



Les Marmitons
NEW JERSEY

Deep Fried Pigs Ears with Chili-Lime Mayonnaise

Ingredients:
18 small servings

3 carrot, diced	9 tablespoon paprika
6 celery stalks, diced	1-1/2 teaspoon garlic powder
3 small white onion, diced	1-1/2 teaspoon onion powder
3 thyme sprig	1-1/2 teaspoon chili powder
3 bay leaf	1-1/2 teaspoon ground cumin
3 tablespoon whole black peppercorns	1-1/2 tablespoon sugar
18 whole pig ears, rinsed and patted dry	Vegetable oil, for deep frying
3 tablespoon kosher salt	6 teaspoons kosher salt
6 quarts chicken stock	Lime wedges, for serving

Method:

Preheat oven to 300 F.

In a large ceramic baking dish or dutch oven, add the carrot, celery, onion, thyme, bay leaf, peppercorn, pig ears, and salt, pouring over the chicken stock until the ears are completely submerged. Cover (with plastic wrap and then foil, if using a baking dish without a lid) and place in the oven. Braise untouched for 6 to 8 hours or until the ears are tender and have reduced in size by a third.

Using tongs, carefully remove the ears and place on a rack over a sheet pan to drain and cool, about 30 minutes. In a small bowl, mix together the spices and sugar. Spoon the spice mix into a clean sugar shaker. Cut the pig ears into 1/2-inch strips.

Heat 3-inches of oil to 350 degrees F. in a countertop electric fryer, cast-iron skillet, or deep pot. Using a slotted spoon, carefully lower the pig ear strips into the hot oil, in batches if necessary. Fry, stirring occasionally, until the strips begin to brown, about 4 to 5 minutes. Remove them from the oil and transfer directly to a large stainless steel mixing bowl without draining on paper towels; the residual oil will help the spices adhere to the pig ears. While hot, toss the fried pig ears with the salt, and shake the spice mix in as you toss to evenly coat; not all of the spice mix may be needed. Serve with lime wedges and Chili-Lime Mayonnaise.

Chili-Lime Mayonnaise

5 limes

4 egg yolks

3 or 4 cups canola oil

3 jalapeno peppers, seeded and finely
chopped

Salt

Zest The limes and save for first course garnish.

Reserve the juice from the limes. In a blender Mix the egg yolks, peppers and 4 tablespoons of lime juice. Drizzle in the oil while blending until a thick mayonnaise forms. Salt to taste.



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Oysters Escabeche with Oyster Consomme, Satisfy Fondant, Pickled Tapioca Pearls and Avocado Puree

16 small servings

Ingredients:

Oysters Escabeche

48 Oysters shucked and juices reserved.	36 gm white wine vinegar
900 gm EVO	4.8 gm bird's eye chili, thinly sliced
150 gm lime juice	1.2 gm Bay leaf, jullienne
75 gm sweet onion, finely minced	salt to taste

Method:

Vacuum seal oysters in 3 bags and sous vide in 45C bath for 10 minutes.
Cool bags in ice water bath and refrigerate.

Combine remaining ingredients and refrigerate.

Oyster Consomme

190 gm clarified unsalted butter	220 gm dry sake
40 gm scallions, thinly sliced	40 gm lemongrass, thinly sliced
22 gm ginger, peeled and thinly sliced	10 gm cilantro leaves and stems
18 gm galangal, thinly sliced	4 gm kafir lime leaves
900 gm White vegetable stock	100 gm Oyster juice for above.
200 gm Roasted coconut juice	Lime juice to taste
300 gm clam juice	salt to taste

Method:

Saute the first four ingredients until fragrant and the scallions are translucent, about 7 minutes.

Add the next five ingredients to the scallion mixture and mix. Reduce to 600 gm over medium heat, about 15 minutes. Strain and cool.

