



Les Marmitons
NEW JERSEY

Fois Gras David's Way

28 servings

Ingredients

6 lb Fois Gras	AP Flour for dredging
10 Golden Delicious Apples	5 cups Apple juice
3 limes – juiced	16 Tbsp mild apple cider vinegar
10 Tbsp Unsalted butter	1 tsp ground cinnamon
5-10 tsp sugar	grated zest of 7 limes (optional)

Preparation:

1. Peel off any membrane on the liver lobes and carefully separate them. Remove any veins inside and clean any green bile if present. Cut each lobe into ¼ inch slices and wrap them in saran and allow to warm overnight. We will need 84 slices.
2. Toss together the apples and lime juice to coat. Melt the butter in a large saute' pan and add the apples and then the sugar until they are just tender, about 2-3 minutes. Transfer to a bowl and set aside. Reserve the pan for the next step.
3. Put the flour in a shallow bowl and dredge and pat the fois gras slices to quickly coat them with a generous coating. Return the pan to medium high heat. Working in batches to avoid crowding the pan, sear the fois gras just until browned and a crust forms on the underside. Turn the slices over and cook until browned, about 30-40 seconds longer. Transfer to a plate and cover with foil.
4. Rinse the pan and return to the heat. Pour the apple juice in the pan and reduce to 1-3/4 cups (7-8 minutes). Add the vinegar and cinnamon and cook for an additional 1-2 minutes until it comes together was a tangy sweet sauce. Remove from the heat, add the apples and toss to coat.

Service:

Place three slices of fois gras on each warmed plate and put a tablespoon of the apples over and around. Sprinkle with the lime zest and serve immediately.



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Lobster Bread Pudding

24 servings

Ingredients

6 1-1/2-pound live lobster	6 small celery rib
12 individual brioches (each about 3 inches in diameter)	6 small leek
6 medium leek	6 tablespoon olive oil
1-1/2 pound fresh cremini mushrooms	reserved lobster shells and body from bread pudding
1-1/2 pound fresh shiitake mushrooms	9 tablespoons coarsely chopped fresh tarragon sprigs
6 tablespoon olive oil	1-1/2 cup brandy
1-1/2 cup brandy	1-1/2 cup dry white wine
24 large egg yolks	18 cups water
6 large egg	6 2-inch piece vanilla bean
12 cups heavy cream	12 teaspoons canned tomato purée
1-1/2 teaspoon cayenne	6 cup heavy cream
<u>For vanilla chive sauce</u>	6 tablespoon finely chopped fresh chives
6 small carrot	

Preparation:

Make bread pudding:

Fill an 8-quart kettle three fourths full with salted water and bring to a boil. Plunge lobster headfirst into boiling water and simmer, covered, 8 minutes. Immediately transfer lobster with tongs to a large bowl and cool.

When lobster is cool enough to handle, remove meat in the following manner, reserving shells and body: Break off claws at body of lobster. Crack claws and remove meat. Twist tail off lobster body and with kitchen shears cut thin hard membrane on underside of tail to remove meat. Chop tail and claw meat and chill, covered, for bread pudding. Discard head sac from lobster body. With a sharp knife or kitchen shears chop or cut lobster body and reserved shells into pieces and chill, covered, for sauce.

Preheat oven to 300°F.

Cut enough of brioches into 1/4-inch dice to measure 12 packed cups and spread in one layer in several shallow baking pans. Bake brioche in middle of oven until dry but not

golden, about 12 minutes. Finely chop white part of leek. Trim cremini stems flush with caps and discard shiitake stems. Cut cremini and shiitake caps into 1/4-inch dice.

In several large heavy skillets cook leek in oil, covered, over moderately low heat, stirring occasionally, until tender, about 5 minutes. Add mushrooms and sauté over moderately high heat, stirring, until tender and any liquid mushrooms give off is evaporated. Remove skillet from heat and add brandy. Carefully ignite brandy and cook over moderately high heat, shaking skillet, until flames die out. Continue to cook mixture, stirring, until any remaining liquid is evaporated and season with salt and pepper. Transfer mixture to a bowl and stir in lobster meat.

In a large bowl whisk together yolks, egg, cream, cayenne, and salt to taste and gently stir in brioche croutons and lobster mixture. Chill bread pudding, covered, until brioche is soaked with custard, 2 to 3 hours. Bread pudding may be made up to this point 1 day ahead and chilled, covered.

Make sauce while bread pudding is chilling:

Finely chop carrot, celery, and white part of leek separately. In a large heavy saucepan. Cook leek in oil over moderate heat, stirring, until softened. Add carrot and celery and cook, stirring, until celery is slightly softened. Add lobster shells and body and sauté over moderately high heat, stirring occasionally, 2 minutes. Stir in tarragon. Remove pan from heat and add brandy. Carefully ignite brandy and boil mixture, shaking pan, until flames die out and brandy is evaporated. Add wine and water and simmer mixture, uncovered, 1 hour.

With a knife halve vanilla bean lengthwise. Pour lobster stock through a fine sieve into a large bowl, pressing hard on solids, and transfer liquid to cleaned pan. Boil stock until reduced to about 3 cup. Stir in tomato purée and bring to a boil. Stir in vanilla bean and cream and simmer sauce until reduced to about 6 cup. Season sauce with salt and pour through a fine sieve into a small saucepan. Chill sauce, covered, while baking puddings. Sauce may be made up to this point 1 day ahead and chilled, covered.

