



**Les Marmitons**  
**NEW JERSEY**

*February 2020 Valentine's Event*  
*Andre Chabanel*

*Amuse - Celeriac Cream, King Crab and Apple Mint Gellee*

*Scallops - Seared Chicken Skin Crusted Scallops with Wilted Greens, Meyer Lemon and Roast Chicken Drippings*

*Mushrooms - Roasted King and Oyster Mushrooms, Truffle Hollandaise and Shiitake Bacon*

*Intermezzo - Mango Lime Sorbet*

*Main - Seared Beef Tenderloin with Herb Butter Beggar's Purse, Mashed Rutabaga, Creamed Kale, Olive Oil Poached Egg Yolk, and Sautéed Radishes*

*Dessert Course: German Chocolate Cupcakes*



**Les Marmitons**  
**NEW JERSEY**

## **Amuse - Celeriac Cream, King Crab and Apple Mint Gellee**

**Serves 60**

<b>4 Cups Heavy cream</b>	<b>4 Cups fresh apple juice or best quality store bought</b>
<b>5 envelopes gelatin</b>	<b>1 bunch mint</b>
<b>1 inch ginger</b>	<b>6 large king crab legs</b>
<b>1 lb celery root</b>	<b>Salt and white pepper</b>

### **Directions:**

1. Peel and chop ginger and celery root. Add to a heavy bottom pan and pour in cream – bring to a simmer, then turn down and steep for 30 minutes.
2. Puree cream mix – strain and return to pan – taste add salt and white pepper – keep warm. Heat a few tablespoons of water to boil and whisk in 1 envelope of gelatin. Then mix into cream, stir to make sure incorporated. Chill till set.
3. Mince mint.
4. Bring 1 cup of juice to a boil, mix in remaining gelatin and combine with 3 cups cold. Stir in a tablespoon or so of mint. Pour into rectangular pan – depth should be no more than ¼ inch. Chill till set.
5. Shell the crab, reserving the biggest portions – before service slice into coins.
6. Check cream and give it a stir, should be like a panacotta or heavy yogurt consistency.
7. Cut ¼ squares of apple jelly and reserve.
8. Serve – put cream in bottom of a Chinese spoon, top with apple mint jelly, then a coin of crab and finally a sprinkle of fresh mint - serve



**Les Marmitons**  
**NEW JERSEY**

## **1st course: Scallops – Seared Chicken Skin Crusted Scallops with Wilted Greens, Meyer Lemon and Roast Chicken Drippings**

### **Serves**

<b>10 pounds of dry U12 scallops</b>	<b>3 pounds unsalted butter</b>
<b>Skin from 40 chicken thighs</b>	<b>½ Cup flour</b>
<b>Meat glue</b>	<b>1 Cup Masa Harina – cooked corn flour (Andre has)</b>
<b>1 Cup chicken fat</b>	<b>Salt and white pepper</b>
<b>12 meyer lemons – will be juicing</b>	<b>1 Cup heavy cream</b>
<b>3 Cups olive oil</b>	<b>9 Cups best quality chicken stock</b>
<b>10 pounds Mixed baby greens – baby chard, baby spinach, watercress, arugula, beet greens</b>	<b>3 Oz clarified butter</b>

### **Directions**

- 1) Dry scallops and remove side muscles ensure enough for all guests to have 2 large scallops.
- 2) Remove skin from chicken, dry and lay on papered tray with outside skin down. Cut enough circles (approximate shape) slightly larger than the scallops.
- 3) Using meat glue sprinkle on inside of skin rounds and dip scallops top side in. put Scallop into round and wrap tightly with plastic wrap – repeat till all done – chill for 2 hours
- 4) If greens need washing – wash and dry well – chill till needed
- 5) Remove scallops from plastic and put on tray uncovered in fridge to let skin dry some.

6) Warm up chicken stock. In another pan heat up Melt 3 oz clarified butter and add 3 oz flour and cook without coloring to make a roux. Using a wire whisk slowly pour and mix in chicken stock – cook 20 minutes or so, reduce by about a 1/3. More if considered too thin. Add juice from 2-3 lemons – taste – season. Add some cream, may not need all – hold warm till needed.

7) Remove scallops and sprinkle with salt, pepper and masa Harina.

