



Les Marmitons
NEW JERSEY

March 2024 Event

Chef Anthony Lopinto

1st Course: Chopped Crab Salad, Cucumber, Arugula, Basil, Clementine

2nd Course: Roasted Pecan Soup, Creme Fraiche, Chive

3rd Course: Seared Loin of Venison, Pearl Barley Risotto, Winter Squash, Fresh Herbs

4th Course: Ruby Red Grapefruit Cream Puffs, White Chocolate Glaze



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1st Course: Chopped Crab Salad, Cucumber, Arugula, Basil, Clementine

Serves 30

Crab- 3 lb. Claw or Lump	White Wine Vinegar- 3/4 c.
Arugula 3 lb.	Honey- 6 Tbsp.
Cucumbers- 6 ea. Hot House (sliced, salted, squeezed)	EVO- 3/4 c.
Radish- 3 bu. (thinly sliced)	Neutral Oil- 3/4 c. (canola)
Basil-1.5 bu.-sliced	Fennel Seeds- 1 c.
Clementine- 4.5 lbs. (segmented then juiced) (place 29 segments to the side)	Sugar- 9 oz.
Avocado- 12 ea. (mashed)	Water- 9 oz.
Limes- 5 ea.	S&P- as needed

Method

1. In a pot combine the sugar and water. Mix. Bring to a boil and stir while cooking for 2 minutes. It needs to be at a syrup stage. Add fennel seeds to the syrup and stir until the seeds crystalize. Remove from heat and gently stir to cool slightly. Remove from the pan to a platter to cool. Set to the side.
2. In a bowl combine the juice from the clementine, zest and juice from 1-1/2 lime, white wine vinegar, honey, season with salt and pepper. Mix well. Emulsify with the oils. Add 1-1/2 Tbsp. water. Mix well. Set to the side.
3. In a bowl combine the mashed avocado and remaining lime zest and juice. Season with salt and pepper. Mix well. Set to the side.
4. Chop the radishes, cucumbers, and arugula.
5. In a bowl combine the chopped vegetables, greens, crab and basil. Season with salt and pepper. Dress lightly with the vinaigrette.
6. Spoon some avocado on the plate. Top avocado with some chopped salad. Top with a clementine segment, crab and fennel seeds.



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2nd Course: Roasted Pecan Soup, Creme Fraiche, Chive

Serves: 30

Butter- 18 oz.	Pecans- 4.5 lbs. Lightly Toasted
Celeriac- 4.5 lbs.small dice	Fresh Thyme- 3/4 bu. Tied into a bundle
Bay Leaves- 6 ea.	Chives- 3 bu. Cut into small rings
Sweet Onions- 4.5 lbs. thinly sliced	Creme Fraiche- 24 oz.
Potatoes- 7.5 lbs. (russets) peeled then quartered	Salt- as needed
Chicken Broth- 4.5 qts.	Black Pepper- as needed
Heavy Cream- 1.5 qt.	Water- as needed

Method

- 1.Melt 12 oz. butter in a large pot.
2. Add celeriac to pot. Sweat until slightly tender. Add bay leaves.
- 3.Add onions. Sweat.
4. Add potatoes, 3 lbs. of pecans and chicken stock. Add water if needed to cover vegetables by 1 inch. cook until the potatoes are tender.
5. Add the fresh thyme bundle to the pot. Cover the pot with a lid and let the thyme steep for 10 min.
6. Remove the thyme bundle and bay leaves from the pot. Add the heavy cream. Bring the soup to a boil Cook for 3 minutes then puree until smooth. Add
7. Serve 8 oz per portion. Garnish with chives, crème fraiche and remaining pecans.



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3rd Course: Seared Loin of Venison, Pearl Barley Risotto, Winter Squash, Fresh Herbs

Serves 30

Venison Loin- 12 lbs.	Butter- 3 lbs.
Barley- 1.5 lb.	Parmigiano- 1.5 lb.(grated)
Celery- 1.5 bu. (small dice)	Hazelnuts- 1.5 lb. (toasted, rough chop)
Shallots- 6 ea. (sliced)	Fresh Thyme- 1.5 bu. (picked and cut once)
Leeks- 1.5 bu. (rinsed, split, sliced)	Parsley- 1.5 bu. (flat leaf) (picked and sliced once)
Garlic-3 heads. (sliced)	S&P
Carrots- 1.5 lb. (medium dice)	
Bay Leaves- 6 ea.	
Delicata Squash- 11 pcs. (cut each squash into 4-5 rings. remove the seeds)	
Chicken Broth- 3 qts.	
Mushroom Broth- 1.5 qt.	

