



Les Marmitons
NEW JERSEY

Creamy Morel Mushroom Crostini

Yield: 24 servings

1 lb Unsalted Butter,Melted	5 shallots
2 loaves French Bread,Baguette, Sliced	Salt and pepper to taste
1 pounds morels	3/4 cup heavy cream

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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Seafood Crepe

24 servings

1-1/2 lbs Skinless Salmon Filet (wild preferred)	To taste Salt and White pepper
3/4 Cup Heavy Cream	3/8 tsp cayenne pepper
1-1/2 lb Shrimp - medium size, shell on	1/2 T Olive oil
12 oz lump crab meat	4 cloves Garlic
2 T Lemon Juice	
1/2 Cup Chopped herbs (basil, Cilantro, Chervil mixed)	

Method:

Shell and devein Shrimp - reserve shells

Heat olive oil, garlic cloves (whole) and shrimp shells.

When Shells turn red add cream.

Turn to low and infuse for 20 minutes.

Strain cream and discard shells and garlic

In a food processor blitz 1/3 of salmon with the cream and cayenne to a smooth paste.

Heat pan of salted water to a boil. Add shelled shrimp and blanch for 2 minutes.

Drain Shrimp.

Finely mince the shrimp and remaining 2/3 salmon and add to a bowl with the crab meat and the herbs.

Add the salmon mousse and lemon juice and mix together.

Add salt and pepper to taste. - chill till needed.



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Crepes

Ingredients:
24 servings

8 oz all purpose flour	2-1/2 Cups whole milk
1/2 tsp salt	8 oz butter
6 eggs	1/8 Cup minced chives

Method:

In a large bowl, beat the eggs. Add the milk and whisk together. Mix in the flour and salt. Melt and mix in 1/2 of the butter. Pass the mix through a sieve to remove lumps.

Mix in the chives.

Melt the other 1/2 of butter. Prepare sheet pan with parchment. Brush the parchment with melted butter.

Heat a 6 inch non-stick fry pan over medium heat. using a silicon brush, brush pan with melted butter and add a small ladle of batter tilting pan to ensure bottom is covered. Cook 1 minute or so and flip for 15 seconds. Remove and place on paper towel - repeat.

With the presentation side (better looking side) of the crepe down. Fill with a small 2-3 oz ball of the filling (may want to roughly role balls ahead of time, so you know you have enough). Fold in edges to make a neat package. Package will be roughly a 5 pointed star.

Place crepe bundles on the baking sheet and brush with melted butter. Refrigerate until needed (up to one day).

Heat crepe bundles in a 350 degree oven for 15 minutes or so till filling is just cooked through (do not overcook). Serve on a base of carrot emulsion.



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Carrot and Ginger emulsion

Serves 24

8 Cups Carrot juice	4 T heavy cream
2 inches ginger root, sliced into rounds	12 oz butter - cold and chopped into small pieces

Preparation:

Heat carrot juice and ginger and gently reduce to 1/4 of original volume.

Skim surface from time to time. Strain out the ginger and discard.
place sauce in a blender (may need to do in batches).

Blend in cream then while motor is running add butter in pieces to form an emulsion.

Put finished sauce in a thermos till ready for use - will stay warm for 1-2 hours.



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Pan-seared Swordfish with Orange Juice and segments, Brown Butter, Fried Basil, Sliced Garlic, Picchilone Olives, Roasted Fennel, Toasted Almonds

25 servings

7 lbs swordfish	<u>For Sauce:</u>
<u>Roasted Fennel:</u>	3 lbs. Butter
9 Fennel bulbs, cut into 6 pieces	2 Bunch basil roughly chopped
1/2 C Pernod	1 C Picholine olives, pitted and cut in half
Juice of 2 lemons	1/2 C sliced garlic
Salt	3 C Almonds, toasted
1-1/2 C Chicken stock	3 C Orange juice
1/2 C Olive oil	3 C Chicken stock (keep hot)
	3 C Orange sections (about 9 oranges)

Preparation:

Cut swordfish into 4 oz. portions. Preheat oven to 220 degrees.

Sear one side of seasoned swordfish. This can be done early, up to a day ahead. Place the fish, seared side up onto a sheet pan lined with parchment paper. The fish will take about 15 minutes (depending on the thickness) to finish in the low temperature oven.

Roasted Fennel:

Place all ingredients into roasting pan. Cover tightly with aluminum and roast in a 325 degree oven for 35 minutes or until done. The fennel pieces will be seared in a pan for pick up.

