



Les Marmitons
NEW JERSEY

Valentine's Day Menu

Lump Crab Meat, Red Pepper Tartar and Corn Custard

Vietnamese Spring Rolls with Classic Accompaniments

Classic Shrimp Bisque a la Julia Child

Eric Ripert's Black Sea Bass poached with ginger and Scallions

Carrot and Clementine Sorbet

Steak Diane with Chef Claude's Sweey Potato Gratin and Asparagus

Bakewell Tart

Petit Fores



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Lump Crab Meat, Red Pepper Tartar and Corn Custard

52 servings

6 pounds lump crab meat	mayo and rest for cream)
14 red peppers	2 T dijon mustard
12 tsp capers – chopped	1 Cup canola oil (good quality)
12 tsp chopped parsley	18 large eggs
12 tsp chopped chives	7-8 Cups Heavy cream (probably only 7 needed)
4-5 tsp worcester sauce	1 ½ tsp salt
sirachi to taste (probable 2-3 tsp)	1 tsp white pepper
6 T meyer lemon juice	8 corn cobs
2 T old bay	
20 egg yolks – room temperature (2 for	

Specialty Equipment – 52 small bowls to bake and serve in, sieve, small ring mold (inch or so)

1. Roast red peppers till charred over a flame. Then place in bowl and cover with plastic wrap. After 10 minutes, remove one at a time, peel and seed. Reserved flesh should be chopped (1/8 th inch dice)
2. Mix salt, pepper, chopped peppers, worcester and sirachi to taste – reserve till needed.
3. In a bowl, whisk egg yolks, mustard and 1 T meyer lemon juice, slowly whisk in canola oil to make a mayonaise. Season with salt to taste.
4. Carefully mix lump crab meat, old bay, parsley, lemon juice, capers, chives and just enough of the mayo to bind them. Reserve till needed.
5. Remove corn from cob, scrape as much of the juice from the cob (discard cob) puree and strain through sieve, pressing down on solids to extract as much juice as possible, discard solids, reserve juice – should be roughly 2 Cups. If significantly more, use only 2 – 2 1/2 cups. If less, add a bit more cream to get to 2 cups

6. blend in a mixer, the cream, salt, eggs and egg yolks, white pepper and corn juice. Skim off foam. Place 52 dishes (ideally glass dishes of about a (2-2 ½ inch diameter) in a high sided roasting tray. Pour small amount into bottom of 52 dishes. Pour hot (near boiling) water into the pan to surround the dishes. Cover pan with 2 layers of plastic wrap and poke 3-4 holes. Bake in 300 degree oven for 15-25 minutes - edges should be just slightly colored and there should be a slight jiggle to the custard. Remove from oven and let stand 10 minutes in water bath. Remove and chill.

7. 45 minutes before service, remove custards from fridge to let them warm through. Using a small ring mold, place a shallow layer of red pepper tartar in center of custards, add a quenelle of crab mix on top – serve.



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Vietnamese Spring Rolls with Classic Accompaniments

Serves 52

52 rice wrappers (8 ½ inch diameter) – buy extras	3 finely julianed carrots
16 oz dried rice vermicelli noodles	10 T fish sauce
104 medium shrimp or 52 large – cooked, peeled and deveined – cut in half (note – talk to soup team about shells)	14 T lime juice
10 T chopped Thai basil	7 minced garlic cloves
22 T chopped mint leaves	14 T Sugar
28 T chopped cilantro (reserve 6 T for garnish)	4 tsp of garlic chili sauce (may want more)
26 bib lettuce leaves torn	21 T Hoisin sauce
	1 1/4 cups finely chopped peanuts

Specialty equipment – aluminum foil, pastry brush, small dishes for sauces (or could use Chinese spoons) towels that will hold up wet for some time.

