



Les Marmitons
NEW JERSEY

Valentine's Day Menu

Scallop Mousseline with Uni and Ginger Vinagrette

Alsatian Carrot Tarte

Korean Steak Tartar with Caviar and Roasted Peppers

Kiwi and Elderflower Sorbet

*Rabbit in Mustard Sauce with Turnip Yorkshire Pudding and Roasted
Brussel Sprouts*

*Poached Pear and Frangipane Tart with Roquefort Ice Cream and Candied
Bacon*

Petit Fores



Les Marmitons
NEW JERSEY

Scallop Mousseline with Uni and Ginger Vinagrette

48 servings

4.75 pounds scallops – they do not need to be large	8 T rice vinegar
12 large eggs	2 T lemon juice
20 oz heavy cream	3 T sesame oil
salt	3-4T honey
1 tsp white pepper	1 Cup canola oil (good quality)
8 oz butter unsalted	4 T toasted sesame seeds (mix of black and white)
2 green onions - just the whites chopped	6 T chopped chives
1 garlic clove	48 tongues of uni
2 Tbsp minced ginger	
8 T Soy sauce (preferrably white)	

Specialty Equipment – 48 small molds (note Andre will bring) and 48 scallop shells or small bowls

1. In food processor, puree scallops, then add cream and eggs and blend further – taste and add some white pepper and salt.
2. Butter molds and pour in scallop mix – fill about $\frac{3}{4}$ full. Put all molds in a baking dish; pour hot water half way up molds; cover with plastic wrap. Bake at 275 degrees for 15-25 minutes depending on oven – scallop mousse will firm up and slightly puff. Remove from water bath and chill in molds
3. In a blender, puree the minced ginger and strain. Reserve the juice.
4. In a blender – mix green onions, garlic, soy, rice vinegar, lemon juice, ginger juice, sesame oil and honey. With motor running blend in canola oil. Check seasoning and adjust as needed (add more honey if needed). Set aside.
5. 30 minutes before serving remove molds from fridge. Set briefly in warm water (very briefly) and run knife around edge. Invert and remove from mold. With sharp knife, trim base so its flat.
6. Plate scallop mousse, top with a tongue of uni, spoon over vinagrette, sprinkle chives and sesame seeds – serve,



Alsatian Carrot Tarte

Serves 48 – 4 tarts

2.5 pounds of flour, plus extra for dusting	20 large eggs
2 pounds unsalted butter – cut up	7.5 Cups half and Half
6 pounds carrots – ideally medium sized and different colors (purple, yellow, orange)	salt and pepper
1 onion	12 Cups micro greens or mixed salad greens
Bunch of thyme	½ Cup olive oil
2 quarts chicken stock	2 tsp dijon mustard
16 oz aged gruyere - grated	½ Cup red wine vinegar
16 oz muenster - grated	
4 shallots - minced	

Specialty equipment – 4 11-12 inch fluted tart pans with removable bottoms

1. Sift flour and 4 tsp of salt (note you may want to make batches of pastry instead of all at once). Using a food processor or mixer cut in the flour. Mix in up to 1 ½ Cups of ice water till soft do. Do not over mix. Make 4 disks, cover with plastic wrap and refrigerate for minimum of 30 minutes.
2. Roll out crusts and gently lay into pan. Using beans from dessert team – weight the pies and blind bake at 350 till slightly colored.
3. Slice carrots into ¼ inch rounds (coins).
4. Remove leaves from thyme and set aside. Save stems. Coarsely chop onion and sweat it in a large pan with 2 T butter. Add chicken stock and thyme stems. Bring to a simmer. Turn down heat and add carrot pieces. Poach till just tender. Then move to baking sheet and chill immediately to stop the cooking.
5. Mince shallots and sweat them with 2 T butter, set aside.

6. Beat eggs and half-and-half. Season with salt and pepper.
7. Layer carrot slices, shallots, thyme leaves and cheeses in tart pans. Gently pour in the cream till full. Bake on a baking sheet 30-45 minutes at 350 degrees – monitor closely – custard should be set throughout and some color.
8. Make a quick salad dressing of olive oil, mustard, red wine vinegar, salt and pepper and toss salad or micro greens.
9. Allow tart to fully cool to room temperature, slice each tart into 12 thin slices - serve with small serving of greens on the side.