For Sauce:

Brown butter over medium heat in two large sauté pans. Preparing the sauce in separate batches will prevent the sauce from breaking as easily. Add basil and fry for 30 seconds, until bright green. Add garlic, olives and almonds. Cook for one minute, then add orange juice. Whisk together vigorously to emulsify. Add chicken stock and salt to taste and reduce until slightly thickened. Meanwhile, sear fennel slices in hot sauté pan to caramelize and heat through.

Service:

Spoon sauce onto plates, top with two pieces of fennel and cooked swordfish. Arrange orange segments around for garnish.



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Hazelnut Soufflé with Pistachio Crème Anglais (for 24)

14 ounces of fine ground hazelnuts (sold as hazelnut flour at whole foods)	4 Tablespoons brandy
Unsalted butter for greasing ramekins	12-18 drops of vanilla essence
4 Tablespoons flour	24 egg whites (reserve yolks for crème anglais)
1 Cup Sugar, plus 12 Tablespoons	3 teaspoons cream of tartar
4 Whole eggs, plus 8 large egg yolks	4 small pinches salt
1-1/3 Cups whole milk	1/2 cup powdered sugar - reserve for dusting plates

Make on the night - preheat oven to 375 degrees. Butter 24 ramekins. In a heavy bottom saucepan whisk together flour, 1 cup sugar, the whole eggs and egg yolks. Then add the milk and mix well. Turn on a low-medium heat and heat sauce till it thickens (coats a spoon back) - **Do not let it boil**. Set aside 1 Cup of ground nuts and then stir the rest into the custard, continue to cook 2 minutes. Remove from heat and move mixture to a bowl in ice water. Mix in brandy and vanilla. Let it cool.

Mix the reserved nuts and the 12 tablespoons of sugar and coat the greased ramekins (not a thick layer, just giving the soufflé something to cling to).

Whip egg whites till foamy, beat in cream of tartar and salt. Continue to whip till firm peaks are formed (make sure there are no liquids at bottom of the bowl).

Beat into the nut mixture 1/4 of the whites. Mix in more slowly a second quarter. Fold gently in the rest. Scoop into prepared ramekins and move on a baking pan to the oven. Cook for 10-12 minutes until golden and risen - **do not overcook - serve immediately**.

Pistachio Crème Anglais

12 Tablespoons of pistachio paste (whole foods)	5-1/2 Cups whole milk
32 egg yolks	5-1/2 Cups half and half
5-1/2 tablespoons corn starch	1-1/2 teaspoons almond extract
2-3/4 Cups sugar	5 tiny pinches salt

Make on the night or ahead - In heavy saucepan whisk egg yolks, corn starch and sugar. Whisk in pistachio paste, then gradually mix in milk and half and half. Over medium heat cook stirring constantly till coats back of a spoon. Do not let it boil. Place in a larger bowl filled with ice water and stir while cooling. Stir in almond extract and salt. Suggest putting cooled sauce into squeeze bottles or pitchers -1 per table.

Plating - on the night, crème anglais should be brought to the table. The soufflé's should be quickly and carefully placed on the centre of a plate and dusted with powdered sugar - serve immediately. At table people can break the soufflé open and pour in the crème anglais.

Espresso Pot de Crème (serves 24)

10 ounces espresso roast whole coffee beans	7 cups heavy cream
7 tablespoons cardamom pods	3-1/2 cups whole milk
2-1/2 cups sugar	24 egg yolks

Make in advance - pulse in a food processor the coffee beans and the cardamom pods - don't grind them - just want them coarse. Put 2/3 of the sugar and the coffee/cardamom mixture into a heavy bottom saucepan. Stir till sugar starts to melt and turns a deep amber colour. Ok - now be careful - standing away from stove, slowly pour in 2/3 of the cream/milk. The caramel will seize- don't panic. Bring mixture to a boil and keep stirring to melt the caramel. Once mixture has boiled remove from heat and cover. Let sit and infuse for 20 minutes.

Preheat oven to 300 degrees and put rack in center.

In a very large bowl, whisk the yolks and remaining sugar till pale and thick. Strain the coffee mixture through a sieve and slowly whisk it in along with remaining cream/milk into the egg mixture (idea is to avoid making bubbles). Skim off any foam that floats to the surface.

Put 24 (or more) espresso cups into a pan and slowly with the aide of a funnel fill each till the depth of a coffee (nearly to the top of the cup). Pour hot water into the pan to come up half way on the cups. Cover pan with plastic wrap - punch one or two wholes for excess steam.

Bake in oven for 20-35 minutes - edges should darken and the custards should be set with just a bit of jiggle in the middle. Let cool 10 minutes in the pan then remove and cool fully in the fridge. Remove and let warm up to room temperature just before serving (say 15 minutes on the counter).