



Les Marmitons
NEW JERSEY

Valentines 2023 Event

Member Chef Andre Chabanel

1st Course: Sea Bream Crudo With Lemon And Olives

2nd Course: Wild Mushroom Crostini

3rd Course: Agnolotti Stuffed With Mortadella And Cheese In A Pistachio Cream Sauce

4th Course: Intermezzo - Blood Orange Sorbet

5th Course: Beef Short Ribs in Nebbiola Sauce with Fontina Polenta

6th Course: White Chocolate Raspberry Cheesecake



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First Course: Sea Bream Crudo With Lemon And Olives

Serves 40

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| 10 plum tomatoes, halved crosswise | 2 cup Niçoise olives |
| Kosher salt | 3 small red onion, very thinly sliced |
| 3 lemon | 3 cup fresh lemon juice |
| 7 1/2 lb. highest-quality sea bream, skin, bones, and blood lines removed | Extra-virgin olive oil (for drizzling) Use Andre's Sicilian oil |
| 7 1/2 cups arugula | Flaky sea salt |

Grate tomatoes on a box grater until all the flesh is grated and there is just skin left; discard skin. Transfer tomato pulp to a small bowl and season lightly with kosher salt.

Cut lemon half into quarters; remove seeds and white pith in the center. Thinly slice quarters.

Place fish on a cutting board. Hold a long knife at a 45° angle and cut fish with the grain into 1/4"-thick slices (use a sharp blade and aim for one long, clean stroke). Cut each slice in half crosswise.

Arrange sea bream on chilled plates. Spoon a bit of grated tomato around and scatter lemon pieces over. Top with arugula, olives, and onion. Pour lemon juice over, then drizzle with oil and sprinkle with sea salt.



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Second Course: Wild Mushroom Crostini

Serves: 40

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| 40 slices baguette bread | 7 cloves garlic (minced) |
| olive oil | 3 Tbsp. fresh parsley (minced) |
| 4 cloves garlic (halved) | 8 tsp. fresh thyme leaves |
| 8 Tbsp. olive oil (divided) | 2 tsp. fresh rosemary (minced) |
| 2 lb. wild mushrooms (any combination, roughly chopped) | 3 tsp. coarse salt |
| 1 Tbsp powdered porcini mushrooms | freshly ground pepper (to taste) |

Instructions

Preheat the oven to 350° F. To make the crostini, place baguette slices in a single layer on a baking sheet. Lightly brush each slice of bread with olive oil. Bake 15-20 minutes, until golden and crisp. Once the bread slices have cooled enough to handle, rub each crostini with the cut side of a garlic clove. Set aside.

To make the mushroom spread, heat 2 tablespoon of the olive oil in a large skillet over medium-high heat. Add the chopped mushrooms and cook, stirring occasionally, until lightly browned and almost all of the liquid has evaporated, about 10 minutes. Mix in the garlic, parsley, thyme, rosemary and salt, cooking 1-2 more minutes, until fragrant.

Transfer the mixture to a food processor with the feed tube open to vent steam. Process until finely ground. With the processor running, add the remaining 4-5 tablespoons of olive oil, until the mixture is smooth and spreadable. Adjust seasoning with salt and pepper to taste.

Spread each piece of bread with a thin layer of the mushroom mixture, transfer to a platter and serve.



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3rd Course: Agnolotti Stuffed With Mortadella And Cheese In A Pistachio Cream Sauce

Serves 40

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| <p>Pasta Dough – Suggest making 3 batches vs making one big one</p> <p>6 Cups “00” Pasta Flour, plus extra for dusting</p> <p>3 tsps Salt</p> <p>9 large eggs - beaten</p> <p>6 T EVO</p> <p>Cornmeal for dusting – 1 cup max</p> | <p>1 Cup Heavy Cream (may not need all)</p> <p>Salt and pepper to taste</p> |
| <p>Filling</p> <p>3 pounds mortadella - roughly chopped</p> <p>3 cups best quality full fat ricotta</p> <p>1 Cup grated parmesan</p> <p>2 T olive oil</p> <p>1 onion – minced</p> | <p>Sauce:</p> <p>16 oz shelled, unsalted and raw pistachios</p> <p>2 Cups Heavy Cream (may not need all)</p> <p>3 cloves garlic minced</p> <p>Salt and pepper to taste</p> <p>1 cup grated parmesan</p> |
| | <p>Service:</p> <p>1 cup grated parmesan</p> <p>½ cup finely minced flat leaf parsley</p> <p>1 lb large mushrooms, sliced and sauteed</p> |

Pasta Dough:

In electric mixer with dough hook, combine flour and salt, add in 1 egg at a time, then drizzle in 1T of oil (reserve the other T), work until a ball – if too dry add water a tablespoon at a time, if too moist add a bit more flour. Sprinkle work surface with flour and knead dough (10 minutes or so) till elastic and smooth – brush with olive oil and wrap with plastic wrap – rest at least 30 minutes.

Divide each ball into 3-4 smaller pieces, keep rest covered to stay moist, roll out to second thinnest setting on the pasta roller – 1/8 inch or so. Pipe filling down the middle leaving an inch or so of space on either end. Brush the dough with water. Fold over to enclose the filling and press along top edge. With fingers press dough to make pockets an inch or two long. With crimper – crimp and cut – toss onto parchment lined sheet pan with cornmeal. Cover with plastic wrap and refrigerate until needed.

