



*Les Marmitons*  
NEW JERSEY

*April 2017 Event*  
*Chef Christine Nunn*

*First Course: Brandied Chicken Liver Pate on French Baguette*

*Second Course: Smoked Salmon Napoleon*

*Third Course: Braised Rabbit with Ramps, Wild Mushrooms and Tri-Color Baby Carrots  
with a Celeriac Puree*

*Fourth Course: Lime Sugar cookies with watermelon sorbet*



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## ***First Course: Brandied Chicken Liver Pate on French Baguette***

**28 servings**

<b>15 T sweet butter</b>	<b>2 1/2 lb chicken livers, cleaned</b>
<b>1 1/4 cup minced shallot</b>	<b>5/8 cup brandy</b>
<b>8 cloves garlic minced</b>	<b>2 1/2 t salt</b>
<b>3 t thyme leaves</b>	<b>1 1/4t each ground clove and allspice</b>
<b>1 1/4 cup celery leaves</b>	<b>5/8 cup heavy cream</b>
<b>20 peppercorn, whole</b>	<b>5 Tbs toasted and course chopped walnuts</b>
<b>8 Bay leaves</b>	
<b>15 cups chicken broth, low sodium</b>	

### **Directions:**

**Melt butter, add onion garlic and thyme sweat for 20 min**

**Meanwhile boil stock with peppercorns, bay leaves and celery for 10 min. Add livers, poach gently until slightly pink in center**

**Drain livers, discard celery, peppercorn, bay.**

**In a food processor add the livers and shallot garlic butter mixture. Add brandy salt pepper and spices. Process until smooth. Pour in cream and process. Let chill one hour in decorative bowl.**

**Serve with sliced baguette.**



## Second Course: Smoked Salmon Napoleon

**Serves 28**

<b>5 (17.3 ounce) package frozen puff pastry, thawed</b>	<b>15 teaspoons capers</b>
<b>7 pounds smoked salmon</b>	<b>15 tablespoons olive oil</b>
<b>7 cups baby spinach, washed and dried</b>	<b>5 tablespoon white wine vinegar</b>
<b>15 teaspoons diced red onion</b>	<b>Salt and freshly ground black pepper</b>
	<b>5 tablespoon fresh dill, minced</b>

### Directions:

1. Preheat oven to 400°F. Line several baking sheets with parchment paper.
2. Place one sheet of puff pastry on each baking sheet. Dock pastry sheet about 20 times with fork. Bake until golden, about 20 minutes (check after 5 minutes to ensure pastry is not puffing too much—dock with fork as necessary). Let cool. Cut each pastry into 6 equal rectangles.
3. Place cooked pastry rectangles on a work surface. Top each with smoked salmon. Top each with 1/4 cup baby spinach. Sprinkle each with 1/2 tsp diced onion and 1/2 tsp capers.
4. In a small bowl, whisk together olive oil and vinegar. Season with salt and pepper. Drizzle dressing 1 teaspoon of dressing over each open napoleon. Sprinkle each napoleon with dill. Top with remaining puff pastry rectangles.



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## **Third Course: Braised Rabbit with Ramps, Wild Mushrooms and Tri-Color Baby Carrots with a Celeriac Puree**

**Serves 28**

<b>28 rabbit loins</b>	<b>garlic</b>
<b>7 lb tri-color carrots, peeled and sliced</b>	<b>1 3/4 cup shallots, diced 1/4 in</b>
<b>3 1/2 gallon whole milk</b>	<b>14 tablespoons unsalted butter</b>
<b>4 lb wild mushrooms, cleaned and cut in large pieces</b>	<b>Cooking oil, like grapeseed, or animal fat, like duck fat-a few tablespoons</b>
<b>7 qt chicken stock plus a little extra for cooking the carrots</b>	<b>Kosher salt and pepper</b>
<b>Bouquet garni (wrap these in cheesecloth and tie closed) 5 sprigs of thyme, 10 black peppercorns, 1 bay leaf, and a clove of</b>	<b>3 1/2 cup dry white wine</b>
	<b>All purpose flour, as needed for dredging the rabbit</b>
	<b>Fresh cut chives, to taste</b>

### **Directions:**

Preheat the oven to 300 degrees.

