



Les Marmitons
NEW JERSEY

February 2025 Event

“Valentine's”

Appetizer - artichoke flan with fontina cheese sauce

Salad - gorgonzola, pear, pecan and Belgian endive

Soup - wild mushroom bisque with mushroom and goat cheese tart

Intermezzo - pomegranate Sorbet

Main - steak au poivre, roasted brussels sprouts and fondant potatoes

Dessert - Baklava cheesecake



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1st Course: Appetizer - artichoke flan with fontina cheese sauce

Serves 54

9 lbs artichoke hearts, canned	2.5 lbs fontina cheese
4 ½ dozen eggs,	¾ lb butter
1 gallon milk,	
8 oz of grated parmesan cheese,	Salt and pepper to taste
1 teaspoon nutmeg	

Blend/puree until smooth the; artichoke hearts, 3 dozen eggs, 9 cups of milk, parmesan cheese, and nutmeg, salt and pepper to taste.

Grease/butter ramekins, divide artichoke mixture between the ramekins.

Place ramekins in a larger pan, and pour boiling water into the pan ca. ¾ of the way up the ramekins, Bake at 350 F for 30 min

While flan is cooking make the cheese sauce;

Cut the fontina cheese into small pieces and put into a double boiler with 4 ½ cups of milk, 18 egg yolks, and 9 tablespoons butter, cook over boiling water, stirring constantly until sauce thickens, about 10 minutes.

Turn out one flan to check cooking is complete, if set-up, then turn out all remaining flan on serving plates, top with sauce and serve.



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2nd Course: Salad - gorgonzola, pear, pecan and Belgian endive

Serves 54

<u>For the dressing:</u> 2.25 cups white balsamic vinegar 5.75 tablespoons dijon mustard 5.75 tablespoons fresh lemon juice 5.75 tablespoons pure maple syrup 4 1/4 cups extra virgin olive oil salt and pepper to taste	<u>For the endive filling:</u> 17 heads belgian endive 17 medium pear cored and cut into small cubes 3.5 cups crumbled blue cheese 5.75 cups dried cranberries coarsely chopped 1 cups chopped fresh Italian flat leaf parsley 4 1/4 cups chopped toasted pecans*
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Prepare the dressing:

Place all dressing ingredients in a large bowl & whisk vigorously until combined.

Prepare the endive bites:

Cut the base off of the head of endive and separate the spears. Wash thoroughly and blot dry gently.

Place the pear, blue cheese, cranberries, and parsley in a bowl. Add half of the dressing, reserving the other half to add after mixing **ONLY IF NEEDED**, and toss gently to combine.

Divide the filling evenly between the endive spears, and top with the pecans just before serving. Enjoy!

Notes:

*To toast your pecans, place on a rimmed baking sheet in a 350 degree oven for about 4-10 minutes or until fragrant. **.WATCHTHEM. THESE OVENS ARE NO JOKE!**

These will go fast, and this recipe is easily scaled to feed a crowd!

The filling is best made just before serving.



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3rd Course: Soup - wild mushroom bisque with mushroom and goat cheese tart

Serves 54

<u>Mushroom Bisque</u>	<u>Foam</u>
<p>12 T Butter 4 Cups diced carrots (probably 12-16 medium carrots) 4 Cups diced celery (Probably 8-10 ribs) 4 Cups diced yellow onion (probably 4 medium onions) 6 Cups leeks – rinsed and chopped – whites and light green only – (8 medium) 8 cloves garlic minced 8 pounds diced Italian brown (or mixed) mushrooms – woody stem tips removed 8 tsps – ground dried porcini mushrooms 4 tsps – herb de Provence (dried) 4 tsps – dried tarragon 16 Cups good quality beef stock (I used better than bullion) 8 tsps – Madeira (or Sherry) wine vinegar 8 T – Heavy Cream Salt and white pepper to taste</p>	<p>4 Cups heavy cream 6 tsps – ground dried Porcini mushrooms (4 to add in and 2 to sprinkle) 4 T of Porcini cream (Andre to supply) 1 1/2 grams of Foam Magic</p> <p>Tarte:</p> <p>5 - 14 oz sheets of frozen Dufour all butter puff pastry 7 pounds assorted wild mushrooms (I used a mix of chestnut and Italian brown 2 1/2 pounds of goats cheese (fresh soft logs) 5 tsp finely chopped rosemary 2 1/2 Cups of heavy cream 5 T of Porcini Cream (Andre to Supply) 5 eggs 5 medium shallots (just white and light green finely chopped) 10 cloves of garlic – minced 5 T olive oil Salt and white pepper to taste</p>

