



Les Marmitons
NEW JERSEY

Chef Ed Pyle

Menu

1st Course: Egg's Milanese

2nd Course: Riso Sartu

3rd Course: Veal Guazzetto

4th Course: Hazelnut Cake



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Eggs Milanese

28 Servings

Ingredients:

28 hard boiled eggs	2 cups flour
3 pound container Ricotta cheese	12 eggs, lightly beaten
1 ½ cups grated Parmigiano	3 cups fine bread crumbs
¾ cup finely chopped shallots	oil for deep frying
12 anchovy fillets, mashed	Remoulade sauce (see recipe)
salt and pepper to taste	

METHOD:

Cut hard boiled eggs in half lengthwise, remove yolks and reserve whites. Rub yolks through strainer into a mixing bowl. Blend in ricotta, Parmigiano, onion and anchovies. Season with salt and pepper to taste.

Fill the reserved egg white halves with mixture and mound on top of each half, shaping it to look like a whole egg.

Roll filled eggs in flour and dust lightly. Dip in beaten egg then coat with bread crumbs.

Fry in hot oil until golden brown. Remove with slotted spoon and drain on paper towels.

To Plate: Place a dollop of Remoulade on plate and top with two eggs Milanese. Serve immediately.

Remoulade sauce Ingredients

5 cups mayonnaise	1 cup Dijon mustard
3 cups sour cream	1 cup sweet relish
12 scallions, finely chopped	salt and pepper
12 Tablespoons chopped rinsed capers	

Method:

Combine all ingredients in a bowl.



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Riso Sartu

28 Servings

Ingredients:

12 Tablespoons soft butter 12 Tablespoons or more grated cheese 10 cups Ragu alla Bolognese 32 ounces frozen peas 14 cups cooked risotto 6 cups grated Parmigiano or Grana Padana cheese	2 pounds mozzarella cut into tiny cubes, 1/4 inch or smaller 1 pound paper-thin prosciutto cut into small strips, about the size of a paper clip
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Method:

Preheat oven to 400 degrees.

Generously butter the insides and top rims of 28 ramekins. Sprinkle grated cheese inside each cup and shake out loose crumbs. Set the cups on a baking sheet spaced apart.

Combine risotto with 6 cups of Ragu, the frozen peas and 5 cups grated cheese. Reserve 4 cups of Ragu sauce.

Measure a scant 1/2 cup of the rice into each ramekin and press level with a spoon or your fingers. Then press in the center to form a hollow and move some of the rice up the unfilled sides to the rim.

Place a teaspoon of mozzarella cubes, and a teaspoon of prosciutto strips into each crater. Press down gently, then top with more risotto mixture pressing it down firmly to come up evenly within the rim of the cups. Finally, sprinkle 1 1/2 teaspoons of grated cheese lightly over the top. Bake for 30 minutes, then rotate the sheet back to front. Bake for 20 minutes more until the tops are dark golden and well crusted.

Remove the sheet from the oven and let the cups cool for 10 minutes before unmolding.

To plate: insert a thin sharp knife blade into each ramekin and run it all around the rice cake to loosen. Lay a warm plate on top of each ramekin and quickly invert the cup and plate. If some of the rice is stuck in the cup, just scrape it free and patch it in place. When they are all unmolded, spoon about 2 Tablespoons of hot Bolognese on top of each rice cake and let it drip down the sides. Serve immediately.

Ragu Sauce

Ingredients:

6 Tablespoons olive oil	3 Tablespoons flour
6 Tablespoons butter	48 ounces canned chopped tomatoes
6 large onions, chopped	2 cups beef broth
12 celery stalks, thinly sliced	2 cups red wine
3 cups finely diced bacon	2 Tablespoons dried oregano
6 garlic cloves, chopped	1 ½ teaspoons nutmeg
4 pounds lean ground beef	salt and pepper
6 Tablespoons tomato paste	

Method:

Heat the oil and butter in a large skillet over medium heat. Add the onions, celery and bacon and fry for 10 minutes, stirring once or twice.

Stir in the garlic and ground beef and cook, stirring constantly, until the meat has broken up and lost its redness. Lower the heat and continue cooking for a further 10 minutes, stirring once or twice.

Increase the heat to medium, stir in the tomato paste and the flour and cook for 2 – 3 minutes, stirring constantly. Stir in the chopped tomatoes, beef stock and wine and bring to a boil, stirring constantly. Season with salt and pepper and stir in the oregano and nutmeg. Simmer for 45 minutes, stirring occasionally. Do not let ragu get too dry.

