



Les Marmitons
NEW JERSEY

March 2022 Event
Chef Justice Stewart

First Course: Sliced Emu Tenderloin with Spicy Chimichurri

Second Course: Winter Wonderland Salad

*Third Course: Sous Vide Elk Medallions
with Butternut Squash Risotto and Wild Boar Lardons*

Fourth Course: Cardamom Spiced Poached Pears



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First Course: Sliced Emu Tenderloin with Spicy Chimichurri

Serves 18

For the emu: 3 lb emu fan filet or tenderloin Grapeseed oil	Kosher salt Fresh black pepper 2 baguette for crostini
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Instructions:

Heat a cast iron skillet over medium-high heat and add grapeseed oil. Pat the emu filet dry with a paper towel and season with salt and pepper. Sear each side of the filet until a crust forms, about 3-4 minutes per side. Remove from the heat and allow the emu to rest 5-7 minutes. Carve into 1-2 oz slices and place on top of a crostini, top it with spicy chimichurri and serve.

For the chimichurri: 3 shallot, minced 3 Red chili pepper or red jalapeño, minced 12 large garlic cloves, minced 1 ½ tsp ground cumin	1 ½ tsp red pepper flakes (optional) 1 ½ cup red wine vinegar 1 ½ cup finely chopped cilantro ¾ cup finely chopped flat-leaf parsley 6 Tbsp. finely chopped fresh oregano 1 ½ cup extra-virgin olive oil
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Instructions:

Mix shallot, minced pepper, garlic, vinegar, cumin, pepper flakes (if using) and 1 teaspoon of salt in a medium bowl and stir well. Add the fresh herbs, and whisk in the oil until combined. Taste for seasoning and adjust to taste and set aside for at least 30-60 minutes.



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Second Course: Winter Wonderland Salad

Serves 18

12 Belgian endive leaves, sliced (about 3 cup)	¾ cup crumbled blue cheese
6 cups bright yellow frisée leaves	¾ cup olive oil
6 cups fresh arugula, tightly packed	¾ cup white wine vinegar
3 cup radicchio, rough chopped	¾ cup fresh lemon juice
1 ½ cup fresh parsley, chopped	3 Tbsp. Dijon mustard
3 tablespoon fresh mint, finely chopped	3 tsp Italian seasoning
¾ cup dried cranberries	3Tbsp. honey
6 Tbsp. toasted walnuts, chopped	Kosher salt
	Pepper

Instructions:

In a small bowl, whisk together olive oil, vinegar, lemon juice, honey, salt, pepper, and Italian seasoning. In a large bowl add the endive, frisée, arugula, radicchio, parsley, mint, cranberries, walnuts and toss well. Drizzle dressing over salad mixture, toss until well-coated, add the blue cheese and serve.



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Third Course: Sous Vide Elk Tenderloin with Butternut Squash Risotto and Wild Boar Lardons

Serves 18

18 elk medallions (5 lb) Cajun seasoning (I will provide my own for the event, but feel free to add any brand to the recipe)	Grapeseed oil Micro greens, for garnish Sous vide equipment
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Instructions:

Pre-heat sous vide bath to 125F. Pat the elks steaks dry with a paper towel and season generously with the Cajun mix. Add one tablespoon of olive to a vacuum bag then add the elk filets in a single layer and seal. Cook for one and a half to two hours, remove from the bags and pat dry with paper towels. Add 2 tablespoons of grapeseed oil to a heavy bottom skillet over medium-high heat and sear the filet until a crust forms, 1-2 minutes. Serve over risotto garnished with micro greens.

For the Risotto:

2 large butternut squash, cut into ½ inch cubes 2 Tbsp. olive oil 4 qt chicken stock (If not from scratch I use “better than bouillon”) 1 stick unsalted butter 12 oz wild boar bacon, diced 4 large shallots, diced	4 garlic cloves, minced 4 cups Arborio rice 2 cup dry white wine 2 teaspoon saffron threads 2 Tbsp. fresh sage, finely chopped 2 cup freshly grated Parmesan cheese Kosher salt Black pepper
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Instructions:

Preheat the oven to 350F. Heat the stock and saffron in a large saucepan and set aside. In a large bowl toss the squash cubes in olive oil and season with salt and pepper. Place on a sheet pan in a single layer and roast for about 30 minutes or until tender and slightly caramelized, remove from heat. At this point you can add about 1/3 of the cooked squash into the stock and use a stick blender to combine it. In a cold Dutch oven over medium-high heat cook the chopped

boar bacon until crispy, then remove the bacon to paper towels. Add the butter to the pan with the bacon grease and melt, then add the shallots and sauté until soft. Add the rice and toss to coat, then add the white wine and reduce until almost absorbed. Add the stock 1-2 ladles at a time adding more as it evaporates. Cook until al dente about 30 minutes, adding the parmesan cheese and chopped sage 5 minutes before it's finished cooking. Stir in bacon bits and roasted squash and serve.



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Fourth Course: Cardamom Spiced Poached Pears

Serves 18

1 ½ bottle of quality full-bodied red wine, such as cabernet	1 teaspoon allspice
5 cups white sugar	1 teaspoon nutmeg
12-16 cardamom pods	4 vanilla beans
Zest of two oranges	10 Bosc or Anjou pears, peeled, cored, and halved
2 cinnamon stick	Whipped cream or ice cream, for serving
2 star anise	Sous vide equipment
6 whole cloves	

Instructions:

Pre heat the water bath to 175F. In a medium saucepan over medium heat, add the wine and sugar and stir until it dissolves. Bring the mixture to a light simmer then add the cardamom, orange zest, cinnamon, star anise, cloves, all spice, nutmeg, and vanilla beans. Allow the mixture to reduce by half until it becomes slightly syrupy. Remove from the heat and allow it to cool. Strain the mixture through a cheesecloth or strainer into a bowl and discard the solids. Place 4 pear halves into a ziplock freezer bag and pour in half of the wine mixture. Repeat this with the remaining pears. Using the water displacement method carefully lower the bags into the bath and cook for 1- 1 ½ hours. Remove the bags and allow the pears to cool. Place 2 tablespoons of the sauce in each bowl along with a pear half and ice cream or whipped cream, garnish with a mint sprig and serve.