



Les Marmitons
NEW JERSEY

March 2017 Event

Chef Sabrina States

1st Course: Shrimp in Tomato Sauce on Grilled garlic bread

2nd Course: Gnocchi infused with Peas with brown butter and sage

*3rd Course: Lamb Chops dusted w/ pistachios w/ Purple yam puree and charred
broccoli*

4th Course: Zabaglione with Raspberries



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1st Course: Shrimp in Tomato Sauce on Grilled garlic bread

32 servings

7 1/2 lbs. large Shrimp (peeled, deveined and butterflied)	2 1/2 bunch Parsley chopped
5 dry pint cherry tomatoes	2 1/2 bunch Basil chopped
1 1/4 cup of white wine	3 Italian loaf sliced in 1 inch thick slices
15 garlic cloves sliced thinly	32 cloves garlic
	15 Tablespoons Olive oil

Directions:

Take bread, slice the cloves of garlic and rub it on the bread, drizzle olive oil and grill the bread until toasty.

Dice cherry tomatoes as small as possible.

In a pan with oil on medium high heat, add tomatoes and garlic. Cook tomatoes for 5 mins then add wine. Reduce sauce to desired consistency, then add shrimp, parsley and basil until shrimp is cooked about 3-4 minutes.

Serve the shrimp in sauce on top of the bread. drizzle olive oil.



2nd Course: Gnocchi infused with Peas with brown butter and sage

Serves 32

For the Pea Puree:

5 1/3 lb frozen peas
5 1/3 tsp salt
zest from 1 lemon (about 1 tbsp)

For the Gnocchi:

11 lbs russet potatoes
11 cups pea puree (see recipe)
11 large eggs

11 teaspoons salt
white pepper to taste
11 cups all purpose flour

For the sauce:

8 sticks Unsalted butter
3 bunch Sage
Fresh squeezed lemon juice (to stop the cooking process)
Salt

Directions:

Bring a large pot of salted water to boil for cooking the gnocchi.
Bring a large pot of salted water (should taste like the ocean) to boil for blanching the peas.
Preheat an oven to 375 for the potatoes

Wash the potatoes, then using a fork, prick the potatoes all around and lightly coat with oil.
Bake for one hour.

Make the Pea Puree:

1.While the water is heating up, get a bowl of ice water ready. When the water comes to a rolling boil, drop in the peas and cook for 30 seconds. Immediately remove them to the ice bath. Reserve 2 cup of cooking water.

2.When the peas have cooled completely, drain and add them to a blender along with the salt, lemon zest and half of the reserved cooking water. Blend on high until it's completely smooth, adding a tiny bit more water if needed to help it blend. Run the puree through a fine mesh strainer to remove any remaining bits of skin. Set aside.

To Make the Gnocchi

1. While the potatoes are still hot, remove the flesh and process through a food mill or potato ricer. Place the riced potatoes into a bowl and form a well in the center. Add the pea puree and crack the eggs in the well along with the salt and pepper. Use a fork to gently whisk it all together and start bringing in the potato. Sprinkle the flour all around, and very delicately begin mixing. When the dough starts to come together, dump it out on to a board and use a gentle folding technique to knead it a few times. Be very careful not to overmix. If the dough is very wet, you can add more flour in 1 tablespoon increments to get it to come together. The finished dough should be fairly tacky. Once the dough is just formed, set it aside.

2. Prepare two sheet pans with a piece of parchment paper, then dust with flour. Dust a large board or counter top with flour, and cut off a small piece of dough. Roll into a thin log, then use a knife or bench scraper to cut out the gnocchi. You can make them any size you want, but I prefer a larger gnocchi for this dish.

3. Place the gnocchi on the prepared sheet pans, being careful not to let them touch. Let the gnocchi rest for about 20-40 minutes before cooking.

To Make the Sauce

Heat butter into pan until melted on medium high heat. When butter starts to brown add sage leaves and gnocchi. Cook until lightly fried and serve immediately.



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3rd Course: Lamb Chops dusted w/ pistachios w/ Purple yam puree and charred broccoli

Serves 32

11 Rack of lamb 3 cup Fig balsamic vinegar (to brush on after cooking) 11 oz Shelled pistachios, coarsely ground Ziplock bags 1 gallon size	8 1/4 cups of Olive oil 44 Sprigs of rosemary (chop leaves from 2 sprigs save the rest for cooking)
<u>For the lamb marinade:</u> 11 tablespoon yellow mustard 22 teaspoon salt 22 teaspoon pepper 11 teaspoon sugar 2 3/4 cup white balsamic vinegar	<u>For the yam puree:</u> 22 purple yams 22 tablespoons Unsalted butter 5 1/2 pint Half and half
	<u>For the Broccoli</u> 6 large Broccoli heads (break into florets) 6 cup Chicken stock Vegetable oil for cooking

Directions:

Cut lamb into chops and add to Ziploc bags
-pulse pistachio until it's like a dust.

-In a bowl, add mustard, salt, sugar, pepper and vinegar until crystals dissolves. Add chopped rosemary and slowly whisk in olive oil until everything is incorporated. Add to the lamb chops and let it marinate for 2hrs.

For the Yam Puree

Preheat oven to 425. Fork holes in the yams cover with vegetable oil and wrap in foil then put in preheated oven on a baking sheet tray. Cook yams for an hour until fork tender. Allow to cool off just enough to handle before removing the skins. As the yams cool off, heat up the half and half and butter. In a pot, mash yams with a masher until almost smooth (it's okay if there are still some chunks left) then turn the heat to medium high. Add the liquid mixture to the yams and mix until incorporated and smooth.

For the Broccoli

In a nonstick pan on very high heat, add oil to the pan. When the oil gets hot, add the broccoli florets (be careful not to crowd the pan). Let them brown, season aggressively while they do. Flip broccoli so the other sides char as well. Add half of the chicken stock liquid to the broccoli and let it the broccoli absorb until pan gets dry. Flip the broccoli again and add the last bit of liquid until it all absorbs. Broccoli should be tender but still have a bite to it.

At Service

Grill lamb for 3-4 mins on each side and let it rest a few minutes covered before serving. Brush with fig vinegar and sprinkle with crushed pistachios and serve with Yam Puree and Broccoli chips.



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4th Course: Zabaglione with Raspberries

Serves 32

24 large egg yolks 2 cup sugar 2 cup Marsala	Pinch kosher salt 6-half pint Fresh raspberries 2 bunch Mint for garnish
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Directions:

Bring 1-inch of water to a boil in a large saucepan set over high heat.

Add the egg yolks and sugar to a large glass bowl. Using an electric hand mixer on the highest speed, beat the eggs and sugar until the mixture is thick, pale yellow, and the sugar is completely dissolved, 4 to 5 minutes. Decrease the mixer speed to low and add the Marsala and salt.

Decrease the heat to maintain a simmer and put the bowl atop the saucepan with the boiling water, making sure the bottom of the bowl is not touching the water. Beat the mixture on medium speed, until it is thick, frothy, holds a ribbon, and the temperature reaches 145 to 150 degrees F, on an instant-read thermometer.

Spoon the warm mixture into custard cups or serving glasses and serve immediately or allow to cool slightly. Serve with fresh berries