Soup base:

Saute on medium heat (do not brown) the carrots, celery, leeks and onions, add garlic and mushrooms and cook till softened. Add in the spices and cook 1-2 minutes then add in the stock and vinegar and cook for 45 minutes (covered) on low heat till all softened. Add the cream . Allow to cool somewhat and then puree till very fine – add salt and pepper to taste –

adjust thickness if too thick – but should be a thick soup. Reheat slowly and serve 1/2 cup (4 OZ) per person.

Heat cream over medium heat – do not allow to boil – whisk in the porcini powder and porcini cream – salt and white pepper – infuse. Prior to service heat up and whisk in the Foam Magic. Transfer to Syphon and charge with 1 or 2 syphons depending on size. Give syphon a few shakes and keep warm in a ban marie.

Service – Heat cups then pour in 4oz of soup, top with small dollop of foam and sprinkle with porcini powder. .

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 1/2 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.

Tarte:

Lightly role out puff pastry on floured board. Transfer to parchment lined backing sheet. Prick all over with a fork to reduce it puffing up.

Rough chop mushrooms – keeping in large pieces, saute in olive oil with the leeks, rosemary and garlic, season with salt and pepper. Set aside to cool

In food processor or blender – combine goat cheese, cream, porcini cream (taste and add salt and white pepper), then add in the eggs.

Spread top of puff pastry all the way to the edge with a layer of the goat cheese cream, cover with mushroom mixture.

Bake at 375 convection (watch it as our ovens can be a bit hot) and bake 20-25 minutes (checking frequently) until pastry is cooked through.

Let stand 5 minutes and slice - I am thinking triangles that are 3-4 bites to go with the soup.



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4th Course: Intermezzo - pomegranate Sorbet

Makes 1 quart – repeat 3 times for 54 servings (2 Tbsp ea)

4 cups chilled pomegranate juice (950 ml) 1-2 Tablespoons lime juice, from 1-2 limes (30 ml)*	1 cup granulated sugar (200 g) Big pinch of salt
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Instructions:

Place the container in which you'll store the sorbet in the freezer to chill (either a loaf pan or a dedicated ice cream container).

In an extra large measuring cup or small pitcher, add the chilled pomegranate juice, 1 Tablespoon of lime juice, granulated sugar, and salt. Stir until the sugar has almost completely dissolved, about 20 seconds. Taste and add more lime juice and salt, if needed.* The mixture should taste a little too sweet, a little lime-y, and just a little salty, as the flavors will become more muted once frozen.

Pour the pomegranate juice mixture into an ice cream maker and churn for 15-20 minutes, until the sorbet is fully frozen. When properly frozen, the sorbet will look solid on top of the paddle and hold its shape when scooped up.

Note: Sometimes the sorbet in the center or bottom of the bowl is a little more liquidy than frozen. To help it freeze more efficiently, I give the sorbet a few pokes/stirs with my silicone spatula throughout churning.

Scoop the sorbet out of the ice cream maker and into your chilled container. Some melting around the edges of the container is normal.** Cover with plastic wrap or a lid, then freeze for at least 4 hours, until scoopable but firm. Serve immediately upon removal from the freezer; no need to let it sit out to soften!

Notes

*The juice from one large or two small limes is usually just right to enhance the pomegranate flavor (without turning this into a pomegranate lime sorbet). If you prefer, you may omit the lime juice completely.



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5th Course: Main - steak au poivre, roasted brussels sprouts and fondant potatoes

Serves 54

Steak au Poivre:	
54 tenderloin steaks, 6 to 8 ounces each and no more than 1 1/2 inches thick	28 tablespoons whole peppercorns
Kosher salt	14 tablespoon unsalted butter
	14 teaspoon olive oil
	5 cup Cognac, plus 14 teaspoon
	14 cup heavy cream

Instructions:

Remove the steaks from the refrigerator for at least 30 minutes and up to 1 hour prior to cooking.

