



Les Marmitons
NEW JERSEY

Guest Chef Paul Lagrutta
Mulberry Street Restaurant, Woodbridge, NJ
April 2016 Event
Menu

First Course : Foie Gras with caramelized onions, gherkins and fig chutney on crostini

Second Course: Moules a la Mariniere (Steamed Mussels in White Wine)

Third Course: Lapin Cassoulet

Fourth Course: Financiers a la Framboise "Raspberry Almond Cakes"



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1st Course: Foie Gras with caramelized onions, gherkins and fig chutney on crostini

Serves 32

2 lb Black Truffled Foie Gras

5 lb Onions, Spanish, large

6 oz 90/10 blended oil

2 lb butter

Port wine

5 Tbs sugar

96 Pickles (sour gherkins)

2 lb Gruyere Cheese, sliced thin

Fig Chutney

6 Shallots ea

2 lb butter

1/4 cup 90/10 oil

8 oz brandy

3 lb dried mission figs

1/2 cup dark corn syrup

Kosher salt

black pepper

2 bu parsley

5 baguettes for crostini

Method:

Slice and add Spanish onions in a large pan and sweat with 90/10 oil and butter. De-glaze with port wine and add 5 tbs of sugar.

Reconstitute as needed.

Cook down to a thick slurry.

For the chutney

Sweat 6 finely diced shallot in a pan with 1/4 cup 90/10 oil.

Add 24 oz butter and de-glaze with 8 oz Brandy.

In a food processor, add 3 lb mission figs and pulverize.

Add 1/2 cup dark corn syrup, 4 Tbsp Kosher salt, 1½ teaspoon black pepper (or to taste).

Finish with chopped parsley.

Slice the foie gras into medallions and place atop rustic crostini.

Plate with caramelized onions, gherkins, slivers of cheese and fig chutney.



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2nd Course: Moules a la Chef Paul (Steamed Mussels in White Wine with Pernod)

Serves 32

2 cup 90/10	32 oz pernod
32 oz butter	96 oz chopped roma tomatoes
2 cup chopped garlic	16 cup 40% heavy cream
480 mussels ea (15 per serving)	64 spigs thyme
8 c white wine	4 bu parsely chopped

Preparation:

Scrub and debeard mussels. Discard any that are broken. Keep cool.

Set several large pots with lids over medium heat and add the oil, butter and garlic. Once the butter has begun to melt, stir the ingredients and place the lids over the pan. Cook for 2 minutes, then add the mussels. Do not crowd them in the pot. If there are too many start another pot. You should be able to toss the mussels that are on the bottom up to the top by tossing the bottom of the pot out. Replace the cover and cook the mussels for 1 minute, or until they begin to open. Remove the lid and add remaining ingredients, stir to combine, cover, and remove from the heat. Allow to sit for 2 to 3 minutes, or until all mussels are opened.

Garnish with chopped parsely and toasted baguette.



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3rd Course: Lapin cassoulet

Serves 32

10 pound of cooked rabbit meat, pulled from the bone
32 oz finely chopped mirepoix (8 oz carrot, 16 oz onion, 8 oz celery.)
64 oz chicken stock
16 oz US butter
5 Tbls finely chopped thyme
2 pound canned pigeon peas
16 cups chicken stock
8 large onion, chopped
8 tablespoon tomato paste
16 tablespoons minced garlic
48 peppercorns
16 whole cloves
8 bay leaf

24 sprigs of thyme
3 bunch parsley
cheesecloth
8 (14.5 ounce) can of diced tomatoes
8 tablespoon 90/10
4 pound sweet Italian sausage, sliced into 1/2" pieces
Kosher salt and freshly ground black pepper
Bread Crumb Topping:
4 baguette, processed in a food processor until crumbs
8 tablespoon minced garlic
8 tablespoon chopped fresh parsley
2 cup finely grated parmesan cheese
8 tablespoon olive oil

Preparation:

To cook rabbits: put rabbits, finely chopped mirepoix, chicken stock, unsalted butter, salt, pepper and 5 tablespoons finely chopped thyme in a large roasting pan(s). Cover and roast rabbit in oven for 1-2 hours until meat is fully cooked.

In a dutch oven or large sauce pan, add cans of pigeon peas. Stir in stock, onion, tomato paste and minced garlic. Bring to a boil. Using a piece of cheesecloth and a small piece of butcher's twine, make a bundle/bouquet garni with the peppercorns, cloves, bay leaf, thyme and parsley. Drop the bouquet garni into the beans and reduce the heat. Stir in diced tomatoes and simmer an additional 15 minutes. Salt and pepper to taste.

In a skillet over medium heat, add the 90/10 oil, rabbit meat and smoked sausage. Cook, stirring, just until sausage is lightly browned (approximately 5 minutes). Add meat to the peas. Salt and pepper to taste.

To Assemble Cassoulet:
Preheat oven to 350° F.

Transfer the bean and meat mixture to individual casserole dishes, making sure to layer the rabbit and sweet sausage. Spread bread crumb mixture over the top of the cassoulet and bake uncovered until the contents are bubbly and the bread crumb topping is golden (approximately 40 minutes).



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4th Course: Financiers a la Framboise “Raspberry Almond Cakes”

Serves 32

28 oz Butter

36 oz Powdered sugar

40 oz Almond Flour

20 Egg Whites

100 Raspberries

Mix the first 4 ingredients together until smooth.

Spoon into cupcake tin or financier mold (about ½ full).

Place 2-3 raspberries in dough.

Bake for 10 minutes at 400F.