Risotto

Ingredients:

28 cups chicken stock	3 cups dry white wine
¾ cup olive oil	3 Tablespoons butter
1 ½ cups finely chopped onion	salt and pepper
7 cups Arborio rice	

Method: Bring chicken stock to a gentle simmer and maintain over low heat.

Heat oil over medium heat, add the onion and saute until softened, about 10 minutes. Add the rice and stir until each grain is well coated with oil, about 5 minutes. Add the wine and stir until it is completely absorbed.

Add the simmering stock a ladleful at a time, stir and wait until the stock is almost completely absorbed before adding the next ladleful.

After about 30 minutes test that the rice is tender to the bite, if not add more stock. Remove from the heat and stir in butter. Set aside for next step in the Riso Sartu recipe.



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Veal Guazzetto

28 Servings

Ingredients:

4 ounces dried porcini mushrooms	5 cups dry white wine
4 cups hot water	1/2 cup tomato paste
6 fresh or dried bay leaves	16 cups chicken broth
6 sprigs fresh rosemary	7 pounds butternut squash, peeled and cubed
6 sprigs fresh marjoram	salt and pepper to taste
6 cloves	
2 cups extra virgin olive oil, divided	
4 large onions, minced	
14 pounds boneless veal stew meat, cut into 1-inch cubes	

METHOD:

Soak the dried porcini in the hot water in a bowl, about 30 minutes. Strain the soaking liquid through cheesecloth. Reserve the mushrooms and strained liquid separately.

Tie the bay leaves, rosemary, marjoram and cloves securely together in a 4-inch square of cheesecloth.

In a large, wide casserole, heat 1 ½ cups oil over medium-high heat. Add the onion and cook, stirring often, until translucent, about 10 minutes. Add the veal and brown well. Add the herbs and stir, then pour in the wine, increase the heat to high, and cook until the wine is reduced by half. Add the tomato paste and mushrooms. Stir slowly until the tomato paste is evenly distributed, then stir in the reserved mushroom liquid. Simmer for 10 minutes. Add half of the chicken broth and bring to a boil. Reduce the heat to a simmer and cook, uncovered, adding the remaining broth a small amount at a time to keep the level of liquid more or less the same, until the veal is tender and the sauce has thickened, about 1 hour.

Meanwhile, toss the butternut squash with EVOO to lightly coat. Place on a sheet pan and roast at 375F, turning occasionally until lightly browned, 15 to 20 minutes. Cool and set aside.

When the Guazzetto is finished add in the sauteed squash, stir and cook about 20 minutes.

To Plate:

Place a serving on each plate and accompany with a serving of Pipe Rigate.

Pasta

Ingredients:

4 pounds of Pipe Rigate Large pot of boiling water	lots of sea salt
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Method:

Bring salted water to a boil. Add pasta, cook for approx. 12 minutes, check for doneness.



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Hazelnut Cake

28 servings

Ingredients:

20 Tablespoons unsalted butter, room temperature, plus more for greasing

4 Tablespoon cocoa powder

4 cups hazelnuts

12 ounces dark chocolate

24 large eggs, separated

1 teaspoon sea salt

52 ounces Nutella

1/2 cup espresso (made from instant espresso powder)

powdered sugar, for dusting

4 cups heavy cream

1/4 cup powdered sugar

Method:

Preheat the oven to 375 degrees. Butter and coat the bottom and sides of four 9-inch by 3-inch spring form pans with cocoa powder.

Put the hazelnuts on a baking sheet and toast in the oven for 8 to 10 minutes. Transfer to a kitchen towel and rub off the skins. Set aside to cool. Chop hazelnuts into small pieces.

Lower the oven to 350 degrees. Melt chocolate in a double boiler and set aside to cool.

Beat the egg whites with an electric mixer until they are almost stiff. Do not over- whip.

Mix together the 20 Tablespoons butter with the Nutella in a large bowl with a wooden spoon. Stir in the espresso. Add the yolks and stir briskly to combine. Stir in the chopped hazelnuts and melted chocolate.

Add 1/4 of the whipped egg whites to the chocolate hazelnut mixture and stir to lighten the batter. Then gently fold the rest of the egg whites into the batter in 3 additions. Don't over-fold.

Pour the batter into the prepared cake pans. Bake on the center rack of the oven until the sides of the cake start releasing from the edges of the pan, 40 minutes. This will depend on the convection oven. This cake is almost a hazelnut fudge, no need to check with tooth pick. The cake will come out of the oven nice and fluffy but will deflate to half the size during its cool-off period. Cool before dusting with powdered sugar.

Whip heavy cream, adding 1/4 cup powdered sugar.

To Plate: Cut each cake into 8 slices, placing one on each plate with a dollop of whipped cream.