



Les Marmitons
NEW JERSEY

Valentines 2024 Event
Executive Run Event

1st Course - Mexican Ceviche

2nd Course - Mexican Tomato and Seafood Soup

3rd Course - Pork Tamales with a Roasted Poblano Cream Sauce

4th Course - Intermezzo - Margarita Sorbet

5th Course - Cocoa and spice rubbed Bison Strip Loin with a Traditional Mole, Butternut Squash Puree and Cilantro Coconut Lime Rice

6th Course - Cinco Leche Cake with Cajeta (Goat Milk Dulce de Leche)



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1st Course - Mexican Ceviche

Serves 34

<p>3 pounds skinless filets of fresh fish (snapper, bass etc) – ½ inch dice</p> <p>4 ½ cups lime juice</p> <p>3 medium white onions chopped into ½ inch pieces</p> <p>6 medium tomatoes (roughly 3 pounds) – ½ inch dice</p> <p>4 jalapenos – skinned seeded and finely chopped</p>	<p>1 cup chopped cilantro</p> <p>1 cup pitted green olives – manzanillos would be good</p> <p>4-5 T EVOO</p> <p>Kosher salt – to taste</p> <p>3 T orange juice</p> <p>4-5 medium ripe avocados</p> <p>Tortilla chips for serving</p>
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Instructions

In a stainless-steel bowl combine fish onions and enough lime juice to cover – refrigerate for 4 hours or so till fish is “cooked”, then drain in colander,

In a large bowl combine tomatoes, chiles, olives, cilantro, olive oil, and a sprinkle of salt (probably 1 tsp). Mix well, then add in fish, orange juice and onions. Cover and refrigerate till needed.

Check seasoning, stir in avocado and serve in small dishes with a few tortilla chips.



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Second Course: Mexican Tomato and Seafood Soup

Serves 34

10 T EVOO	140 oz canned chopped tomatoes
2 ½ red chili pepper	5 tsp ground cumin
10 cloves garlic	2 ½ cups coconut milk
5 medium yellow onions	Salt and black pepper to taste
2 1/2 cups cilantro	100 or so oysters – 3 per bowl
5 – 10 oz cans Piquilla peppers or roasted red peppers	Serve with lime wedges and sprinkle of cilantro

Instructions

Heat the oil in a large pot over medium heat. Add the chili, garlic, chopped onion and sweat for 2 -3 minutes. Add rest of ingredients through the coconut milk. Cook for 10-15 minutes. Blend soup – add water to thin out if needed (and/or oyster juice). Season with salt and pepper.

For service slide raw oysters into each bowl (3 or so). Ladle in hot soup. Serve with lime wedge and sprinkle of fresh cilantro. Oysters will be cooked through by soups heat (team – suggest prepping one bowl early in the day to check how well that works)



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3rd Course: Pork Tamales with a Roasted Poblano Cream Sauce

Serves 35-40

Chef Daisy Martinez's Tamales:	2 bunches cilantro
9 pounds pork but- boned, but bone reserved	4 T salt
2 medium yellow onions	4 bay leaves
	2 T black peppercorns

Instructions

Preheat oven to 400. Roast pork bone for 1 hour till mahogany color.

Put pork, whole unpeeled onion, cilantro, salt, bay leaves and peppercorn in large pot. Cover with water and bring to boil. Reduce to simmer and cook for 3 or more hours; skimming top off all foam; adding bone during cooking. Allow to cool in stock – remove meat and shred.

For the picadillo:	1 tsp ground cumin
1 cup Achiote oil	¼ tsp allspice
2 cups Sofrito (garlic, onions, peppers, carrot and tomatoes – chopped fine and cooked down in olive oil)	¼ tsp ground cloves
	Salt and pepper

Make the picadillo: Heat the achiote oil in a large, deep skillet over medium heat. Add the sofrito and cook, stirring, until the liquid is evaporated and the sofrito is sizzling. Stir in the cumin, allspice, and cloves and stir for a minute or two. Stir in the shredded pork until it is heated through and coated with seasonings. Continue cooking and stirring until the pork begins to stick to the skillet. Pour in ½ cup pork broth and stir until almost all of the water is evaporated. Set the picadillo aside. The picadillo can be made up to 2 days in advance. Reheat over low heat, adding a little water if necessary, until warmed through.

