



Les Marmitons
NEW JERSEY

March 2019 Event

Chef Christophe Gondeau

First Course: Souffle au Fromage w/ Frisee Salad
Cheese Souffle w/ Frisee Salad

Second Course: Gâteaux de Foies w/ Provençal Tomato Sauce
Chicken Liver Cake

Third Course: Roti de Veau Orloff w/ Purée de Pomme de Terre
Veal Orloff with Mashed Potatoes

Fourth Course: Tarte Tatin with Cream
Apple Tart with Cream



Les Marmitons
NEW JERSEY

First Course: Souffle au Fromage w/ Frisee Salad

Serves 30

30 oz. Shredded cheese (French Emmental, Gruyère or any other equivalent)	8 ¾ cups Heavy Cream
5 large eggs separated	Salt, Black pepper, Nutmeg
10 oz. unsalted butter	6 Heads Frisee
10 oz. all purpose flour	Red Wine Vinegar
	Olive Oil

Instructions:

Shred the cheese. Place a pot on medium heat. Melt and stir butter in a pot, mix until you obtain a foam butter. Add the flour and mix with a whisk. Add the Heavy Cream, mix continuously.

Mix thoroughly to a smooth, lump-free consistency and put to a boil. Turn off the stove.

Add (away from the heat!) the yolks one by one, mixing with the whisk.

Whip the egg whites and reserved in the refrigerator.

Add the shredded cheese, salt, pepper and nutmeg in the apparel.

Add the whipped eggs in the apparel in two times (half/half), incorporate with a spatula very very slowly to not break the texture (air bubbles).

Butter the ramekin(s)

Add some shredded cheese inside and all around the ramekin(s). This is the secret to obtain an external crust and to make the soufflé easy to remove !

Put the apparel into the ramekins (to the 3/4).

Reserve the ramekin(s) in the refrigerator at least 3h (less if you have a chiller of course). The idea is to create a thermal « shock » between the cold apparel and the temperature on the oven.

Preheat the oven at 180°C / 360F.

Cook the ramekin as soon as they are out of the fridge at 180°C / 360F for about 45mn.

They have to expand !

Serve immediately with frisee salad dressed with red wine vinaigrette.



Les Marmitons
NEW JERSEY

Second Course: *Gâteaux de foies* with Provençal Tomato Sauce

Serves 30

2 ¼ lb. Chicken livers 15 eggs (0,150 Kg) 5 tbsp. parsley 5 clove garlic (or 5 part of shallot) 10 slices of bread loaf without the crust 2 ¼ cups Whole milk 4 ¼ cups Heavy Cream Salt and Pepper	For the Provençal Sauce: 2 qt. Tomato sauce 1 ½ cups onions, finely chopped 4 cups tomato concasse 1 ½ tbsp. Herbs de Provence 4 tbsp. Capers 4 tbsp. Cured black olives, chopped Salt and Pepper, to taste
---	--

Instructions:

Preheat the oven at 180C/356F.

Shred the bread in the milk.

Mix the bread and the milk with a fork to obtain a "panade" with a fine texture.

In the robot, mix the garlic and the parsley (or the shallots)

Remove the nerves from the chicken livers.

Add the livers in the bowl (robot) and mix to obtain a puree.

Add the panade in the bowl (robot) and mix again.

Add the eggs, the heavy cream in the bowl (robot) and mix.

Butter the ramekins and fill them with the apparel to the 2/3.

Put the ramekins in a pan with water (double boiler) and cook in the oven for about 30mn at 180C/356F.

Check the cooking with the point of a knife.

Another way to do Gateaux de foie is to make the apparel with the eggs yolks only (not the whole eggs), to whip the egg whites and to incorporate them at the end into the apparel, slowly, with a spatula. So, the Gateau de foie is more "aerial", more a "mousse". It is up to you and your Marmitons !

For the Provençal Tomato Sauce:

Bring a pot of water to a boil. Using a paring knife, cut an "X" in the bottom of the tomatoes and place in the boiling water until the skins begin to peel. Remove the tomatoes from the water and place in an ice bath for two to three minutes. When cool enough to handle peel the tomatoes, cut them in half crosswise, remove and discard the seeds. Finely dice the flesh.

In a heavy-bottomed saucepan, sauté the onions until they are translucent, about 5 minutes.

Add the tomatoes, garlic, and Herbs de Provence. Continue to sauté until the tomatoes are soft, about 10 minutes.

Add the tomato sauce, capers and olives, bring to a simmer and reduce for about 10 minutes.

Season with salt and pepper and serve.



