



Les Marmitons
NEW JERSEY

Valentines 2026 Event

1st Course: A Trilogy of Dumplings

2nd Course: Green Papaya Salad

3rd Course: Nobu's Miso Marinated Black Cod

4th Course: Intermezzo - Pineapple and LemonGrass - Sorbet

5th Course: 48 Hour Korean Style Marinated Short Ribs; Roast Potatoes and Chinese Greens

6th Course: Macha Cheesecake with White Chocolate Mousse



Les Marmitons
NEW JERSEY

First Course: Trilogy of Dumplings

Serves 60

Pork Dumplings – makes 80 ish 1.25 pounds ground pork 12 scallions 4 T Ginger 8 Garlic Cloves 2 T light soy 1 T dark Soy 1 T Hoisin	3 T Sesame oil 2 T Corn starch 3 packages Northern Style Dumpling wrappers (need 60+) 1 egg beaten with water for sealing 6 oz Vegetable oil – to coat fry pans
--	--

Finally mince scallions, ginger and garlic. Mix all ingredients together well. Chill a few minutes. Place a small tsp of filling in the wrapper and fold. May need the egg wash to seal the dumpling. Consult with chef.

Lamb dumplings – makes 80 2 pounds ground lamb 6 T ginger minced 6 Scallions minced 2 tsps ground Szechuan pepper 4 large eggs - beaten 2 tsps salt 2 tsps white pepper 2 T cooking wine (white) 8 tsps soy sauce 10 tsps sesame oil	3 packages square wontons (need 60+) Dipping sauce 2 Cups soy sauce 2 Cups Black Vinegar 1 Cup Chili oil 1 1/2 cups minced cilantro leaves
---	---

Leave on sheet pan on parchment in single layer till ready to cook. Boil for about 10 minutes and then drain. Pan fry till one side is crispy.

Combine lamb and all ingredients through and including the sesame oil. Mix well and allow to chill a few minutes.

Beat a couple of eggs with some water to use to seal the wontons. Put a small teaspoon of meat in the center. Moisten 2 sides with egg wash and seal making sure no air bubbles. Put on a single layer on a sheet tray on parchment till needed for cooking.

For cooking. Heat water to a boil and put in the dumplings. Do not over crowd. Better to have a couple of pots. Have cold water handy. As the pot begins to boil, put in a cup or two of cold water. This will reduce the heat. Do this 3 times – so basically will never be in a raging boil. Remove and serve with dipping sauce.

Dipping Sauce:

Combine soy sauce; black vinegar; chili oil and chopped cilantro – taste and adjust seasoning as needed.

Mix all ingredients up to and including the ginger. Stir till well mixed and sticky. Then stir in the bamboo shoots and scallions – refrigerate 30 minutes or more.

Using the round wontons put in a tsp of mix in center. Moisten edge of the wonton with egg mix and carefully seal making sure all air bubbles are removed. Store on a parchment lined sheet tray and refrigerate til needed, using a steamer basket – Steam dumplings for 6 minutes or so and serve



Les Marmitons
NEW JERSEY

Second Course: Green Papaya Salad

Serves: 60

40 cups of shredded green papaya (10 medium)	1 ¼ Cups dried Shrimp
8 Cups Shredded Carrots	10 Pieces of palm Sugar
4 IBs Green Beans	5 pints Cherry tomatoes
2 ½ cups toasted unsalted peanuts	15 oz lime juice
40 cloves of garlic	15 OZ of Fish Sauce
20-40 fresh birds eye chilli peppers (or red Rhai Chili Paste)	4 bunches Thai basil – rough chop

Instructions

Blanche green beans for 2 minutes and move to ice bath.

Peel carrots and Papaya and Shred (ideally a julienne peeler or a mandolin slicer – but avoid getting too thick) to thin strips and soak in cold water (leave till needed – helps with the crunch)

Roughly crush or chop the peanuts – ideally with a mortar and pestle. Melt

Palm Sugar over low heat and add in 1 oz of water to make a syrup.

Cut off ends of green beans and discard. Cut rest of beans into 1 inch segments.

Take half of the chilies and the garlic and blend till rough chunky paste – **not a puree!**. Add the palm sugar syrup, lime juice and fish sauce (note the quantity of lime juice and fish sauce should be equivalent). Taste for heat – add more chili if needed – reserve extras. Add shrimp and continue to blend, Then stir in the peanuts reserving ½ a cup till mixed well. Drain papaya and carrots and beans. Place in large bowl with tomatoes. Pour over the dressing and mix well. Serve with peanuts and Thai basil sprinkled on top and remaining chilies minced and on a bowl on table for people to add as they desire.



Les Marmitons
NEW JERSEY

3rd Course: Nobu's Miso Marinated Black Cod

Serves 60

Fish:

15 pounds skinned and boned Black Cod (sable fish). Uniform thickness. Portioned into 4 oz servings.

1 ¼ Cups Sake

1 ¼ Cups mirin

3 Cups White Miso

2 Cups Sugar

Greens:

30 baby bok choy – halved (ie 60 portions).

1 Cup

lemon juice

1 Cup soy

3 T sesame oil

Boil the sake and the mirin together and reduce by 1/3rd (ie you have about 2/3rds left). Turn down heat and add miso and sugar. Cook 2-3 minutes till sugar is dissolved. Allow marinade to cool completely.