8) Heat several fry pans with olive oil and butter – ¼ layer. Cook scallops over medium heat skin down till well colored and crispy – basting underside periodically. Flip for 20 seconds then serve,

9) Heat chicken fat and juice lemons. Toss greens in hot fat and lemon juice, with salt – taste and may not need all.

10) Plating – Spoon veloute sauce onto plate, top with two scallops and place small mound of wilted greens next to it – serve hot



**Les Marmitons**  
**NEW JERSEY**

## **2nd course: Roasted King and Oyster Mushrooms with Truffle Hollandaise and Shiitake Bacon**

**Serves 50**

<b>6 pounds King Mushrooms</b>	<b>3 pounds butter</b>
<b>10 pounds oyster mushrooms</b>	<b>40 eggs, separated</b>
<b>3 pounds shiitake mushrooms</b>	<b>10 tbsp dijon mustard</b>
<b>24 egg yolks</b>	<b>10 tbsp champagne vinegar</b>
<b>Tamari</b>	<b>2 shallots</b>
<b>smoked paprika</b>	<b>cayenne pepper to taste</b>
<b>avocado oil spray</b>	<b>salt and pepper to taste</b>
<b>olive oil</b>	<b>truffle essence</b>

### **Directions**

#### **For the Shiitake bacon:**

Preheat oven to 450F. Thinly slice the shiitake mushrooms and toss with the smoked paprika and tamari. Spread the mushrooms in one layer and spray with the avocado oil and place in the oven at the lowest position. Toss every 10 minutes until crisp and brown. Be careful not to burn.

#### **For the Roasted Mushrooms:**

Slice the king mushrooms into planks and lay them flat on a rimmed baking sheet drizzle with butter/olive oil and season with salt. Roast in a 375F oven until golden brown flipping halfway through.

Separate the oyster mushrooms into small bunches, toss with butter/olive oil and season with salt. Arrange the clusters on a rimmed baking sheet and roast in a 375F oven until golden.

**For the Hollandaise:**

In a saucepan, melt 20 tbsp butter and skim off solids as they rise to the top and keep hot. Separate 8 egg yolks from the whites, add to blender with 2 tbsp dijon mustard and 2 tbsp vinegar. Blend together at high speed until well incorporated and light yellow. Lower speed of blender and slowly stream in hot butter until a smooth and thin emulsion forms. Keep warm as you prepare additional batches in a double boiler.

Combine batches to achieve consistency in taste.



*Les Marmitons*  
**NEW JERSEY**

### **3rd course: Intermezzo – Mango Lime Sorbet**

**Serves 24 (Dessert Portions)**

<b>5 lbs mango, frozen chunks</b>	<b>12 tbsp fresh lime juice</b>
<b>8 cups simple syrup</b>	<b>4 tbsp lime zest</b>
<b>1 cup pineapple juice</b>	

#### **Directions**

Make simple syrup by combining 4 cups sugar with 4 cups water & simmering until dissolved.

Slowly boil all ingredients & puree, then pour into ice cream maker.

Garnish with pignoli cookie.



**Les Marmitons**  
**NEW JERSEY**

## **Main - Seared Beef Tenderloin with Herb Butter Beggar's Purse, Mashed Rutabaga, Creamed Kale, Olive Oil Poached Egg Yolk, and Sautéed Radishes**

**Serves 60**

### **For the Beggar's Purses**

<b>1 1/2 pounds (1 Stick) unsalted butter, softened</b>	<b>12 Fresh Pasta Sheets (enough to get ten 4 inch rounds)</b>
<b>1.13 Cups fresh Chives, sliced</b>	<b>12 Large Leeks (Green Parts only) for tying</b>
<b>ground black pepper, to taste</b>	

### **Directions:**

Combine Butter, Chives, and Black Pepper until well incorporated.

Using a small portion (approximately 1 tsp) scoop, make half spheres and place on a parchment lined sheet pan. Place in freezer until frozen solid.

Using the green part only, separate each layer and blanch whole in boiling water until pliable, shock in ice bath.

Cut each layer into thin strips to be used to tie the beggar's purses.

Cut pasta sheets into 4 inch rounds.

Using a rolling pin, gently roll each round to enlarge slightly. Don't go too thin or you risk tearing the pasta when folding the purses.