1. Bring a large saucepan of water to boil. Add vermicelli and boil 3-5 minutes till al dente – drain and transfer to ice bath to shock – drain thoroughly before using in the rolls.
2. Lay out two crinkled sheets of aluminum foil (helps keep wrapper from sticking). Fill a large bowl with warm water. Dip a sheet of rice paper in bowl (or use pastry brush) and lay onto foil. In a row across the center place shrimp, add vermicelli, herbs, lettuce and carrots. Leave 2 inches uncovered on each side. Fold uncovered sided inwards then tightly roll the wrapper beginning at the end with the lettuce. Repeat with remaining ingredients. Store spring rolls in tray lined with and covered with moistened paper towels.
3. In a bowl mix fish sauce, 1 3/4 Cups water, lime juice, garlic, sugar and chili sauce – this is dipping sauce one. Pour into individual serving bowls
4. In individual serving bowls – pour in hoisin and sprinkle with peanuts.

Serve on a plate with small amount of cilantro and peanuts and both dipping bowls.



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Classic Shrimp Bisque a la Julia Child

Serves 52

7 pounds shrimp in shells – heads on best - deveined
1 1/2 Cups finely chopped carrots
1 1/2 Cups finely chopped celery
1 1/2 Cups finely chopped onions
36 T butter (note you will be dividing this up – see recipe)
7 Cups chopped tomatoe pulp (canned fine – make sure no seeds or peel)
8 T olive oil
2 1/2 Cups cognac (8 T reserved for finishing)
4 1/2 Cups dry White Wine

9 T fresh tarragon – chopped
5 Bay leaves
5 cloves garlic smashed
1/2 tsp cayenne (may want more later)
9 1/2 Cups Fish stock
3 1/2 Cups clam juice
8 Cups low salt chicken stock
1 1/8 Cup white rice (uncooked)
4 Cups heavy cream (note – you may not need all – flavor to taste)
Salt and pepper to taste
9 T chopped flat leaf parsley

Special equipment – food processor, food mill, drum sieve

1. Saute the chopped vegetables in 6 T of butter, until tender, but not browned.
2. Peel shrimp – add peels and heads to a pan with enough olive oil to film the bottom. Cook till well colored.
3. Pour in 1 1/2 Cups Cognac and ignite (have a lid handy). When flames have died, pour in white wine and add bay leaves, tomatoes, mirepoux (the veg from step 1), tarragon, garlic and cayenne. Simmer for 20 minutes; adding the shrimp for just last 3-4 minutes.
4. Remove shrimp meat and shells and reserve. Puree the remaining sauce till smooth then pass through a sieve or food mill. Reserve resulting sauce.
5. Bring fish stock, clam juice and chicken stock to boil; sprinkle in rice and simmer for 20 minutes or so (till just cooked); stirring occasionally. Drain – reserving rice and cooking liquid seperately.
6. Puree rice with $\frac{3}{4}$ of shrimp meat, adding some cooking liquid to make a smooth puree.

7. Melt 24 T of butter, add shells and sautee, then add ¼ of shrimp meat. Puree mixture – press puree through a sieve using a rubber spatula. Reserve, butter and chill.
8. Add the residual chopped shells (what did not pass through sieve) to pan that they were sauteed in. Rinse blender with reserved rice cooking liquid, then add back into the pan with chopped shells (we are extracting as much flavor as we can). Strain liquid through sieve and reserve. Can now discard shells.
9. Add 1/3 of shrimp butter to a large sauce pan and melt. Add in the pureed rice/shrimp mix and the rice cooking liquid and the tomato sauce and heat through; add reserved cognac..
10. Add heavy cream – may only need about a half. See how it tastes. Add more as needed, add more salt, pepper and cayenne as needed. Whisk in reserved shrimp butter and serve with a sprinkle of chopped parsley.