Brush the marinade on the Fish portions and vacuum seal – turn daily for up to 4 days. Wipe off excess (not all) marinade from fish and put on a baking sheet with parchment. Broil on high heat until surface is brown and caramelized. Serve with greens,

Make a dressing with soy, lemon and sesame oil. Steam greens till crisp tender. Serve with a drizzle of the dressing. Brush the marinade on the Fish portions and vacuum seal – turn daily for up to 4 days.

Wipe off excess (not all) marinade from fish and put on a baking sheet with parchment. Broil on high heat until surface is brown and caramelized. Serve with greens,

Make a dressing with soy, lemon and sesame oil. Steam greens till crisp tender. Serve with a drizzle of the dressing.



Les Marmitons
NEW JERSEY

Fourth Course: Pineapple and Lemongrass Sorbet

Makes 2 quarts

8 Cups ripe fresh pineapple - cubed	roots smashed./crushed
8 T Honey	Juice of 6 Limes
8 T Water	
2 Lemon grass stalks just the tender	

Instructions

Place the sugar and water in a pan and bring to the boil. Once sugar has dissolved add lemon grass to infuse. Leave for 30 minutes, then strain. Add the lime juice in and puree with the pineapple. Use ice cream mixer to chill. Freeze till ready to serve.



Les Marmitons
NEW JERSEY

Fifth Course: 48 Hour Korean Style Short Ribs; Chinese Greens and Roasted Potatoes

Beef: 21 1/3 Cups of water 4 cups light soy sauce (usukuchi) 1 1/2 cups pear juice 1 1/2 cups apple juice 1 1/4 Cups Mirin 8 T Asian Sesame Oil 10 Cups Sugar 80 Grinds of black pepper 4 small onions - minced 8 small carrots - minced 24 scallions (whites only) - minced 16 garlic cloves - minced 64 pieces of boneless shortribs (6-7 oz – trimmed of any silverskin) 2 Cups Neutral oil for frying	Maldon salt flakes for service Gai lan (Chinese Broccoli): 120 stems or thereabouts 12 garlic cloves 2 cups olive oil Roasted Potatoes: 15 pounds of fingerling or equivalent small potatoes 1 Cup Olive oil Finishing salt
--	---

Serves 60

Make a marinade by combining water, soy, pear juice, apple juice, mirin, sesame oil, sugar, pepper, onion, carrot, garlic and scallions. Bring to a boil all ingredients.

Cook for 10 minutes and then strain solids. Cool (ideally freeze in cubes as will be easier for step 2).

Place ribs (blanch ribs in boiling water for 10 seconds first) and marinade in bags and vacuum seal. Cook for 48 hours in sous vide at 140.2 F. Then chill rapidly in ice water.

Open bags, strain and save liquid. Remove the ribs and pat dry. Boil liquid till reduced to about 16 Cups (maybe less – depends on thickness as want a nice thick glaze). Discuss with chef if leave meat as one piece or in chunks. Put a liberal amount of oil in bottom of a pan and sear the outside of the meat – should be crispy and warmed through. Serve with sauce.

Blanche the Broccoli in salted boiling water. Put immediately in ice water bath. Drain and reserve. Get several pans hot, add oil GaiLan and garlic – saute till crisp tender, season with flaky salt and serve.

Wash the potatoes checking for bad spots. Toss in olive oil and Roast at 375 till ready – probably 40 minutes. Sprinkle with finishing salt.



Les Marmitons
NEW JERSEY

Sixth Course: Macha Cheese Cake with White Chocolate Mousse

Serves 60

Cheesecake:	2 T
160 OZ	Vanilla
cream	Extract
cheese 48	24 eggs
OZ sugar	12 Cups Graham Cracker
matcha powder to taste (Discuss with	Crumbs 2 Cups Melted
Chef Al) Zest from 4 lemons	Butter
	16 T Crushed toasted Sesame seeds

Instructions

Make crust: Mix together cookie crumbs, melted butter, and crushed sesame seeds in a medium bowl. Press mixture into the bottom of 4 oz baking tins.

Note – Given the quantity, you will probably need to make 2-3 batches of filling to get to the quantity needed. Cream the cheese, sugar, lemon zest, matcha and vanilla. Add eggs one or two at a time, scraping down the sides. Retest the matcha flavour. Pour batter over crumb crust and bake in a water bath at 325 (maybe start at 300) till set – this could be 15-30 minutes. Remove from water bath and allow to cool to room temperature. If making in advance refrigerate and take out of fridge 30 minutes or more before serving

White Chocolate Mousse:
12 Cups Heavy Cream
28 ounces white chocolate

8 tsp Gelatin
2 Cups Sugar
8 Egg Yolks

Instructions

Whip the Cream. Dissolve the gelatin in $\frac{1}{2}$ cup of warm water. Add a further $\frac{1}{2}$ cup of cold water once dissolved.

Make a simple syrup heating the sugar with a cup of water till it melts. Allow to cool somewhat (not cold, just not boiling).

Beat the eggs to make a Sabayon. Slowly beat in the simple syrup. To make an emulsion. Now beat in the gelatin.

Mix in $\frac{1}{3}$ of the whipped cream. Slowly mix in with gentle stirs to not remove volume of rest of cream – maybe do in 2 parts.

Chill 3+ hours and serve with the Cheesecake