Preheat oven to 300°F. and butter twenty four 1-cup ramekins (4 by 2 inches). Divide bread pudding among ramekins and arrange in a roasting pan. Add enough hot water to roasting pan to reach one third up sides of ramekins and tent roasting pan with foil. Bake puddings in middle of oven 45 minutes. Carefully remove foil and bake puddings until a knife inserted in centers comes out clean, 15 to 25 minutes more. Remove ramekins from roasting pan and let puddings stand 5 minutes. Reheat sauce over moderate heat until hot and add chives.

Run a thin knife around edge of each pudding and invert a plate over each ramekin. Invert puddings onto plates and turn right side up. Serve puddings with sauce.



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Hanger Steak with Chimichurri Sauce, Roasted Baby Yukon Gold Potatoes and Fava Beans with Onions and Fennel

24 servings

14 lb Hanging Tenders (Hanger Steak)
**Kosher or fine sea salt and freshly
ground pepper**

For the Chimichurri Sauce:

4 cup olive oil
16 tablespoons lemon juice
2-1/2 cup minced fresh parsley
9 (or more) clove garlic
16 minced shallots
**9 teaspoon minced basil, thyme or
oregano, or mixture**
Salt and pepper to taste

For the Potatoes:

6 lb Baby Yukon Gold Potatoes
salt and pepper

EVO to coat

For the Fava Beans:

9 lb fresh fava beans
1 cup olive oil
3 cup chopped onion
3 fresh fennel bulb trimmed, sliced
**3 teaspoon fennel seeds coarsely
ground with a spice grinder**
**4 cup canned low-salt chicken broth
more or less**
12 tablespoon chopped fresh dill
1-1/2 cup chopped pancetta
1-1/2 teaspoon dried savory
6 tablespoon fresh lemon juice
Salt to taste
Freshly-ground black pepper to taste

Preparation:

1. Trim the hanger steaks.

Hanger steak has a very tough sinew that bisects the lobe lengthwise. This sinew must be removed, resulting in two “ropes” of meat approximately 12” long and 2” in diameter. The steaks will have been trimmed and cooked sous vide ahead of time so it is only necessary to reheat them in their vacuum bags and sear them for two minutes on each side on a smoking hot cast iron pan. Let rest 5 minutes before service.

Prepare The Chimichurri Sauce:

Add parsley and garlic to food processor and hit the pulse button a few times to mince. Add remaining ingredients and pulse some more. Slowly pour oil through the chute, while tapping away on the pulse button. Pulse just enough to where everything is mixed properly. Do not puree or emulsify the mixture. Serve on the day or store overnight to allow the flavors to blend.

Prepare the Potatoes:

Scrub the potatoes and remove any blemishes and “eyes”. Cut the potatoes in half and toss in EVO to cover. Lay them in a single layer, cut side down, on several sheet pans. Roast in a 425F oven 20-30 minutes until tender and browned. Once the cut side is browned you should flip them with a spatula to promote even browning and prevent cut sides from getting over done.

Prepare the Fava Beans:

1. Cook fava beans in boiling salted water 2 minutes. Drain, cool and peel outer skins.
2. Heat oil in heavy large skillet over medium-high heat. Add onion and fennel bulb; saute 5 minutes. Add fava or lima beans and fennel seeds; saute 3 minutes. Add 1 cup broth and 2 tablespoons dill; bring to boil. Reduce heat; simmer 10 minutes to blend flavors.
3. Stir in pancetta and savory, adding more broth if mixture is dry. Simmer until fava's are tender, about 15 minutes longer.
4. Mix in lemon juice and 2 tablespoons dill. Season to taste with salt and pepper. Serve warm or at room temperature. (Can be made 2 days ahead. Cover and chill. Bring to room temperature before serving.)

Service:

Slice the Hanger steak ropes on the diagonal about 1/2” thick. Place four slices on each plate and nap with Chimichurri Sauce. Add four potato halves and two tablespoons of the Fava Beans mixture and serve.



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Ambassade d'Auvergne's Chocolate Mousse

24 servings

24 oz (750g) bittersweet dark chocolate broken into small pieces	24 large egg yolks
12 T Grand Marnier or other orange liqueur	1-1/2 C (300g) sugar
6 tsp vanilla extract	15 large egg whites
24 T (12 oz or 360g) unsalted butter cut into small bits	3 Small pinches cream of tartar

Preparation:

This recipe comes from a great Parisian Bistro. It's an unusual mousse as no cream is involved, making it denser and gooey. At the restaurant this is always served in a large bowl and passed at the table.

1. Melt chocolate, vanilla and grand marnier over a double boiler. Remove from heat, stir in butter until melted and incorporated. Allow to cool (lukewarm)
2. Combine egg yolks and sugar and beat until thick and pale yellow. Beat in chocolate mixture.
3. Beat egg whites and cream of tartar until stiff, not dry.
4. Add one third of whites to chocolate mixture, mix vigorously. Gently fold in remaining whites, do not over mix.
5. Pour mixture into three soufflé dishes or serving bowls (2 quart or 2 liter size works well). Cover with plastic wrap and refrigerate at least 6 hours (better overnight). Serve from bowl.