Method

1. Rinse barley, set to the side.
2. Melt 12 oz of butter in a medium sized pot. Add the celery, shallots, carrots, bay leaves and garlic to the pot. Sweat the veg out for 3 min.
3. Add the barley to the pot. Add the chicken broth to the pot. Cook until tender. Add leeks. Mix. Season with s&p. Add 6 oz of butter to the pot. Mix. Set to the side.
4. Season the squash with s&p. Place the squash a sheet pan. Brush with butter. Roast in the oven until tender. Set to the side.

5. Season and sear venison. Pan roast until medium rare. Remove venison from the pan. Re season with s&p. Let the venison rest.
6. Place the mushroom broth into a pot and reduce by $\frac{1}{4}$. Season with salt and pepper. Emulsify 6 oz. of butter.
7. Place the barley back on the stove. Re -heat. Add 12 oz of water and 6 oz of butter to the pot. Mix well. Add parmigiano and parsley to the pot. Mix well.
8. Slice the venison. Place on a serving platter. Serve.
9. Portion the risotto. Top the risotto with hazelnuts. Spoon some mushroom broth around the risotto. Top the risotto with a squash ring. Serve.



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4th Course: Ruby Red Grapefruit Cream Puffs, White Chocolate Glaze

Serves 30

<u>Ingredients for curd</u> Ruby Red Grapefruits- 6 ea. (segmented & juiced) Grapefruit Juice-1 c. Grapefruit Zest- 2 Tbsp. Sugar- 410g Gelatin Sheet- 5 sheets (bloomed) Eggs- 8ea.	Egg Yolks- 2ea. Butter- 12 Tbsp. (room temp) Salt- 1 tsp. Heavy Cream- 2c. Vanilla Beans- 1ea. (split & scraped) Powdered Sugar- ½ c. Mint- 1 bu. (sliced)
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Method for curd

1. In a bowl combine the grapefruit juice, zest, sugar, eggs, egg yolks and salt. Mix well.
2. Place bowl over a double boiler and cook the curd while whisking until thick or at 160F. Remove the bowl and add the bloomed gelatin. Mix well. Add the butter and whisk in. Place the bowl of curd over an ice bath and place it in the refrig.
3. In a bowl combine the heavy cream, scraped vanilla bean and a pinch of salt. Whip the cream to a stiff peak. Add the powdered sugar to the cream and gently mix in. Set into the refrig.

<u>Ingredients for pastry puff</u>	Salt- 1.5 tsp.
Butter- 12 oz.	Sugar- 3 Tbsp.
Water- 12 oz.	Flour- 3 c.
Milk- 12 oz.	Eggs- 12 ea.

Method for pastry puff-pre heat oven to 425F

1. In a pot combine the water, milk, butter, salt and sugar. Bring to a scald a mix.
2. Add the flour and mix. Lightly cook the mixture for 2 minutes. Remove from the heat.
3. Place mixture into a mixing bowl and start to mix. Mix for 2 minutes to cool off the flour mixture.
4. While mixing add the eggs one at a time. Each egg should be incorporated before the next one is added.
5. Pipe the batter in 1 in rounds. Brush with an egg wash. Sprinkle with some sugar.
6. Bake for 10 minutes. Turn the oven down to 375F and bake for 10 minutes. Turn oven down to 300F and bake until golden. Remove from the oven to a rack to slightly cool.

Ingredients for White Chocolate Glaze	
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White Chocolate- 18 oz.

Heavy Cream- 18 fluid oz.

Method for glaze.

1. Chop chocolate.
2. Heat cream to a scald. Pour hot cream over the chopped chocolate.
3. Mix well to emulsify. Set to the side.

Finishing Method

1. In a bowl combine half of the whipped cream with the grapefruit curd. Set to the side.
2. Place a pastry tip into a pastry bag and fill the pastry bag with the grapefruit cream. Poke a hole into the cream puff and fill the cavity with the cream. Place on a sheet pan.
3. Spoon some of the white chocolate glaze over the filled pastry.
4. Mix the grapefruit segments with the fresh mint.
5. Chef demo on plating.