Les Marmitons
NEW JERSEY

Korean Steak tartar with Caviar and Roasted Peppers

Serves 48

6 pounds – trimmed weight of filet mignon, all fat and silverskin removed
6 ½ T Korean Chili paste
10 ½ T low sodium soy sauce
2 ½ T sesami oil
7 egg yolks
5 minced onions (greens and whites)
1 Cup finely diced Asian Pear
6 T chives
5 grated garlic cloves
1 T grated ginger
5 T minced shallots - rinsed

12 oz black caviar – flying fish roe
6 T (3 each) toasted white and black sesame seeds
4 red bell peppers
4 yellow bell peppers
1.5 pounds enoki mushrooms
3-4 T yuzu soy
10 T olive oil
4 baguettes – french style, sliced diagonally as thin as possible

Special equipment – 2-3 2 inch ring molds and seperaters made out of tin foil to allow for a semicircle design

1. Char and skin red and yellow peppers, small dice – mix with 2T olive oil and salt. Reserve.
2. In a bowl whisk 4 T olive oil with the Yuzu Soy, 1 T sesami oil, 4 minced green onions, 1 T minced chives. Toss enoki mushrooms in. Cover and refrigerate – toss every hour or so.
3. Using the two knife method – hand mince the beef to a fine dice. Set aside.
4. In a bowl - Mix the Korean chili paste, low sodium soy, 2 ½ T sesami oil, 5 minced onions, 6 T chives, grated garlic, grated ginger and shallots. Dress the beef about 2/3 of sauce first more as needed. Taste and adjusust
5. Toss pear and sesame seeds into the beef mix.
6. Slice baguettes thinly and sprinkle with remaining olive oil – toast till just colored – should have 2 slices per person.
7. 20 minutes or so before serving, beat egg yolks and mix into beef, do any final flavor adjustments.

8. Using a 2 inch mold, press a serving of the beef onto each service plate. With mold still on it, insert a folded piece of tin foil and put a layer of caviar on one half and roasted peppers on the other. Serve with small amount of enoki mushrooms on the side and toasted baguette.



Les Marmitons
NEW JERSEY

Kiwi and Elderflower Sorbet

Serves 48

25 kiwis – peeled and chopped 4 T lime juice 2 Cups Sugar	1-1/2 Cup light corn syrup 7-8 T St Germain Elderflower liquor
--	---

Tools – Ice cream maker and ice cream scoop..

1. Bring 3 1/2 Cups water and the sugar to boil, simmer till sugar is melted and cool till needed (this is simple syrup)
2. Puree kiwi fruit – straining optional. Add simple syrup from step 1 and corn syrup. Add St Germain.
3. Chill mixture till needed.
4. Process in ice cream maker – per instructions.

To serve:

Small scoop in each small bowl or Chinese spoon.



Les Marmitons
NEW JERSEY

Rabbit with Mustard Sauce

Serves 48

48 rabbit legs (bone in) 6 Cups smooth dijon mustard Salt and pepper 1 cup canola oil or peanut oil Bunch of fresh thyme 8 bay leaves Bunch tarragon 1 head of garlic	3 pounds carrots 1 head celery 5 onions 5 liters chicken stock 5 liters hard cider – dry or medium dry 20 T wondra 12 T butter
--	---

Specilaty Equipment – basting brush.

1. Coursly chop onions, celery, carrots and garlic
2. Get a couple of fry pans medium hot and add a couple of Tablespoons of oil. Brush the rabbit legs with 3 cups of the mustard. Sear in pan on both sides till brown. Set aside in hotel pans or rondels. Save any excess mustard.
3. Pour out oil and deglaze the pans with cider. Pour cider into rondeaux or hotel pans.
4. Saute onions in couple of T of oil with 8 T Wondra sprinkled over towards the end. Add more cider in to deglaze and pour all into hotel pans
5. Add carrots, cellary and garlic to hotel pans with rabbit and onions. Pour in cider and chicken stock. Add bay leaves and thyme. Add any residual mustard from the basting, plus 2 Cups. There should be 1 Cup left in reserve. Braise in a slow oven 275-300 for 1-2 hours till tender. Remove from oven and cool in freezer for a few minutes. .

6. Once cooled, gently remove rabbit pieces and set aside. Strain sauce and discard vegetables. Sauce can now be placed back on the stove to reduce. As sauce starts to get nicely reduced – Make a paste of Wondra and butter (ratio of 1 T to 1 T). Whisk in Wondra/butter mix – not all at once, but in batches as you may not need all. Add remaining cup of mustard, if needed, Sauce may need to be blitzed with emersion blender.