Sprinkle all sides with salt.

Coarsely crush the peppercorns. Press the fillets, on both sides, into the pepper until it coats the surface.

In a large skillet over medium heat, melt the butter and olive oil. As soon as the butter and oil begin to turn golden and smoke, gently place the steaks in the pan. For medium-rare, cook for 4 minutes on each side. Once done, remove the steaks to a plate, tent with foil and set aside. Pour off fat but do not wipe pan clean.

Off of the heat, add Cognac to the pan and carefully ignite the alcohol. Gently shake pan until the flames die. Return the pan to med heat and add cream. Bring mixture to a boil and whisk until the sauce coats the back of a spoon, approximately 5 to 6 minutes. Add the tsps of Cognac and season, to taste, with salt. Add the steaks back to the pan, spoon the sauce over, and serve.

Roasted Brussels Sprouts

Serves 54

21 lbs fresh brussel sprouts 42 tbsp olive oil separated 3 1/2 tbsp salt 7 tsp ground black pepper 28 tsp honey	3 1/2 lb of pancetta diced <u>For the Glaze</u> 2 cups balsamic vinegar 1/2 cup brown sugar
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Preheat oven to 425°F.

Line a baking sheet with aluminum foil or use a Silpat silicone baking mat.

Fry diced pancetta until crispy

Trim off the outer, dry leaves, cut the bottom off and slice sprouts lengthwise.

In a large bowl, toss brussels sprouts with 2 tablespoons of olive oil, kosher salt and freshly cracked black pepper to coat thoroughly.

Transfer the brussel sprouts to baking sheet and roast until tender and caramelized, about 20 minutes.

Place brussel sprouts back in bowl. Add remaining tablespoon olive oil, balsamic vinegar and honey and toss to coat evenly. Add the diced pancetta. Taste and season with kosher salt if necessary and serve

Glaze:

DIRECTIONS

Mix balsamic vinegar with brown sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved. Bring to a boil, reduce heat to low, and simmer until glaze is reduced by half, about 20 minutes. Glaze should coat the back of a spoon. Let cool and pour into a jar with a lid; store in refrigerator.

NOTES

Substitute raspberry or any other flavored balsamic vinegar to suite your taste. Or instead of brown sugar, substitute molasses, honey, maple syrup or agave nectar. The flavor is intense and should be used as a drizzle. Some of my favorite ways to serve are with gorgonzola cheese and green onions on pasta or portobello mushrooms, on grilled beets and carrots, with salmon or pork, or as a dressing on salad with toasted nuts, dried cranberries or fresh strawberries.

fondant potatoes

Serves 54

Ingredients: 56 russet potatoes kosher salt and freshly cracked black pepper 1 3/4 cups vegetable oil 8 3/4 cups unsalted butter	14 cups low-sodium chicken broth 28 sprigs fresh rosemary 28 cloves garlic Flaky salt, to garnish
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Directions:

Preheat the oven to 400 degrees F.

Peel the potatoes and slice off the ends. Cut into 1-inch slices. Season both sides of the potatoes generously with kosher salt and pepper.

Heat a cast-iron skillet (or other heavy-duty, ovenproof skillet) over medium-high heat. Add the oil and 4 tablespoons of the butter. Sear the potatoes on one side until golden brown, about 4 minutes.

Flip the potatoes and add the broth, rosemary and garlic. Cut the remaining 6 tablespoons butter into cubes and scatter on top of the potatoes.

Transfer the potatoes to a sheet pan or two, place in the oven and cook until fork-tender, about 30 minutes. Garnish with flaky salt and spoon the pan sauce all over the potatoes.