Salisfy Fondant

200 gm salisfy, peeled and cut into 2” lengths 40 gm EVO 30 gm water	3 gm lime juice 2 gm salt
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Vaccum seal all ingredients and cook sous vide at 95C for one hour.

Cool and refrigerate.

Pickled Tapioca Pearl

200 gm tapioca pearls 400 gm water 220 gm rice wine vinegar 80 gm oyster juice	30 gm sugar 20 gm lime juice 6 gm salt
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Boil pearls in the water and bring to a simmer until tender and translucent, about 30-35 minutes.

Mix together all ingredients and refrigerate.

Avocado Puree

280 gm peeled and pitted Hass avocado 10 gm ultra-spense 5 2.8 gm Ascorbic acid 2.8 gm lime juice	salt to taste
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Mix all ingredients and puree until smooth.

Place in squeeze bottle and refrigerate.

Plating:

Place a table spoon of tapioca pearls in the middle of the plate.

Place three oysters on top of the tapioca.

Place two or three tablespoons of the consomme on top.

Place a section of salisfy alongside the oysters

Squeeze a few 3/4” blobs of the avocado around the oysters

serve.



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Grilled Octopus with Chorizo, Fingerling Potatoes, Green Almonds and Salsa Verde

Ingredients:
24 servings

2 - 6 pound Octopus	4 rosemary sprigs
16 T olive oil	8 bay leaves
Kosher salt	1 tsp coriander seeds
Fresh ground black pepper	1 tsp cumin seeds
4 thyme sprigs	4 dried chilis

Method:

- 1) Wash octopus to remove any slime. Remove the legs from the body. Clean and use the body for another purpose. Put legs in a bowl and rub with salt.
- 2) Rinse the tentacles and pat dry. Mix olive oil with some salt and black pepper and pour over tentacles and chill for 1 hour.
- 3) Make 4 herb sachets (roll 1/4 of the thyme, rosemary bay leaves, coriander, cumin and chili's in plastic wrap and cut off ends).
- 4) Make 4 vacuum pouches with 1 sachet and 4 tentacles in each. Vacuum seal and cook at 77C (170.6 F) for 5 hours.
- 5) Allow octopus to cool just enough to allow you to handle. With pairing knife scrape away and discard suckers and skin. Will be left with smooth white meat.
- 6) Toss cleaned legs in olive oil, salt and pepper. Heat a cast iron grill pan and sear to get scorch marks - 2-3 minutes tops
- 7) Slice thinly (1/8 inch or so) and reserve - see finishing

Fingerling Potatoes

48 small yukon gold or fingerling potatoes (2 per person)	salt
2 rosemary sprigs	pepper
4 garlic cloves	olive oil

Method:

- 1) peel and boil potatoes till just cooked through.
- 2) Put potatoes in an ice water bath and chill to room temperature
- 3) Infuse olive oil on low temp with garlic and rosemary for 10 minutes
- 4) slice potatoes into 1/4 inch slices and toss with the infused olive oil, salt and pepper

Chorizo

12 links chorizo	
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Method:

Heat chorizo in fry pan or oven at medium temp - not too much color. Allow to cool somewhat and slice in 1/4 inch slices

Almonds

48 marcona almonds - sliced in 1/2 - reserved	3 Cups olive oil
2 bunches basil	Salt
1 small bunch tarragon	1/2 tsp ground cummin
2 bunches cilantro	1/2 tsp ground coriander
2 bunches flat leaf parsley	2 lemons
	1/2 cup cappers - minced

Method:

Bring large pot of salted water to a boil and set a bowl of ice water at the ready.

one by one, blanch each herb bunch and shock. Dry each off thoroughly.

Remove the leaves from each bunch and roughly chop.

In food processor (maybe in batches) mince herbs with 1 Cup of olive oil. Add more olive oil if needed (consult with Chef)

Strain infused oil through chinoise cap.

