



*Les Marmitons*  
**NEW JERSEY**

## **Creamy Morel Mushroom Crostini**

Yield: 30 servings

<b>1 lb Unsalted Butter, Melted</b>	<b>7 shallots</b>
<b>2 loaves French Bread, Baguette, Sliced</b>	<b>Salt and pepper to taste</b>
<b>1 1/2 pounds morels</b>	<b>3/4 cup heavy cream</b>

Preparation:

Slice French bread and place on sheet pan. Brush with melted butter and season with salt and pepper. Toast in a 350 degree oven until crisp.

To Clean Morels, carefully open up and remove any dirt inside.

Saute Shallots in butter to soften, 1-2 minutes. Add morels and saute. Season with salt and Pepper. Add the Cream and reduce until very thick. Spoon Morel mixture onto Crostini.



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## English Pea Soup With Crème Fraiche And Mint

Yield: 30 servings

<b>7 ½ cup fresh peas,shelled</b>	<b>Sea Salt</b>
<b>23 Boston Bibb Lettuce leaves</b>	<b>¾ cup Crème Fraiche</b>
<b>7 ½ cup buttermilk</b>	<b>4 bn Fresh mint</b>

Preparation:

Blanch and shock the peas in an ice bath.

In blender add peas, lettuce and buttermilk, salt as needed  
Add a bit of mint, and taste for seasoning and additional mint

Chill at least one hour

Top with Creme fraiche and mint leaves



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## Seared Hudson Valley Foie Gras with a Pear Reduction and Honey Drizzle

Yield: 30 servings

<b>10 Pears, Peeled And Cored</b>	<b>Blueberry Honey Or Similar</b>
<b>5 sheets Puff Pastry ,Cut Into 6 rounds</b>	<b>10 cup Simple Syrup</b>
<b>30 slices Foie Gras</b>	<b>2 1/2 bottles Chardonnay</b>

Preparation:

Peel and core pears. Poach in Chardonnay and simple syrup until just tender. Slice pears into thirds.

Cut puff pastry into rounds and bake in oven according to package directions.

In a very hot pan, sear Foie Gras slices.

Place puff pastry on plate, top with Foie Gras.

Lightly drizzle with Honey.

Serve immediately.



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### Roasted Lamb Loin With Ramp Persillade

<b>2 1/2 cup Parsley Leaves,Wash, Dried and Chopped</b>	<b>25 Ramps</b>
<b>1 cup extra-virgin olive oil</b>	<b>1 1/4 lb Unsalted Butter</b>
<b>15 ramps</b>	<b>5 lb Baby New Potatoes</b>
<b>2 1/2 tsp lemon zest</b>	<b>1 1/4 cup Extra Virgin Olive Oil</b>
<b>1 1/4 tsp salt</b>	<b>20 sprigs Rosemary,Leaves removed from stems</b>
<b>5 boneless lamb loin</b>	<b>Salt And Pepper</b>
<b>2 1/2 tsp lemon juice,Fresh</b>	
<b>1 1/2 pounds Morels,Cleaned</b>	

Finely mince parsley and ramps Combine in a bowl with  
Lemon zest, salt, Olive oil, and lemon juice.

Butterfly loin and fill with mixture

Tie and roast at 425 for 25-35 minutes

Allow to rest for 15 minutes before slicing.

Coat Potatoes with olive oil, salt and pepper and rosemary.  
Roast in 400 degree oven until browned and tender.

Saute Morels and ramps in butter.  
Serve over Lamb slices



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## **Pear Crumble With Honey Roquefort Ice Cream And Candied Bacon**

<b>2 cup honey</b>	<b>For The Crumble</b>
<b>1 cup sugar</b>	<b>3 ¾ cup Flour</b>
<b>8 large eggs</b>	<b>2 ½ cup Sugar</b>
<b>4 cup milk</b>	<b>1 pound Butter,Chilled</b>
<b>1 tsp salt</b>	<b>12 Bosc Pears,Peeled And Cored - Sliced</b>
<b>5 1/2 cup heavy cream</b>	<b>On Mandoline</b>
<b>2 tsp vanilla extract</b>	<b>For The Candied Bacon</b>
<b>1 pound Roquefort cheese</b>	<b>3 ¾ cup Sugar</b>
	<b>3 lb Bacon,Par Cooked, Not Crisp</b>

Whisk honey, sugar, eggs, milk in a non-reactive pot on low heat.  
Stir constantly until mixture coats the back of a spoon.

Remove from heat and strain through a chinoise

Cool, add cream, Roquefort and Vanilla extract and process in ice cream maker.

For the crumble:

Combine Flour, sugar and butter in food processor until crumbs form.

For the pear crumble (each)

1 ring mold (three inches)

Mandoline the pears and lay carefully into buttered mold

Add crumble mixture

Bake at 350 degrees, about 15-20 minutes until golden brown

For the candied bacon:

In a non stick pan, slowly melt the sugar until it turns a nice caramel color

Dip bacon pieces in and lay on a silpat to cool.

Crunble and serve over Ice cream.