8 Cups Dry, but fruity red wine
48 medium shallots, peeled, trimmed, thinly sliced, rinsed and dried	4 Cups Good quality low salt beef stock
10 T Red wine vinegar	16 OZ Unsalted Butter
	8 T Chopped Italian Parsley

Traditionally this is done in the pan after you have seared the meat, but you can make it separately. Over medium heat in a heavy skillet, use 1/2 the butter and all the shallots – season with salt and pepper (go easy on salt as will be reducing stock and can season later) and cook till shallots are softened, but not colored. Add the vinegar and cook till evaporated. Add the wine and stock and reduce by 2/3. Pull pan from heat and swirl in remaining butter, check for salt and then toss in parsley. Note that last stage should be done just prior to service

Gnocchi

Serves 48 as a side

6 Lb whole baking potatoes	1/2 Cup Olive oil
6 ea Beaten egg yolks	8 Oz Butter
1 Cup Grated Parmesan	
3 Cups Well drained Ricotta	
4-6 Cups Flour	1/2 Cup grated parmesan reserved
2 tsp Salt	

Prick and bake potatoes till tender, cool enough to touch then skin and pass the potato through a ricer. In a bowl, mix the potato puree, eggs, parmesan, ricotta and salt. Gradually add the flour, we are trying for a soft dough. The more flour we use, the denser it becomes. Amount of flour will depend on water content of ricotta and potato. Dough should be soft, pliable, but not sticky. Try not to overmix.

On a floured surface gently (light touch) roll out lengths of dough to about and inch diameter tube. Slice into 1 inch rounds (you may need to reshape – we are looking for marsh mellow type shapes – so round cylinders with flat ends.

Add prepared gocchi in small batches to gently boiling water. Gnocchi should float after about 2 minutes. Remove with slotted spoon and shock in bowl of ice water.

Drizzle cooked gnocchi with olive oil (and gently toss – put onto a sheet tray till needed for service.

20 minutes prior to service, remove gnocchi from fridge and allow to come up to temperature. In batches, gently sautee (let them sit on one side then when colored flip them, don't toss them around) gnocchi to get golden brown color on both flat sides (as an alternative, you could put on a sheet tray, brush with melted butter and get color that way).

Pesto Sauce

3 Cups packed Basil leaves	3/4 Cup Toasted pine nuts
3 Cups packed Water cress leaves (if can't find, use more basil)	2-3 Cups Good quality extra virgin olive oil
3 cloves Garlic	1 Cup Parmesan grated

Pulse 1/2 of the olive oil and all ingredients in food processor. Thin out with more olive oil. Looking for a fairly smooth, but not too runny sauce. Season with salt and pepper.

Zucchini

24 smaller to medium sized Zucchini	
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8 T Olive oil	
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Thickly slice (3/4 inch) rounds of zucchini. Pan sear 1 side to get color, flip onto sheet tray and bake for 8-10 minutes till cooked through. Season with salt and pepper.

Plating

Really important that we have hot plates here. Think about the plate as a checker board. Down the middle – spoon a small strip of the shallot sauce, on top place 2-3 slices of the steak (make sure you have hit it with a bit of salt and pepper). On one side of the steak, you will put 2 pieces of Gnocchi and 1 of Zucchini and you will reverse it on the other. Under each piece of gnocchi place a small spoon of pesto – place gnocchi on top, just off center to see some of the sauce. Place Zucchini in the other slots. So thinking traffic light – one side of plate is G, Z,G; other side of plate is Z,G, Z. Make sure everything has been seasoned and just dust the zucchini with the smallest amount of parmesan.



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Spiced Molasses Pound Cake with Ginger Ice Cream and Shaved Dark Chocolate

8 servings

Ingredients:

3 cups all-purpose flour	1/2 tsp allspice
1 teaspoon baking powder	1/2 tsp nutmeg
1/2 teaspoon salt	5 eggs
1 cup (2 sticks) butter, softened	1 1/2 cups molasses
1 cup dark brown sugar	1 cup milk
1 cup granulated sugar	1 tsp vanilla extract
1/2 tsp cinnamon	1/2 cup vegetable oil

PROCEDURE

Preheat convection oven to 275F

In a large bowl and using an electric mixer, cream the butter and sugar together until well mixed, scraping down the sides of the bowl, beat in the eggs, one at a time. Beating well after each addition, beat in the flour mixture, alternating with the milk, add molasses, and spices, vanilla and oil, pour batter into a greased and floured 10 inch bundt pan and bake for 90 minutes, cool in the pan for minutes, drizzle with a little molasses .

Chef Jesse's Spice Glaze

1 cup plus 1 tablespoon powdered sugar	1/4 tsp allspice
2 tablespoons evaporated milk	1/2 tsp pure vanilla extract
1/4 cup of unsalted butter softened	
1/4 tsp cinnamon	

PREPARATION:

In a medium bowl, add milk, then add powdered sugar, mix well, mix in soft butter whip till smooth, add cinnamon, allspice, Vanilla. add on cool cake to make sugar glaze.

Ginger Ice Cream

Makes one gallon

12 ounces unpeeled fresh ginger	1/2 tsp of salt
4 cup whole milk	20 large egg yolks
8 cups heavy cream	2 teaspoon ginger extract (optional)
4 cup sugar	4 heaping tablespoon grated fresh ginger

PROCEDURE

Cut the ginger in half lengthwise (making it more stable for slicing), and then cut it into thin slices. Place the ginger in a medium, nonreactive saucepan. Add enough water to cover the ginger by about 1/2 inch, and bring to a boil. Boil for 2 minutes, then drain, discarding the liquid.