7. Put rabbit pieces back in warm oven covered with sauce and gently reheat. Serve with sprinkle of chopped tarragon.

Roasted Brussel Sprouts and Turnip Yorkshire Pudding

48 servings

<p>32 oz pomegranate juice 2/3 Cup granulated sugar 1/3 Cup lemon juice 12 pounds brussel sprouts 1 Cup olive oil 18 oz toasted walnuts 2 Cups Pomegranate seeds 10 pounds turnips 24 eggs 7 Cups whole milk 7 Cups all purpose flour 2 T sesame oil</p>	<p>10 oz green onions – whites and greens – chopped 2 T soy sauce 2 T grated ginger 1/2 Cup lard salt to taste Pepper to taste</p>
--	---

Special equipment – make sure have several smaller pans for the yorkshire pussing.

1. In a sauce pan bring pomegranate juice, sugar and lemon juice to a simmer, reduce slowly, stirring periodically until you have about 1 Cup of syrup.
2. Wash, de-stem, and halve the brussel sprouts. Toss with olive oil and roast in 450 degree oven till crisp tender (30-45 minutes).
3. Toss brussel sprouts with courselly chopped walnuts, salt pepper, most of the syrup and the pomegranate seeds – serve
4. Peel and dice the turnips into ¼ inch dice. Blanche in boiling water, and shock in ice water. Drain.
5. Measure volume of eggs – measure out equivalent volume of milk and flour.
6. Beat eggs and milk with soy sauce and sesame oil. Let stand 10 minutes. Gradually sift in and whisk flour thoroughly with mixer, stir in ginger. Let batter stand at least 1 hour – longer is better. **Note – may be better to do 2-3 batches**
7. Put lard in bottom of several baking sheets – heat in 450 degree oven till smoking.
8. Re-whisk batter, stir in sesame seeds, green onions and turnips. Pour into hot pans (1/3 way up). Bake 20 minutes or so. Batter will have puffed up and be somewhat brown.



Les Marmitons
NEW JERSEY

Poached Pear and Frangipane Tart

Serves 48 (makes 6 pies)

2.5 pounds of butter - unsalted	4 cinnamon sticks
3.3 pounds all purpose flour, plus extra for dusting	1 tsp allspice
24 large eggs	2 T almond extract
21 oz powdered sugar	2T vanilla extract
6 Cups granulated sugar	3/4 Cup dark rum
38 oz ground blanched almonds	1.5 tsp salt
24 bartlett or anjou pears – fairly firm	2 T finely grated lemon zest
4 bottles fruity red wine	4 pounds dried beans (for weighting down the crust)
6 inches ginger root coarsly chopped	

Specialty equipment – six 10-11 inch fluted pie pans with removable bottom

1. In a food processor – cream 27 oz butter with the powdered sugar and a pinch or two of salt. Then either rub in or pulse in the flour and 12 egg yolks until looks like breadcrumbs; add up to 12 T of cold water – just till it binds – do not over mix. Roll into 6 logs, wrap with plastic wrap and refrigerate at least 30 minutes.
2. Peel pears and place in a saucepan with red wine and cinnamon stick, allspice, ginger and 2 cups sugar. Add water if not fully covered . Bring to a simmer and poach for 20 minutes till easy to put a knife through, but still firm. Allow to cool in liquid in fridge.
2. Cut dough into slices about 1/8 inch thick 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 starting to color and surface should feel dry.
3. While pie is baking make the Frangipane (may want to do it in batches). Melt the 12 Tablespoons of butter. Lightly beat 12 eggs. Mix together the butter, eggs, 4 cups of granulated sugar, almonds, vanilla, rum, almond extract, salt and lemon zest.

4. Cut pears in half and core them. Divide Frangipane amongst pie pans and top with sliced pear halves – should be about 4 pears (8 halves) per pan. Bake for 15-20 minutes, then brush with wine syrup, further bake another 20-30 minutes (40-45 in total) till Frangipane is nicely colored.

To serve: - Simply cut pie into 8 slices, put a scoop of ice-cream next to it and top ice cream with bacon bits

Roquefort Ice cream and candied bacon

<u>For ice cream:</u> 4 Cups Honey 2 cups Sugar 12 large eggs 2 tsp salt 8 Cups Milk 11 Cups Heavy Cream 4 tsp Vanilla	2 pounds Roquefort Cheese <u>For the bacon:</u> 7 Cups Sugar 6 pounds of bacon – cooked till firm, not crisp
--	---

Whisk honey, sugar, eggs, milk in a non-reactive pot on low heat. Stir constantly until mixture coats the back of a spoon. Remove from heat and strain through a chinoise. Cool, add cream, Roquefort and Vanilla extract and process in ice cream maker.

For the candied bacon: In a non stick pan, slowly melt the sugar until it turns a nice caramel color. Dip bacon pieces in and lay on a silpat to cool. Crumble and serve over Ice cream.