Whisk in more olive oil (consult with chef). Whisk in juice of 1 lemon and second only if needed.

season with salt and pepper

Add chopped capers

To plate

Paint each plate with small amount of the salsa verde. Alternately layer slices of octopus, potato and sausage (generally 2 octopus, 3 potato and 1 slice sausage alternated and repeat) spoon over small amount of salsa verde and serve



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Onion Tart (Gruyere Custard, Onion Arlette and Onion Gratin)

Makes 16 small servings

1 recipe Gruyere Custard	1 recipe Onion Arlette
1 recipe Onion Gratin	1 recipe glazed pearl onions
1 recipe Onion Sable	

Preparation:

Gruyere Custard

1000 gm whole milk	700 gm Onion stock
300 gm heavy cream	13.4 gm iota carrageenan
17.6 gm sodium citrate	5.4 gm kappa carrageenan
400 gm Gruyere cheese, grated	Lime zest from 5 limes
200 gm sweet onions, thinly sliced	
80 gm unsalted butter	salt to taste

Combine milk, cream and sodium citrate in medium pot and bring to a simmer. Blend cheese into milk mixture, stirring until blended and smooth. Reserve

Saute the onions in the butter about 30 minutes until tender. Cool. Hand blend into the reserved cheese mixture, pass through a fine sieve and cool completely.

Disperse carrageenans into cold onion stock and blend with cooled cheese mixture. Heat to 95C/203F for 3 minutes to fully hydrate.

Season to taste.

Cast evenly into sheet pan 1" thick and refrigerate until set, about 10 minutes.

Cut into 1-1/2" squares and refrigerate.

Onion Stock

1600 gm sweet onions, thinly sliced	2000 gm water
200 gm clarified unsalted butter	120 gm dry vermouth

Saute the onions and butter over medium high heat, stirring frequently until golden. Add the water to the onions and simmer for 1 hour. Strain and cool. Reserve 700 grams from the Gruyere Custard and 800 grams for the onion gratin.

Onion Gratin

1000 gm sweet onions, very thinly sliced	100 gm Parmesan cheese, finely grated
80 gm Clarified unsalted butter	1.2 gm black pepper, finely crushed
800 gm Gewurztraminer wine, dry	1 gm lemon zest, finely grated
800 gm Onion stock	Salt to taste

Saute the onions in the butter over very low heat until translucent but not colored, about 40 minutes

Deglaze onions with wine and stock until onions are completely cooked and very tender and all liquid has evaporated, about 45 minutes

Add remaining ingredients and cool.

Spread cooled mixture onto silicone baking sheet in ½ inch thick smooth layer. Refrigerate until fully hardened, at least one hour. Cut into 1-1/2 inch squares.

Onion Sable

800 gm sweet onions	50 gm cornstarch
2000 gm unsalted butter	32 gm freeze dried onion powder
450 gm AP flour	18 gm salt
200 gm almond powder	13.2 gm heavy cream
200 gm isomalt	6 gm baking powder
100 gm egg yolk cooked in sous vide bath at 65C for 7 minutes	

Simmer the butter and onions over low heat for 2 hours to infuse the butter with onion flavor, being careful not to brown the onions.

Strain the butter and reserve the onions for another use.

Measure 400 gm of onion broth for making dough.

Add the remaining ingredients to the broth and mix to form a dough. Let rest for 20 minutes at room temperature. Then roll out 1/16 " thick on a piece of parchment paper and bake in 350 F oven until lightly golden, about 11 minutes.

Cut into 2"x3" rectangles while still warm. Reserve in cool dry place.

Onion Arlette

600 gm sweet onion juice from about 1000 gm onions	140 gm Glucose syrup DE40
360 gm sugar	1000 gm puff pastry
	300 gm Clarified unsalted butter, melted

Combine the juice, sugar and syrup and cook at 310 F until a light golden caramel forms. Pour hot onion syrup onto a silicon mat and cool and harden at room temperature for about twenty minutes.

Grind to a fine powder to make onion sugar.