Return the blanched ginger slices to the saucepan, then add the milk, 4 cups of the cream, sugar, and salt. Warm the mixture, cover, and remove from the heat. Let steep at room temperature for 1 hour.

Rewarm the mixture. Remove the ginger slices with a slotted spoon and discard. Pour the remaining 4 cups heavy cream into a large bowl and set a mesh strainer on top.

In a separate medium bowl, whisk together the egg yolks. Slowly pour the warm mixture 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 and stir it into the cream. Stir until cool over an ice bath. If using, whisk in ginger extract.

Chill the mixture thoroughly in the refrigerator, then freeze in your ice cream maker according to the manufacturer's instructions. During the last few minutes of churning, add the grated fresh ginger.

Service:

Place one portion of cake in center of plate. Place one scoop of ice cream alongside the cake and lightly sprinkle with shaved chocolate.



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Petit Fours

Each recipe will make 48-60 pieces

<u>Grand Marnier Truffles</u>	2 T light corn syrup
20 OZ High quality bittersweet chocolate	1/4 Cup Grand Marnier
6 T Unsalted butter - cubed	2 T. Orange Water (optional)
1 cup Cream	1/2 Cup Best quality cocoa powder

Finely chop or grate chocolate and place in a microwave safe bowl with the butter. Microwave 30 seconds – stir and another 30 – just to start it warming through.

Heat cream and corn syrup to the boiling point and pour over the chocolate – let sit 2-3 minutes than slowly stir until fully melted and combined.

Add grand marnier and orange water if using – taste – add more if you want the flavor to be stronger. Pour mixture into a glass dish 8x8 or so and refrigerate for an hour.

Check the chocolate – it should be like a fudge like consistency. If too hard, leave out of fridge for a few minutes. If too soft, refrigerate longer. Using two teaspoons, scoop rounded teaspoons of mixture onto a parchment lined baking sheet. Re-chill for 20 minutes. Then using cold dry hands or gloved hands (better), role each portion into a ball shape (does not need to be perfect and) and toss in cocoa. Refrigerate again until firm, then can be stored in the fridge until needed – several days. Remove from fridge 30-60 minutes before serving.

Vindaloo Truffles

20 OZ High quality milk chocolate
6 T Unsalted butter - cubed
1.25 cups Full fat coconut milk

2 T light corn syrup
1 T Curry powder
1 tsp. Powdered ginger
1 Cup Grated coconut

Finely chop or grate chocolate and place in a microwave safe bowl with the butter. Microwave 30 seconds – stir and another 30 – just to start it warming through.

Heat coconut milk, corn syrup, curry powder and ginger to the boiling point and pour over the chocolate – let sit 2-3 minutes than slowly stir until fully melted and combined.

Taste – add more spices if you want the flavor to be stronger. Pour mixture into a glass dish 8x8 or so and refrigerate for an hour.

Check the chocolate – it should be like a fudge like consistency (I found that this truffle does not set up as hard as the dark chocolate). If too hard, leave out of fridge for a few minutes. If too soft, refrigerate longer. Using two teaspoons, scoop rounded teaspoons of mixture onto a parchment lined baking sheet. Re-chill for 20 minutes. Then using cold dry hands or gloved hands (better), role each portion into a ball shape (does not need to be perfect and) and toss in finely grated coconut. Refrigerate again till firm then can be stored in the fridge until needed – several days. Remove from fridge 30-60 minutes before serving.

White Chocolate and Marzipan

**20 OZ High quality white chocolate -
grated**
1 Pound Blanched almonds
4 Cups Powdered Sugar

3 Count Egg Whites
2 T Rose petal water
1 T. Pomegranate juice
3-4 Drops Red food coloring (optional)
**2 T Hawaiian red (or Himalayan pink) sea
salt – medium crystals**

Day 1 – Using food processor (maybe in batches), grind almonds to powder. Then add the powdered sugar, egg white, rose petal syrup, Pomegranate juice and food coloring – blitz to a smooth paste (should be a light pink color).

Wrap “dough” in plastic wrap and chill overnight. Remove and roll into small balls – should end up with 60 or so – bit smaller than your truffles. At this stage if the dough is very soft would freeze the balls. If dough is firm, just refrigerate.

In a double boiler, melt the white chocolate. Pull marzipan balls out and dip to coat in the chocolate and place on a waxed paper lined baking sheet. Sprinkle (while chocolate is still moist) a few grains of salt on the top. Refrigerate – remove from Fridge 30-60 minutes before serving.

Raspberry/blackberry – fruit pastels	40 grams pectin
1.6 KG Raspberries and blackberries (any combo and could be done with any soft fruit)	600 grams granulated sugar
180 grams light corn syrup	4 T Crème de cassis (or Framboise) - optional
	½ Cup Turbinado Sugar

Wash all fruit. Cook fruit over low heat for 20-30 minutes. Pass through a food mill to discard any pits. Seeds etc. You should end up with about 1 KG of juice/puree.

Line a couple of shallow baking sheets with cling form (you need a lip. Should be about ¾ of an inch deep. And pans likely 12x12 are best (will need 2 – maybe 3).

Place 1 KG of puree and glucose in a saucepan, bring to boil and cook to 107 degrees Centigrade. Then add sugar and pectin and bring back to 107 centigrade, immediately add the Cassis if using, boil for 30 seconds more. Pour the boiling mixture into the lined pan.

Let the mixture cool completely undisturbed at room temperature. Cut into small squares – should end up with 50-55. Roll squares in the Turbinado sugar. Store in a sealed container in a cool place – no need to refrigerate. Should last 3 days or more.