Serve small bowl – 6 oz max



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Eric Ripert's Black Sea Bass poached with ginger and Scallions

Serves 52

18 cups dry white wine
3 ½ cup Champagne vinegar
12 medium carrot, coarsely chopped
12 medium leek, coarsely chopped
12 medium onion, coarsely chopped
12 rib celery, coarsely chopped
12 ripe tomato, coarsely chopped
6 teaspoon coriander seeds
6 teaspoon fennel seeds
6 teaspoon whole white peppercorns
6 bay leaf, crumbled

48 cups of water
Salt to taste
12 sprig each fresh dill, basil and mint
96 scallions, split lengthwise
12 whole ripe tomato
6 3 inch piece of fresh ginger, peeled and sliced
52 three-ounce fillets of black bass (or other firm white fish), with skin
6 lemon, peeled, seeded and diced fine
220 coriander leaves, cut in slivers

Specialty Equipment – Vaccum sealer, sealer bags, sous vide.

1. Place the wine, vinegar, coarsely chopped vegetables, coriander and fennel seeds, peppercorns and bay leaf in a saucepan. Add water, bring to a boil, season with salt, and simmer about a half hour. Remove from heat, add the dill, basil and mint, and steep the herbs for an hour. Strain the broth and transfer to a deep saute pan large enough to hold the fish in one layer.
2. Bring the broth to a simmer (**note - do not get to a boil as will result in cloudy broth**), add the scallions, tomato and ginger, cook about a minute and remove with a slotted spoon, reserving the liquid. Peel, seed and dice the tomato. Cut the ginger slices julienne style. Set the vegetables aside.
3. **Note – we will be doing the sous vide prep.** With a sharp knife, lightly score the skin side of the fillets in a crisscross pattern to prevent them from curling. Bring the broth back to a very gentle simmer, place the fish in the broth skin side down and poach until

just cooked through, about 5 minutes. Transfer the fish to soup bowls. Alternatively, Place the scored fish in vacuum bags with a little of the broth, seal and cook sous vide at 55C/130F for 20 minutes. Hold at 43.5C/110F until service. Open bags, gently rinse off any albumin and place in bowl as below.

4. Bring the broth to a simmer again (again please do not get it to a boil as will result in cloudy soup), top the fish with the scallions, diced tomato, ginger and lemon pieces. Garnish with the coriander and serve. Take the liquid in a pitcher to each table and pour some around the fish at the table – ie table gets served and immediately each plate is sauced. Freeze any leftover liquid for future use.



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Carrot and Clementine Sorbet

Serves 52

6 Cups carrot juice

2 Cups Clementine Juice

1 ½ Cups Sugar

12 T light corn syrup

Salt

Tools – Ice cream maker, ice cream scoop and juicer.

1. Bring 2 ½ Cups water and the sugar to boil, simmer till sugar is melted and cool till needed (this is simple syrup)
2. Make sure juice is strained. Add simple syrup from step 1 and corn syrup – taste and add a little salt if needed.
3. Chill mixture till needed
4. Process in ice cream maker – per instructions.

To serve:

Small scoop in each small bowl or Chinese spoon.



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Steak Diane with Chef Claude's Potato Gratin and Asparagus

Serves 52

13 pounds trimmed weight of fillet (enough for 52 4-ounce beef fillets, cut from the tenderloin (filet mignon), preferably not too lean)

Salt and pepper

1 3/4 cups extra virgin olive oil

2 1/4 pounds unsalted butter

1 3/4 cups minced shallot

1 3/4 cups Dijon mustard

1 3/4 cups Worcestershire sauce, or to taste

12 cup heavy cream or half-and-half

Juice 1 1/4 lemon – note Lemon juice is to taste and, optional

3/4 Cup chopped fresh chives and parsley leaves for garnish

12 pounds of green asparagus, trimmed and partially peeled.

Specialty Equipment – mallet or meat tenderizer.

