



## *March 2018 Event*

### *Chef Alex Gomes*

*First Course: Pea Soup, Spring Pea Puree, Applewood Smoked Bacon, Garlic Confit.*

*Second Course: Txistorra Shrimp, Spanish Chorizo, Mushrooms, Fingerling Potato, Jalapeño, White Wine Pan Jus.*

*Third Course: Quick Braised Saddle of Young Lamb, Baby Spring Vegetables (Baby Carrots, Baby Fennel), Asparagus, Greens, Braising Liquid.*

*Fourth Course: Crisp Macerated Fresh Strawberries, Brown Butter Crumble, Chantilly*



*Les Marmitons*  
NEW JERSEY

## **First Course: Pea Soup, Spring Pea Puree, Applewood Smoked Bacon, Garlic Confit.**

**Serves 24**

|   |  |
|---|--|
| <b>25 cups fresh shelled peas or 5-20 ounce bags of frozen peas</b> | <b>20 strips apple wood smoked bacon chopped</b> |
| <b>15 cups vegetable stock</b>                                      | <b>10 tablespoons honey</b>                      |
| <b>5 cup water</b>  | <b>20 cloves sliced garlic</b>                   |
| <b>15 tablespoons evoo</b>  | <b>sea salt to taste</b>                         |
|   | <b>2 teaspoons ground white pepper</b>           |

### **DIRECTIONS**

**In a large saucepan add the evoo and chopped bacon, cook over medium heat until bacon renders most of its fat and bacon begins to crisp.**

**Add sliced garlic and continue to cook mixture until garlic becomes soft and caramelizes slightly.**

**Next add the vegetable stock and water and increase the heat to allow the mixture to come to a boil.**

**Add the peas and cook for 3 to 5 minutes (blanching the peas), until the peas are tender.**

**If you're using frozen peas it will only take 2-3 minutes.**

**Next, pour half of the mixture into a blender (or divide the mixture in thirds) add the honey salt and pepper to taste, and puree/blend the mixture until the soup is blended and creamy, pour soup back into the pan to mix the divided parts into a uniform mixture then serve.**

**This will need to be done in batches. BE CAREFUL NOT TO FILL THE BLENDER MORE THAN HALF WAY, AS THE HOT LIQUID WILL EXPAND!!!**



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## **Second Course: Txistorra Shrimp, Spanish Chorizo, Mushrooms, Fingerling Potato, Jalapeño, White Wine Pan Jus.**

**Serves 24**

|  |                                    |
|--|------------------------------------|
| <b>INGREDIENTS</b>                               |                                    |
| 14 oz olive oil                                  | 14 cloves garlic (minced)          |
| 56 oz txistorra sausage                          | 7 shallot (thinly sliced)          |
| 56 oz clean deveined shrimp                      | 1 3/4 cup white wine               |
| 56 oz fingerling potato sliced thin and blanched | 3 1/2 cup vegetable stock          |
| 42 oz fresh mushrooms (sliced)                   | 14 tablespoons butter              |
|  | 14 tablespoons fresh chopped herbs |
|  | salt and pepper to taste           |

### **DIRECTIONS**

Heat olive oil in a sauté pan over medium heat, add chorizo and begin to render out chorizo.

When chorizo begins to crisp and render its fat, remove from pan and reserve.

Add mushrooms to pan with chorizo fat and olive oil.

Begin to cook mushrooms until they release some water and begin to caramelize.

Remove and reserve

Now add blanched potato and allow blanched potato to crisp in the remaining oil in pan.

When a light brown color is reached season with salt and pepper.

With the potato in pan add the cleaned shrimp and begin to cook shrimp until they become opaque.

Turn heat to high and return the chorizo and mushrooms back to pan.

Add minced garlic and shallot to mix and cook until both soften about 1 minute.

Deglaze Pan with the white wine and reduce until almost all the wine has evaporated.

**Next add the vegetable stock and bring to a boil.**

**Upon boiling lower heat to low and add the butter, fresh herbs and swirl all the ingredients together.**

**Check for seasoning and adjust if needed.**



**Third Course: Quick Braised Saddle of Young Lamb, Baby Spring Vegetables (Baby Carrots, Baby Fennel), Asparagus, Greens, Braising Liquid.**

**Serves 24**

|                                       |                                  |
|---------------------------------------|----------------------------------|
| 14 Lamb Saddles average of 12oz each  | 1 3/4 teaspoon red pepper flakes |
| 56 baby carrots                       | 1 3/4 cup white wine             |
| 28 baby fennel bulbs                  | 3 1/2 cup chicken stock          |
| 84 asparagus spears                   | 1 3/4 cup demi glace             |
| 56 baby zucchini                      | 14 tablespoons butter            |
| 84oz baby kale                        | 21 tablespoons olive oil         |
| 14 garlic cloves crushed              | 14 tablespoons oil               |
| 14 tablespoons chopped fresh tarragon | salt and pepper to taste         |

**DIRECTIONS**

Pat dry lamb saddles and place on a seasoning tray.  
 Score the fat side of the saddle in a cross hatch pattern.  
 Season the lamb on both sides with salt and pepper. Set aside.

Peel all the baby vegetables and split in half.  
 Place all the baby vegetables on a sheet pan and drizzle with olive oil.  
 Season with salt and pepper and place in a 450 degree oven for 10- 15 minutes.

While vegetables are in the oven, heat a large sauté pan over high heat.  
 Place oil in pan and upon pan beginning to smoke lower heat to medium and place lamb fat side down. When some of the fat is rendered and the lamb takes on a golden color, turn it to the meat side and lower the heat to low/medium, and allow to cook until desired temperature.

When lamb is done (around the same time vegetables should be done) remove from pan and allow to rest for several minutes.

Over low heat place garlic in pan and slightly brown, add red pepper flakes and fresh tarragon, cook for 30 seconds and then add wine.  
 Reduce wine by half and then add chicken stock.  
 Bring stock to a simmer and reduce by a 1/4.  
 Finally add demi bring to a simmer and then swirl in butter. Season to taste.

Place roasted vegetables into liquid and add baby kale.  
 Cook until kale has wilted, taste and season, place on serving dish.  
 Slice lamb on a bias and top vegetable mix with sliced lamb saddle



## Fourth Course: Crisp Macerated Fresh Strawberries, Brown Butter Crumble, Chantilly

**Serves 24**

### INGREDIENTS

#### Base:

15 cups halved fresh strawberries  
7 1/2 tablespoons all-purpose white flour  
2 1/2 tablespoon white sugar  
2 1/2 teaspoon vanilla extract

#### Topping:

5 cup all-purpose flour

2 1/2 cups white sugar  
1 1/4 cup turbinado sugar  
10 tablespoons brown sugar  
2 1/2 cup quick oats  
1 teaspoon salt  
1 1/4 tablespoon cinnamon  
1 1/4 lb butter

### DIRECTIONS

Preheat oven to 375 degrees.

Combine strawberries, white flour, 2 1/2 tablespoon sugar, and vanilla extract in a large bowl and mix thoroughly.

Pour into individual baking dishes

Combine all topping ingredients except for butter in a mixing bowl.

Heat a sauce pan over medium low heat and add butter when butter is melted, place burner on low and slowly brown butter.

When butter has browned pour over dry ingredients while mixing all ingredients completely. Place topping over macerated strawberries.

Bake in the preheated oven until bubbly and light brown, about 20 minutes.