Place a portion of frozen butter in the center and gather up the sides of the pasta and gather it at the top being sure to seal the purse well.

Tie a strip of leek around the neck of each one.

Refrigerate until 10 minutes before service.

Cook the purses in gently boiling (not rapid) salted water.

Place on paper towels to absorb any extra pasta water.



### For the Bordelaise:

4 1/2 cups dry red wine	12 cups beef stock
12 shallots (finely chopped)	Salt (to taste)
1 1/2 teaspoons dried thyme	black pepper (ground, to taste)
6 bay leaf	2 tablespoons butter (cold)

### Directions:

In a saucepan, place the red wine, shallots, thyme, and bay leaf and set over medium heat.

Bring the mixture to a rolling boil and continue to cook to reduce the contents to half of the original volume.

Add the beef stock to the pan and bring the mixture up to a boil again.

Using a tablespoon, skim and discard any foam that appears on top of the sauce.

Continue cooking the Bordelaise until it has thickened enough to coat the back of a spoon—otherwise known as having a nappe consistency.

Pour the sauce through a fine-mesh sieve.

Season the sauce with salt and pepper, to taste.

### For the Creamed Kale:

12 cups heavy cream	6 medium yellow onion, finely chopped
24 cloves garlic, very thinly sliced	kosher salt and freshly ground black pepper
1 tbsp. crushed red pepper flakes	12 Tbs. vegetable oil
1 tbsp. freshly grated nutmeg	18 bunches Tuscan kale (about 2 lb.), tough stems removed, leaves cut into 1/4-inch slices

### Directions:

Bring the cream to a boil in a large pot over medium-high heat. Boil until reduced to 1-1/2 cups. Add the garlic, pepper flakes, nutmeg, half of the onion, 1 tsp. salt, and 1/4 tsp. pepper. Bring to a boil, then reduce the heat to medium and simmer, stirring occasionally, for 15 minutes.

Meanwhile, heat the oil in a large skillet over medium-high heat. Add the remaining onion and 1/2 tsp. salt. Cook, stirring often, for 1 minute. Reduce the heat to medium and add the kale, a handful at a time, stirring to wilt after each addition. Stir in 1/2 tsp. salt. Cover and cook, stirring occasionally, until tender, about 10 minutes.

Uncover. Grab a bunch of the greens with tongs, and squeeze out any excess water. Transfer to the cream mixture. Repeat with the remaining greens, squeezing out excess water. Stir well to coat with the cream mixture. Serve hot.

### For the Mashed Rutabaga:

20 pounds rutabagas	3 1/3 cups butter
6.67 tablespoons salt	1.67 tablespoons freshly ground black pepper

#### Directions:

Peel rutabaga; cut into chunks.

Put the chunks in a large saucepan and cover with water.

Add 1 teaspoon of the salt.

Bring to a boil; reduce heat, cover, and simmer for about 25 to 30 minutes or until tender.

Drain and let them dry in a colander or on a sheet pan.

Mash the rutabagas with the butter, 1 teaspoon salt, and the black pepper.

### For the Sous Vide Egg Yolks:

12 Cups Blended Oil, like Pommace or Olive oil blend	36 Egg yolks, as needed
---	-------------------------

#### Directions:

Heat to between 144 °F / 62 °C and 149 °F / 65 °C, depending on your taste. The lower the temperature, the runnier the yolk.

Find a small, deep tray or loaf pan, ideally with a lip, that will fit in the pot with your sous vide tool. A flat-bottomed container will help keep the yolks separate during cooking.

Fill pan with oil to a depth of 2 in (5 cm). This volume will support some convection within the oil and insulate the surface to ensure even cooking.

Separate the yolks from the whites. We use our fingers, passing the yolk from one hand to the other, and we pull the stringy chalazae (the two white strands that connect the yolk to the shell) from the egg.

Slip the yolks into the oil.

Gently stir the oil, moving the spoon in between the yolks, to coat each one.

Take care not to crowd the pan: you need room to stir, and you'll be better able to tell if a yolk pops and to remove it without ruining the others.

Set the pan into the water so that the water is above the level of the oil but doesn't spill into the pan. Tape pan into place.

Cover pan with foil or lid. Cook sous vide for an hour.

The yolks can hang out in the water for another two hours before they become too thick. To buy another couple of hours, lower the temperature to 140 °F / 60 °C.