1. Flatten fillets a bit with the palm of your hand, the back of a skillet or a small mallet; they should be about 1 inch thick. Sprinkle with salt and a lot of pepper.
2. In skillet, combine oil and tablespoon of butter over medium-high heat. When butter foam melts, sear steaks on both sides just until browned and remove. Hold meat in a pan to accumulate juices. Wipe out fat.
3. Reserve a pound of butter and add rest of butter into pan used in step 1. over medium heat, with shallot. Cook, stirring occasionally, until tender, about 2 minutes. Stir in mustard, Worcestershire and cream. Add some salt and a fair amount of pepper. Stir once or twice, then taste and adjust seasoning. Return accumulated juices to pan.
4. Bring large pot of salted water to a boil and add asparagus – check cooking and pull while still crisp

5. Re-heat sauce as needed till gets to a simmer and return steaks to sauce, turn 2-3 times; looking for about 125 doneness. Remove meat and finish sauce - Add lemon juice, if using, salt and pepper to the sauce as needed.

6. Service – put a few spears of asparagus, steak (with sauce spooned over) and the gratin on each plate.



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Chef Claude Solliard's Sweet Potatoes Gratins

52 servings

45 medium sweet potato, peeled and sliced (use mandolin)	1-2 sticks Butter for hotel pan
2-3/4 qt heavy cream	Nutmeg to taste
2 Tbsp oregano	salt to taste
2-3/4 Cups Onions coarsely chopped	Pepper to taste
	1.5 lb Gruyere -grated

Special equipment – mandolin to slice potatoes and small ring mold.

1. In a sauce pan bring heavy cream to a boil. Infuse with Oregano and add in the sweet potatoes to steep and soften.
2. Sweat the onions till translucent.
3. Rub bottom of a hotel pan liberally with butter (may also make sense to line with parchment). Strain the potatoes and reserve the cream. Layer the potatoes, onion and grated cheese reserving 1/3 of the cheese for the very top. Make sure to season each layer with salt, pepper and nutmeg. Pour some cream over the gratin, will likely not need all, just enough to keep the potatoes moist. Sprinkle the remaining cheese on the top. And bake at 375 till bake through and golden on top 20-40 minutes.
4. Allow to chill and put a weighted tray on the top. Once cool cut individual servings with a ring and transfer to a parchment lined baking sheet. Reheat at 375 prior to service.



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Bakewell Tart

Serves 52 (makes 7 pies)

1 3/4 Cups (14 oz) best quality raspberry jam	7 pounds 4 oz powdered sugar
3.5 pounds all purpose flour, plus extra for dusting	38 oz granulated sugar
4 pounds 9 oz unsalted butter – (½ chilled and ½ softened)	38 oz ground almonds
14 large eggs	14 tsp almond extract
	pink food coloring
	7 pounds dried beans or pastry beads

Specialty equipment – pastry beads, palate knife, toothpicks, seven 9 inch fluted pie pans with removable bottom, piping bag with small plain tip.

1. In a bowl combine flour, then rub in the chilled butter (see above – that's ½ the butter), until looks like breadcrumbs; add 7 oz of the powdered sugar. Add 7 beaten eggs and 7-14T of cold water mixing to form a soft dough. Roll into a log and wrap with plastic wrap.
2. Cut dough into slices about an 8th of an inch and line pie pans by making a patchwork of slices. Chill pans for 30 minutes. Line with wax paper and pastry beads. Bake blind at 375 degrees for 15 minutes. Remove beads and bake a further 5 minutes or so – crust should be fairly dry. Allow to cool.
3. Spread 4T of jam into each pie shell (note if Jam is too chunky, may need to mash it),
4. Cream softened butter and granulated sugar till fluffy. Add the ground almonds, 7 beaten eggs and 7 tsp almond extract. Mix together. Spread mixture into pie pans and smooth with palate knife. Bake at 350 for 25-35 minutes till golden brown and skewer

comes out clean. Allow to fully cool.

5. Sift the remaining powdered sugar into a bowl. Stir in 7 tsp almond extract and up to 20T cold water – want a smooth thick icing. Place cup or so of icing into a separate bowl and add a few drops of pink coloring – then reserve.
6. When tart is completely cooled, spread with white icing – surface should look really smooth. Pipe parallel stripes of pink icing and run a toothpick through to create feathered effect. Leave pie to set.

To serve: - Simply cut pie into 8 slices.