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6th Course: Dessert - Baklava cheesecake

Serves 54

<p>Syrup 473 g water 225 g white granulated sugar 383 g honey - I use the liquid type 6.75 tbsp fresh lemon juice 4.5 cinnamon stick 810 g pistachios</p> <p>Cheesecake 788 g walnuts 4.5 tsp cinnamon powder 4.5 tsp white granulated sugar - to mix with the crushed nuts 3375 g cream cheese - room temperature 11 tbsp flour - regular, all purpose 900 g white granulated sugar - for cheesecake filling</p>	<p>810 g sour cream - room temperature 9 tsp vanilla essence/extract 7 tsp fresh lemon juice 1.13 tsp salt 14 large eggs - room temperature 45 sheets filo pastry 250 g unsalted butter - melted 9 tbsp dried edible roses - optional</p>
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Instructions

Before you begin all ingredients must be at room temperature.

Place a medium saucepan over medium heat and add in the water, sugar, honey, lemon juice and cinnamon stick. Bring to a simmer and let it simmer for 5 minutes. Set aside with the cinnamon stick still in the syrup so that it continues to infuse.

1. First prepare your nuts. In a food processor add in your pistachios and walnuts and pulse until crushed, but you still have little chunks. You don't want the nuts to be too fine as you want some 'crunch' in your cheesecake.

2. Measure out 360g of the crushed nuts and set aside for decorating at the end. To the remaining nuts, add in the cinnamon powder and 2 Tbsp of white sugar. Mix and set aside.
3. At this stage, preheat your oven to 140°C (284°F), with the fan on
4. In a large bowl add in your cream cheese and mix with a hand or stand mixer on a medium speed until smooth (should take no more than 1 minute).
5. Next add in the all purpose flour and mix until just combined. Do not overmix.
6. Next add in the white sugar (600g), sour cream, vanilla, lemon juice and salt. Mix until just combined (see note 2).
7. Next add in the eggs one at a time, and mix only until each egg is just combined. This should take no more than 10 seconds between each egg. Once done set the cheesecake filling aside.
8. Line the bottom of a spring pan fitted with the cake riser with baking paper so only the base is covered.
9. Using a pastry brush, coat the bottom and sides with melted butter.
10. Place a sheet of filo pastry in the cake pan (with some hanging over the edge). Then place another sheet of filo in the opposite direction so that the entire cake tin is covered and none of it is exposed.
11. Coat the filo pastry in melted butter (make sure to get the sides as well), and place a thin layer of the crushed nuts (that we mixed the cinnamon and sugar in from earlier) evenly onto the filo. Then repeat the same steps. So 2 layers of filo pastry, brush with melted butter and then place a thin layer of crushed nuts. Again, 2 layers of filo pastry, brush with butter and then a thin layer of crushed nuts. One last time, 2 layers of filo pastry, brush with melted butter and then spread out a thin layer of the remaining nuts. This is what the order should be:
 - 1) 2 layers of filo, butter, crushed nuts
 - 2) 2 layers of filo, butter, crushed nuts
 - 3) 2 layers of filo, butter, crushed nuts
 - 4) 2 layers of filo, butter, crushed nuts
12. Once done, place two more sheets of filo pastry on top and brush with the melted butter. So in total you should have used 10 sheets of filo.
13. Pour your cheesecake batter into the cake tin. Using some scissors, cut the excess filo around the edges of the cake tin off. I also like to brush extra butter around the top edges of filo pastry.

14. Drop your cake tin lightly onto your countertop to remove any large air bubbles. I also like to run a toothpick through the cheesecake batter.

15. Place your cheesecake into the oven for 1 hour. At the 1 hour mark, carefully remove the sides of the sheetpan, turn up the temperature to 160°C (320°F)

(see note 3 if you don't have a fan function)

, and bake for a further 30 minutes, or until the filo pasty has a light golden colour. Check the cheesecake every 15 minutes to make sure it's not over browning.

16. Once done, turn off the oven and let the cheesecake cool in the oven with the oven door slightly open for 20 minutes. While cooling, reheat your sugar syrup from earlier and discard the cinnamon stick.

Note 1. In this recipe I use an oven with the fan function turned on. The fan forced function bakes food faster, so if your oven doesn't have a fan option, then you will need to increase the baking temperature to 155°C (311°F) so that the cheesecake bakes at the same rate as mine ☐ ☐

Note 2. We don't want to aerate the batter, so you want to try and mix the cheesecake batter as little as possible.

Note 3. If your oven doesn't have a fan option, then you will need to increase the baking temperature to 175°C (347°F) so that the cheesecake bakes at the same rate as mine.