Heat oil in a rondell, season the rabbit all over with salt and pepper, then dredge in the flour and tap off the excess thoroughly. Brown the rabbit legs, making sure not to overcrowd the pan, then add the shallots, mushrooms, half of the butter and cook for 2 minutes. Add the wine to the pan and de-glaze, then add the milk, bouquet garni, and remaining stock to the pan, or until the rabbit legs are barely floating in liquid.

Cover the pan and place into a 300 degree oven. Cook the rabbit loins until they're just soft and fork-tender, about 1 hour depending on size. Remove the pan from the oven and, with a slotted spoon, remove the rabbit and mushrooms from the braise and cool. Transfer the liquid to a braizing pan and reduce, whisking occasionally, until the curds thicken and only about 14 cups remain. Transfer the liquid to a blender, then puree and transfer to a saucepan to reheat, season the sauce to taste with salt and pepper and reserve until needed.

To cook the carrots, heat a tablespoon of fat in a wide saute pan until hot, then add the carrots and season with salt and pepper. Place the pan in a preheated 375 degree oven and cook until just tender, about 5 minutes. Before you plate them, add a little knob of butter and toss to coat.

Plating the dish

Reheat the rabbit legs in the pureed sauce, double check the seasoning of the sauce, and make sure it's at least thick enough to coat the back of a spoon, if not more. The sauce can also be thickened by whisking in cold unsalted butter and heating.

Put the carrots down on preheated dinner plates, top each pile of carrots with a loin, nap with additional sauce, garnish with the chives and serve immediately along with the ramps and celeriac puree.

## Celeriac Puree

**15 cups whole milk**

**15 cups water**

**5 tablespoon salt**

**12 large celery roots (about 12 pounds total), peeled, cut into 2-inch cubes**

**5 medium russet potato, peeled, cut into 2-inch cubes**

**5 small onion, peeled, quartered**

**25 tablespoons butter, cut into pieces**

**Ground white pepper**

**Chopped fresh chives**

### Directions:

Bring milk, water, and salt just to boil in heavy large saucepan over high heat. Add celery root cubes, potato cubes, and onion quarters; bring to boil. Reduce heat to medium and simmer until vegetables are tender, about 30 minutes. Drain, discarding cooking liquid.

Combine vegetables and butter in processor and puree until smooth. Season to taste with salt and white pepper. Do ahead Celery root puree can be made 1 day ahead. Cover and chill. Rewarm in microwave before serving.

Transfer celery root puree to bowl. Sprinkle with chopped fresh chives and serve

## Sauteed Ramps

<b>3 lb fresh ramps</b> <b>canola oil</b>	<b>salt and pepper</b>
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### **Directions:**

**Wash all soil from ramps.**

**Trim off roots.**

**Cut white part from leaves.**

**Sautee white sections in oil over medium heat until slightly golden. Add green tops and sautee an additional minute.**

**Serve.**



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## **Fourth Course: Lime Sugar cookies with watermelon sorbet**

**Makes 90 cookies**

<b>2 cup butter, softened</b>	<b>4 tsp lime zest</b>
<b>3-1/2 cup granulated sugar</b>	<b>2 tsp baking soda</b>
<b>2 egg</b>	<b>1 tsp baking powder</b>
<b>2 tsp vanilla</b>	<b>1 tsp salt</b>
<b>4 tsp lime juice</b>	<b>6 cups flour</b>

### **Directions:**

**preheat oven to 350 degrees F**

**in a medium bowl whisk together baking soda, baking powder, salt and flour**

**in a large bowl cream together the butter and sugar until light and fluffy**

**add egg, vanilla, lime juice and lime zest**

**add the flour mixture, a cup at a time, and stop once combined**

**roll 2 tbsp into a ball and place onto the baking sheet, keeping them 2 inches apart. Repeat for all the dough.**

**bake for 13-15 minutes or until just barely browned on the bottom**

**allow to cool**

## Watermelon Sorbet

Makes 2 Quarts

2 cup sugar 1 cup water 1/2 cup lemon juice	6 cups watermelon
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### Directions

Cook the sugar, water and lemon juice together, stirring occasionally until the sugar is dissolved.

Remove from heat and chill.

Cut up the watermelon and remove all seeds.

Puree in a blender or food processor.

Stir into chilled syrup.

Freeze in an ice-cream maker according to the manufacturer's instructions.