## For the Tenderloin:

5 1/2 4 pound (usable) beef tenderloin	11 tablespoons unsalted butter
kosher salt and freshly cracked black pepper	vegetable oil for searing
27 1/2 sprigs thyme	

### Directions:

1. Using sharp chef's knife or slicing knife, cut tenderloin into even 6 ounce portions. Place each portion cut-side down on the cutting board and flatten gently with your hand to an approximate two-inch thickness. Season generously with salt and pepper, then place in vacuum bag with thyme sprigs. Seal bag, and place in water oven preheated to 130°F for medium rare, or 140°F for medium. Cook for at least 45 minutes, and up to 4 hours.

2. When ready to cook steaks, remove from bags, and dry carefully on paper towels. Melt remaining butter and oil in a heavy-bottomed 12-inch skillet over high heat until butter is browned and beginning to smoke lightly. Add steaks and cook until well-browned on first side, about 1 minute. Flip steaks and brown on second side, about 1-minute longer. Transfer steaks to a parchment lined sheet pan and tent loosely with foil, and allow to rest at least 1 minute, and up to 5 minutes.

### PLATING:

Place a portion of steak to one side of a warm plate. Leaving room for the self served side dishes.

Top each steak with a Beggar's Purse

Drizzle with Bordelaise Sauce and serve.



**Les Marmitons**  
**NEW JERSEY**

## ***Dessert Course: German Chocolate Cupcakes***

**Serves 12**

### **For the cupcakes**

95g all-purpose flour	100g packed light brown sugar
45g unsweetened natural cocoa powder	80ml vegetable or canola oil (or melted coconut oil)
3/4 teaspoon baking powder	2 teaspoons pure vanilla extract
1/2 teaspoon baking soda	120ml) buttermilk, at room temperature
1/4 teaspoon salt	temperature
2 large eggs, at room temperature*	
100g granulated sugar	

### **Directions**

Preheat the oven to 350°F (177°C). Line a 12-cup muffin pan with cupcake liner or butter or spray generously. Set aside.

Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside.

In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until completely smooth. Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until \*just\* combined; do not overmix. The batter will be thin.

Pour or spoon the batter into the liners. Fill only halfway (this is imperative! only halfway!) to avoid spilling over the sides or sinking. Bake for 18-21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

### **Frosting the cupcakes**

Spoon a generous tablespoon of the Coconut-Pecan Topping on the top of each cupcake.

Fill a large pastry bag (fitted with a Winton 1M or 2D tip) with the Chocolate Frosting and pipe flowers around the edge of each cupcake. Do not completely cover the topping.

### For the Chocolate Frosting:

<b>230g unsalted butter, softened to room temperature</b>	<b>45ml heavy cream or milk</b>
<b>420g confectioners' sugar</b>	<b>1/4 teaspoon salt</b>
<b>45g unsweetened natural or dutch-process cocoa powder</b>	<b>2 teaspoons pure vanilla extract</b>

With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on medium speed until creamy – about 2 minutes.

Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Add 1/4 cup more confectioners' sugar or cocoa powder if frosting is too thin or another Tablespoon of cream if frosting is too thick.

Cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing or refrigerating, thaw in the refrigerator, bring to room temperature then beat the frosting for a few seconds so it's creamy again. You may need to add a little milk if it's still too stiff. This recipe makes much more than you will use for 12 cupcakes.

### Coconut Pecan Topping

<b>1/2 cup (1 stick; 115g) unsalted butter</b>	<b>1/2 teaspoon salt</b>
<b>1 cup (200g) granulated sugar</b>	<b>1-1/2 teaspoon pure vanilla extract</b>
<b>3 large egg yolks</b>	<b>2 cups sweetened shredded coconut toasted</b>
<b>1 can (8 ounces; 240ml) heavy cream or evaporated milk</b>	<b>1 cup (125g) pecans toasted and finely chopped</b>

Combine sugar, egg yolks, salt and evaporated milk or cream in a medium saucepan over medium heat. Whisk continuously as the mixture heats to 170 F and the mixture thickens, about 5 minutes. Remove from heat and stir in vanilla, toasted pecans, and coconut. Allow to cool completely before layering on cupcakes. It will thicken even more as it cools. This recipe makes much more than you will use for 12 cupcakes.