For Masa: 6 cups instant corn masa flour 2 T ground Cumin 2 T salt 2 T Ancho chile powder	8 cups pork broth (cooking liquid) – warm 2 Cups Vegetable oil 8 oz pack of corn husks soaked in hot water for 30 minutes
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Take the corn husks out of the package and put them in a large bowl. Pour enough warm water over them to cover them completely. Weight the husks down with a plate or overturned bowl to keep them submerged as they soak. Soak until pliable, about 1 hour. Set up a steamer (see TIPS).

Make the masa: Stir the corn masa flour, cumin, salt, and chile powder together in a large bowl until mixed. Add the broth and vegetable oil and stir to make a smooth, moist-but-not-sticky dough. Set aside.

Form the tamales: The corn husks will be different sizes. Start with those that are at least 7 inches across or so at the widest point and save smaller husks for backup. Open up a husk on the work surface with the shorter end closest to you. Center ¼ cup of the corn masa over the husk. Make a little indentation down the center of the masa, spreading it out as you go, but making sure to leave at least 1 inch along the short ends and 2 inches along the sides so the tamale can be folded up easily. Spoon 2 tablespoons of the pork picadillo into the indentation. Fold the two sides of the husk over the filling, then fold the end closest to you up and over the filling. Leave the other end open. Line the tamales up, folded and seam side down, on a baking sheet.

Freeze as many of the tamales as you'd like to. Steam as many of the tamales as you plan to eat until the dough is tender and moist, 1 hour should do it. For service, open the wrapper and serve with poblano cream sauce.

Poblano cream sauce: 12 Poblano peppers 3 T butter 6 cloves garlic 1 medium yellow onion chopped	¾ cup chicken stock 3 Cups heavy cream 2 tsp cumin Salt and pepper to taste 1 ½ cups Sour cream
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Poblano Sauce: Roast the poblanos over an open flame till skins are charred. Put in a plastic bag or bowl with plastic wrap for a few minutes. Scrape off the outer skin. Remove seeds, membranes and stems. Roughly chop and reserve.

Melt the butter a sweat the garlic and onion. Add the cream and stock and bring to boil. Add poblanos, boil and reduce for 5-6 minutes. Add cumin. Put in blender and puree, taste and add salt and pepper. Add sour cream, blend – retaste and serve warm.



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Fourth Course: Margarita Sorbet

Recipe makes 1 qt. (2 qt. Needed)

1 cup white sugar 4 medium limes, zested 3 cups cold water	1 cup freshly squeezed lime juice 2 tablespoons triple sec
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Instructions

Directions

Pour sugar into a saucepan, add lime zest, and shake to combine. Let sit for at least 1 hour.

Add water to the pan and place over medium-high heat. Stir over the heat until the mixture is clear and very hot, but not quite simmering yet. Remove from heat and strain the lime syrup into a container. Let cool all the way to room temperature.

Stir in freshly squeezed lime juice, triple sec, and tequila. Refrigerate mixture until ice cold before transferring into your ice cream machine.

Churn sorbet according to machine directions, and then transfer into an airtight container. Freeze thoroughly before serving. Overnight is best.

Place 2 tablespoons of the sorbet on each Chinese soup spoon. Return to freezer until service.

At service place a few salt crystals on each spoonful and serve.



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Fifth Course: Cocoa and spice rubbed Bison Strip Loin with a Traditional Mole, a Veggie and Mexican Rice

Serves 34

Spice Rub: 2 T chili powder (Ancho would be good) 1 ½ T cumin 2 tsp garlic powder 2 T unsweetened cocoa powder	1 tsp paprika 1 tsp coriander 1 tsp cinnamon Approximately 12 pounds of Bison strip loin
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Instructions

Meat: Blend all spice ingredients in a jar/shaker. Season meat liberally and then salt the meat. Do several hours before cooking.

To cook the meat, sear the outside and roast in a 350 degree oven till internal temp of 122 – pull and rest 15 minutes before slicing.

For the Mole:

Veggie Base: 8 cloves garlic	2 medium onions 6 small tomatoes
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Spice blend: 16 black peppercorns 2 cinnamon sticks 2 tsp cumin seeds	2 tsp fennel seeds 2 tsp red pepper flakes 2 tsp sesame seeds
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Nut mixture: 4 T almonds 1/2 cup peanuts	1/2 cup pecans 1/2 cup raisins
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Other mole ingredients: 12 Cups best quality chicken stock 2 plantains (or unripe bananas)	8 corn chips 6 ounces Mexican chocolate (Ibarra) 1/2 Cup Lard.
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Instructions

Mole: Roast the dried peppers on a baking sheet at 350 degrees for 8-10 minutes, then cover them with 4 cups boiling water and allow to sit for 30 minutes. Remove and discard stems and seeds – chop peppers and blend till smooth paste with steeping liquid – set aside.