Roll out the dough 1/4" thick. Cut dough into five progressively smaller rectangles starting about 5" long down to 1" long by 6" wide.

Stack in layers, brushing with butter and dusting with a thin coat of onion sugar between each layer.

Fold and roll dough into a cylinder and pinch top to give dough a bulb shape.

Freeze until very hard, about 45 minutes.

Cut dough with a meat slicer to 1/16" thick slices.

Place slices between two silicon mats and pass rolling pin over top until slices are nearly transparent. They should retain their shape.

Dust flattened slices with more onion sugar to fully coat surface.

Transfer to parchment lined baking sheet and bake in 340 F oven for 2-3 minutes.

Reserve in a cool, dry place.

Glazed Pearl Onion

40 pearl onions per serving, blanched,
shocked and peeled.

180 gm water

60 gm champagne vinegar

14 gm honey

6 gm salt

Vacuum seal all ingredients and cook in sous vide bath at 85C for one hour.

Cool in ice water bath and refrigerate.

Plating.

The presentation of this dish can be done in many ways. For this event we are making half the normal serving size.

Place one 2"x3" rectangle of the Gruyere custard in the center of the plate.

Place a 2"x3" rectangle of the onion sable on top of the custard.

Place three 1" squares of the onion gratin in a checkerboard pattern on top of the custard.

Carefully place three pearl onion halves with the pointy ends aligned in the open spaces between the gratin squares.

Place one additional pearl onion half on the plate pointing in the same direction as those on the stack.

Sprinkle a large pinch of lime zest on top to garnish

Lean a single section of the Onion Arlette against the stack. and serve.





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Foie Gras stuffed Pork with Vegetables

Serves 18 small servings

4.5 pounds pork loin - trimmed of silver skin	1 T Cumin
.5 pounds foie gras	1 T Coriander
	1 tsp Cayenne

Method:

- 1) Cut foie gras into logs approximately 1 inch square. Season with salt and pepper and freeze till firm, nearly frozen
- 2) using a long thin filet knife - cut a hole in middle of each pork loin - may need to work hole with finger (no comments from the peanut gallery) to make hole a bit bigger. Be careful to not cut through the side of the loin.
- 3) Insert the foie gras into each loin so that there is a full line of foie gras stuffing in each. Using butchers twine tightly tie off the ends to avoid leaks
- 4) make a rub with spices and salt and rub outside of loins.
- 5) Add foie gras scraps to fry pan with bit of olive oil and seer the meat over a medium high heat. Transfer to a rack in the oven and finish cooking at 350F until meat hits 135F (medium rare is fine for pork)
- 6) rest several minutes (at least 10)
- 7) Slice into 1/2 inch thick rounds, season with slat as needed.

plating

place some sauce in center of each plate add two slices - 1 flat and one on edge. Add sprouts and serve.

Golden Raisin Sauce

2 T olive oil - approx for sweating the vegetables	1 bunch flat leaf parsley
4 medium onions - chopped	30 pepper corns
4 medium carrots - chopped	24 juniper berries - bruised
4 celery ribs - chopped	8 Cups red wine
4 Cups beef stock	6 T flour
8 bay leaves	12 T light brown sugar
4 sprigs thyme	12 T red wine vinegar
	4 Cups golden raisins

Method:

- 1) saute onion, carrot and celery for a couple of minutes, add flour and cook out till vegetables are lightly browned. Add stock and wine and simmer 10 minutes
- 2) add bay leaves, thyme and parsley whole along with peppercorns and juniper berries and reduce liquid by 50%, strain through a chinoise
- 3) Combine brown sugar and vinegar in a saucepan and bring to a boil, cook till starts to form a caramel, then slowly add the liquid from step 2, stirring to dissolve the caramel.
- 4) Add raisins and simmer 10-15 minutes till plump - season with salt and pepper and serve

Brussels Sprouts

5 pounds Brussels sprouts	pepper
1 pound pancetta	1 lemon
olive oil	1/4 C Chopped flat leaf parsley
salt	