Les Marmitons
NEW JERSEY

Third Course: *Roti de Veau Orloff w/ Purée de Pomme de Terre*

Serves 30

10 ½ lb Veal roast, without bard	6-9 whole cloves
30 fine slices of smoke ham	¾ onion peeled
30 slices of Emmental cheese	3 bay leaves
30 oz white wine	6 oz gruyere cheese, grated
Salt and pepper	6 oz parmesan, grated
Four spices mix	For the Mashed Potatoes:
For the Mornay Sauce:	12 pounds baking potatoes
9 tbsp. Butter	12 tbsp. Butter
1 cup flour	6 cups milk
8 ¼ cups whole milk, warm	

Instructions:

In a saucepan (ideally a French large casserole », Le Creuset, Staub...) sear the veal roast in olive oil, on all sides.

Put the casserole directly in the oven, with the lid, for about 20mn.

Take the roti out of the oven, put it on a cutting board and add the seasoning (salt, pepper and the 4 spices mix).

With a knife, slice it thinly, stopping before the knife goes all the way through.

Place a slice of ham and a slice of cheese between each of the veal slices.

Tie the veal roast and place it in the saucepan.

Add some sauce Mornay (*) between each of the veal slices and pour the leftover of the sauce Mornay in the saucepan.

Put the veal roast in the oven (360F) for about 20min ; Check the cooking !

For the mashed potatoes:

Bring large pot of salted water to boil. Add potatoes and garlic; reduce heat to medium and simmer with lid slightly ajar until tender, 20 to 25 minutes. Drain potatoes; return to pot. Toss potatoes and garlic over high heat until moisture evaporates, about 2 minutes. Heat milk with butter in small saucepan over medium heat until butter is melted; set aside. Using potato ricer, press potatoes and garlic into large bowl. Add milk mixture; stir to blend. Season to taste with salt and pepper. DO AHEAD: Can be made 2 hours ahead. Transfer to microwave-safe bowl; let stand at room temperature. Reheat in microwave in 1 minute intervals until heated through, stirring occasionally, about 4 minutes.

For the Mornay Sauce:

In a heavy-bottomed saucepan, melt 2 tablespoons of the butter over medium-low heat.

Then stir in the flour to form a roux. Cook the roux for 2 to 3 minutes, stirring frequently until most of the water has cooked out (it will bubble less), which also allows the raw flour taste to cook off.

Slowly add 2 1/2 cups of the warm milk while whisking or stirring constantly so that the liquid is incorporated into the roux without forming lumps.

Stick the cloves into the onion and add to the sauce along with the bay leaf. Simmer for about 20 minutes, or until it's reduced by about 20 percent.

Remove the bay leaf and the onion and strain the sauce through a fine mesh strainer or a colander lined with cheesecloth. Make sure you retrieve all of the whole cloves.

Return the sauce to the pan. Add the Gruyère and Parmesan cheeses and stir until the cheese has melted.

Remove from heat, stir in the remaining 1 tablespoon butter, and adjust the consistency with some or all of the remaining 1/2 cup milk if necessary. Serve right away.



Les Marmitons
NEW JERSEY

Fourth Course: Tarte Tatin with Cream

Serves 32

For the Pastry: 4 feuilletée dough (puff pastry dough) Apple jam or Apricot Jam for Glazing 4 tart mould of 22cm diameter (or 24cm)	36 oz. Sugar 2 ½ lb Butter, unsalted. 36 oz. Water 8 Vanilla beans or PM Vanilla paste.
For the Apples : 32 Large Apples (Ideally Pink Lady, Reinette grise of Canada. If not, Gala Apples)	For the caramel : 28 oz. Sugar

Instructions:

Preheat the oven at 350F

With the tart mould, cut a circle in the puff pastry dough sheet a little bit larger than the mould, about 2cm more than the diameter (24cm diameter if you have a 22cm diameter mould, 26cm if you have a 24cm diameter one).

Keep in the refrigerator, on a sheet tray + parchment paper.

Peel and remove the core of the Apples. Cut in quarters.

In a large pot, melt the butter with the water, the sugar and the vanilla.

Once the butter is totally melted, add the pieces of apples in the pot, be sure that all the apple are completely covered with the apparel (if not, poach the apples in two times, half-half). Cook the apple slowly about 8 minutes, but be careful to not overcook them (depending of the size and the variety of the apple), you don't want a « puree » :-), so, check the texture with a knife regularly.

Remove delicately the apples and strain them on a grill/sheet tray.

Make a « caramel à sec » with the 28 oz of sugar. Cook the caramel to « blond » and put it in the tart mould.

Dispose the quarter of apples in the mould (so, « on » the caramel). Be careful, the pieces must be very settled with the less gap possible.

Put delicately the circle of puff pastry dough on the apples, flip the 1cm of excess inside the mould.

Bake the tart for about 40mn.

Unmould immediately flipping the mould on a surface (caramelized apples must be on top).

With a brush, glaze the apples with the Apple or Apricot jam.

Ideally, serve the Tatin tart with a quenelle of crème fraîche.