Take all the ingredients for the spice blend and carefully toast in a dry pan over medium heat. As they start to get fragrant, remove and blend in spice grinder. Set mix aside.

Roughly chop all the veg in the Veg mix, put on a sheet pan with parchment and roast at 350 for 20 minutes or so. Add in blender along with 3 cups chicken stock – blend and then strain to remove seeds. Put vegie base into a large pot and wait till needed.

Cook the nuts over medium heat in the lard for a few minutes. Once lightly browned add in the raisins – cook for a further minute or so. Reserve the lard and put the rest into blender along with 2 cups chicken stock – blend.

To the pot with the vegetable puree – add the nut/raisin paste, add the pepper paste, and add the spice blend. Cook over low heat.

In the reserved lard – cook the plantain and then the tortilla chips. When lightly browned, add to blender along with 3-4 cups chicken stock and blend. Add to the sauce pot.

Add chocolate to the pot and thin out the sauce with some chicken stock – cook slowly for 2 hours. Thinning out with stock as needed. Note – this needs to be constantly stirred for 2 hours – so we need to take turns.

When sauce is done, season with salt and pepper and you are ready to serve.

Butternut Squash Puree: 10 pounds of butternut squash ¼ cup neutral oil – canola	1 Cup heavy cream 8 oz butter unsalted 2 T ancho chili powder
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Squash: Cut squash in half, scoop out seeds, lightly oil the squash and roast in 425 oven for an hour cut side up till soft. Cool enough to handle then scoop out the squash. In batches – add cream and squash to food processor and butter. Puree till smooth, combine and season with chili and salt. Serve or keep warm (can also make early in the day and reheat).

Cilantro/Lime/Coconut Rice: 7 ½ cups jasmine rice, rinsed and drained 70 ounces coconut milk – canned Water – enough so that the coconut milk and water equal 15 cups	Zest of 5 limes 5 T lime juice 2 cups minced cilantro salt
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Rice: Combine rice, water, coconut milk and a couple of teaspoons of salt in a hotel pan and cook at 350 for covered tightly for 20 minutes. Check if cooked – if so, stir in zest, juice, cilantro and additional salt as needed and fluff up. Ready for service.

Service – each plate gets a generous smear of squash, and a scoop of rice. Place sliced beef on top of squash and spoon a ribbon of mole across steak so as not to smother it – discuss with Andre/Eric.



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Sixth Course: Cinco Leche Cake with Cajeta (Goat Milk Dulce de Leche)

Serves 10 (Repeat 4X)

1 cup AP flour 1 ½ tsp baking powder Pinch of salt 5 eggs (separated)	1 cup sugar ⅓ cup whole milk 1 tsp. Vanilla extract
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Instructions

Preheat the oven to 350° and Grease a 9×13" pan with butter.

To make the cake: In a medium bowl combine flour, baking powder, and salt.

Separate the eggs into two other mixing bowls.

Add the sugar to the bowl with the egg yolks and mix on high speed until yolks are pale yellow. Add milk and vanilla and stir to combine. Pour the egg yolk mixture over the flour mixture and stir gently just until combined.

Beat the egg whites on high speed. When they whip into stiff peaks, fold the stiffly beaten egg whites into the batter gently, scraping the bottom.

Pour batter into prepared pan and bake for 25 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove from the oven and allow cake to cool completely.

<u>Milk mix</u> 1/3 cup Whole Milk 1 can (12 oz.) of Evaporated milk	1 can (14 oz.) of Sweetened Condensed Milk 1/3 cup Goat Milk 1/3 cup Heavy Cream
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To make the milk mixture: Combine the milks in a small bowl. Poke holes all over your cake and pour the milk mixture all over the cake. Let this sit in your fridge 4-6 hours or overnight for best results.

<u>Garnish</u> Confectioners sugar	Strawberry halves Cajeta sauce
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Macerate the strawberry halves in sugar a few hours before service.

At service,

Cut heart shaped portions and place in center of square white dessert plates.

Sprinkle the tops with confectioner's sugar.

Carefully place one heart shaped strawberry half in the center of each portion.

Carefully drizzle the Cajeta sauce over the dessert per the model created by Paul.