Method:

- 1) trim and blanch sprouts in salted boiling water and cool down in ice water. Dry and slice in halves.
- 2) Cut pancetta into lardons and cook over medium to render the fat (may need small amount of olive oil to get it started). Pull pancetta when it s brown, but not completely crisp. Reserve fat, but drain pancetta
- 3) Cook sprouts in pancetta fat for 10-15 minutes, medium heat (less time if they are already soft)
- 4) Add juice of a lemon, season with salt and pepper, toss in pancetta and finely toss in parsley
- 5) Serve small amount (3) sprouts total per person with the pork



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Decadent Chocolate Truffle Ice Cream

This recipe makes about 12 cups. It takes 5 day to make properly so plan well ahead. It is the best chocolate ice cream you will ever make.

Ingredients:

21 oz dark chocolate (70-75% cacao) finely chopped	18 large egg yolks
6 cups plus 6 Tbsp whole milk	40 Tbsp sugar – divided
1 cup unsweetened cocoa powder	3/4 cup heavy whipping cream

Place chocolate in a large metal bowl. Set bowl over a saucepan of barely simmering water and stir chocolate until melted and smooth. Set aside to cool slightly.

Whisk milk and cocoa powder in a medium heavy saucepan over medium heat until mixture begins to boil, then set aside.

Using an electric mixer, beat egg yolks and 20 Tbs sugar until very thick ribbons form, about 2 minutes. Whisking constantly, gradually add hot milk mixture to egg yolk mixture. Return mixture to saucepan, add melted chocolate and whisk to blend. Stir over low heat until slightly thickened and a instant read thermometer reads 175 F, about 5 minutes. Transfer chocolate mixture to a large bowl and place it over another bowl filled with ice water. Stir until cool.

Bring remaining 20 Tbsp sugar and 6 Tbsp water to a boil in a small, heavy, deep saucepan over medium-high heat and stir until sugar dissolves. You are making a dark amber caramel so you can omit the water if you are comfortable making caramel with sugar in a hot pan. Once you have a good caramel slowly whisk in the cream. The mixture will bubble vigorously, so be careful. Whisk the caramel into the chocolate custard. Strain into a large container, cover and chill for two days.

Process custard in you ice cream maker and freeze for three more days before serving

This is an absolute killer ice cream.

Home Made Ice Cream Cones

Makes 24 cones

Ingredients:

9 large egg whites	2.5 tsp vanilla extract
340 gm sugar	270 gm flour
1/2 tsp salt	135 gm unsalted butter, melted

Method:

Preheat the oven to 350 F

In a large bowl stir together the egg whites, sugar and vanilla. Stir in the salt and half the flour then mix in the melted butter. Finally, mix in the rest of the flour until smooth.

Line two large sheet pans with parchment paper and use a small offset spatula to spread two level teaspoons of the batter into a circle 6 inches in diameter. Try to make them as round as possible. You should be able to get 8 on each sheet pan.

Put the sheet pans in the oven and check frequently until they are a deep golden brown throughout. Remove the pans from the oven and use a small spatula to loosen the edge of one disk, slip the spatula under the disk and quickly roll it around the cone rolling form, pressing the seam firmly on the counter to seal the edge. Pinch the point to seal it so ice cream does not leak out the bottom, Let the cone cool slightly until it is firm enough to remove from the form. Slide it off and stand upright in a tall glass to cool. Continue to roll the cones until done. Return the pan to the oven to soften if they become too cool to roll.

Use a cold pan for subsequent batches since the heat of the just emptied pan could make the batter hard to spread.

ALTERNATIVE METHOD:

Preheat the Waffle Cone Maker. When the green light indicates that it is ready place 3 tablespoons of the mix in the center of the platen and close the lid. The cone will be done in about 2 minutes. Open the lid, lift the edge of the cake and roll it onto the cone form and continue as above.