Filling:

Cook onion in olive oil till softened, in food processor (may need to do batches) puree onion, mortadella, ricotta and parmesan, add enough cream to make a paste (may not need much depending how moist ricotta is), season with salt and pepper. Leave till needed, then when needed put in piping bag with ½ inch nozzle.

Sauce:

In pan, dry toast the pistachios, be very careful to remove before they burn, then add in garlic and some of the cream, allow to soften 10-15 minutes on low heat, salt and pepper (under season at first as can add more later). Puree in food processor till very smooth. Set aside.

Service:

Bring salted water to boil and cook ravioli till they float – should be 4-5 minutes. In large fry pans, add a quarter of the sauce and warm gently, thinning out with pasta water, toss in ¼ cup of grated parmesan, then when sauce is right consistency, add in a ¼ of ravioli. Toss and serve with more grated cheese, sliced mushrooms and chopped parsley.



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Fourth Course: Blood Orange Sorbet

Makes 1 quart

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| 24 blood oranges, juiced 1 liter of water | 700 g of caster sugar 4 lemon, juiced |
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Instructions

Place the sugar and water in a pan and bring to the boil. Keep cooking until all of the sugar has dissolved, then leave to simmer for a further 5 minutes

Set aside to cool, then mix in the blood orange and lemon juices. Set aside in the fridge until chilled, then churn in an ice cream maker. Freeze until ready to serve



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Fifth Course: Beef Short Ribs in Nebbiola Sauce with Fontina Polenta

Serves 40

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| <p>Beef:</p> <p>9 oz Guiancala or pancetta, cut into lardons 20 pounds of boneless short ribs, trimmed of fat and silver skin and cut into large cubes – 2-3 oz cubes 3 medium onions, finely chopped 9 celery ribs – fine dice 6 large carrots – diced same as celery 3T dried Italian herb blend 1 tsp Cayenne 2 tsp paprika (sweet) 1 Tbs powdered porcini mushrooms 24 garlic cloves minced ¾ Cup of flour (have a cup of extra flour for searing)</p> | <p>1 Cup olive oil (may not need all – for searing) 6 liters beef stock – can also make equivalent from concentrate 3 14 oz cans of chopped tomatoes 3 bottles Italian red wine – nebbiola or young fruity Italian red 6 Bay leaves Salt and pepper to taste</p> <p>Polenta:</p> <p>4 Cups Dry Polenta 4 Cups Whole Milk 3 cups grated Fontina cheese ½ cup finely minced Italian flatleaf parsley</p> |
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Reduce beef stock by half, pour in wine and cook till alcohol has evaporated.

Render bacon fat and set lardons aside when colored, not crisp. Season short ribs with salt and pepper and toss in to cover in flour, sear on all sides in rendered fat adding olive oil if needed. Remove beef and add more oil if needed, sweat the onions, carrots and celery. Then add in the herbs and the ¾ cups of flour. Cook the flour out a bit, then add the garlic, then add in the hot liquid; add in beef and the tomatoes, Add in the bay leaves and powdered porcini mushrooms. If not enough liquid to cover the meat, add in some water. Cover with Aluminum foil and bake at 275 till tender and can be forked, but not falling apart – 2-3 hours. Remove foil after 90 minutes.

Remove meat and reduce the sauce to desired thickness – check the seasoning.
Add back beef and gently warm up prior to service.

Make the polenta according to the package, substituting some of the water for milk.
Season with salt, cook till cooked, should be a looser consistency, add more water if too thick. Prior to service stir in cheese and check seasoning.

Serve on each plate a scoop of polenta with 2-3 cubes of beef and the sauce.
Sprinkle with parsley.



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Sixth Course: White Chocolate Raspberry Cheesecake

Crust

Serves 10 (Repeat 4X)

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| 1-1/2 cup chocolate cookie crumbs 3/8 cup butter, melted | 4 tablespoons white sugar |
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Instructions

Make crust: Mix together cookie crumbs, melted butter, and sugar in a medium bowl. Press mixture into the bottom of a 9-inch springform pan.

Raspberry Sauce

Serves 10 (Repeat 4X)

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| 2 cups raspberry juice 1/4 cup granulated sugar | 1/2 cup fresh raspberries |
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Instructions

Combine the raspberry juice and sugar in a saucepan and cook over high heat until reduced to 1/2 cup, about 15 minutes. Let cool.

Cheesecake

Serves 12 Repeat 4 times

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| 2 cups white chocolate chips 1/2 cup half-and-half cream 3 (8 ounce) packages cream cheese, softened 1/2 cup white sugar | 3 large eggs teaspoon vanilla extract <u>Garnish</u> 8 oz freeze dried raspberries |
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Instructions

Preheat the oven to 325 degrees F (165 degrees C).

Make cheesecake: Melt white chocolate chips with half-and-half in a metal bowl over a pan of simmering water; stir occasionally until smooth.

Mix together cream cheese and sugar in a large bowl until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate mixture. Pour 1/2 of the batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter on top. Spoon 3 tablespoons raspberry sauce over batter. Swirl batter with the tip of a knife to create a marbled effect.

Bake in the preheated oven until filling is set, 55 to 60 minutes. Cool cheesecake at room temperature, then cover with plastic wrap and refrigerate until thoroughly chilled, 8 hours to overnight.

Remove cheesecake from the pan and serve each slice with a teaspoon of freeze dried raspberries.

NOTE: The scaling of this recipe will be adapted to individual cheesecake molds.