



Les Marmitons
NEW JERSEY

MUSHROOM FLAN

32 servings

8 Tablespoon olive oil
32 ounces fresh porcini mushrooms, stemmed, caps sliced (1 3/4 cups)
32 ounces fresh shiitake mushrooms, stemmed, caps sliced (1 3/4 cups)
8 large shallots, chopped
8 teaspoons chopped fresh thyme or 1 1/2 teaspoons dried

16 garlic cloves, minced
4 cups whole milk
4 cups heavy cream
8 large eggs
8 large egg yolks
Salt and pepper to taste
Pinch of ground nutmeg

Ingredients:

Heat oil in large skillet over medium-high heat. Add all mushrooms, shallots, thyme and garlic. Saute until mushrooms are golden and liquid evaporated, about 5 minutes. Season with salt and pepper.

Transfer to processor and chop finely. Cool to room temperature.

Preheat oven to 325 degrees. Butter 32 2/3-cup custard cups.

Whisk milk, cream, eggs, yolks, salt and pepper and nutmeg in large bowl.

Whisk in mushroom mixture. Divide among prepared custard cups. Place cups in 2 large baking pans. Pour enough hot water into pan to come halfway up sides of cups.

Bake until flans are firm in center, about 30 to 40 minutes.

Plating: Unmold flans with a small knife onto 32 small plates.



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BOCCONCINI

Ingredients:
32 servings

64 PASTA CREPES 180 ounces whole milk ricotta 24 extra large egg yolks 6 extra large eggs 6 cups freshly grated Parmigiano, plus more for serving	24 Tablespoons sweet butter at room temperature, plus butter for dish salt and pepper to taste pinch of nutmeg 32 basil leaves 8 cups tomato sauce.
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Method:

Drain the ricotta and put it in a crockery or glass bowl. Add the egg yolks, whole eggs, Parmigiano, butter, salt and pepper and nutmeg Mix the ingredients together with a wooden spoon. Cover and refrigerate for 1/2 hour.

Spread about 3 heaping Tablespoons of the stuffing along one side of of a pasta crepe. Then tuck the ends in as you roll them up. Place the rolled up crepe seam side down on a baking sheet. Repeat until all the crepes are rolled up. Refrigerate for 1/2 hour.

Preheat the oven to 375 degrees. Butter 2 large round baking pans. Use a very sharp knife to cut the stuffed crepes into thirds. Arrange them standing up in the buttered baking pans, side by side. Bake for 20 to 30 minutes until nice and puffed.

Plating:

Place 6 Bocconcini on each of 32 pasta bowls or plates. Put about 1/2 cup of tomato sauce at the side of the Bocconcini, sprinkle some Parmigiano on top of each and garnish with a basil leaf.

PASTA CREPES

18 eggs
6 cups flour
6 cups cold water

1 1/2 teaspoon salt
1 teaspoon ground nutmeg
butter for crepe pan

Method:

Combine first 5 ingredients in bowl of food processor and process until smooth. Set aside for 30 minutes.

Lightly butter a six-inch crepe pan over medium heat. Drop 3 table-spoons of batter onto crepe pan and swirl around evenly. Cook each crepe for 40 seconds on one side and 5 seconds on second side, using a little butter each time, until approximately 72 crepes are done.

Crepes can be stacked and covered with plastic wrap until ready for assembly.

TOMATO SAUCE

2 medium onions, finely chopped
4 stalks celery, finely chopped
2 medium carrots, finely chopped
4 cloves garlic, finely chopped

2 bay leaves
4 Tablespoons olive oil
4 Tablespoons butter
4 28-ounce can whole tomatoes,
preferably unsalted
salt and pepper to taste

Method:

Place olive oil and butter in large saucepan over medium heat, add onion, celery, carrot, garlic and bay leaf. Saute until golden about 10 minutes.

Remove the seeds from the tomatoes in food mill and discard. Add tomatoes to the onion mixture. Add salt and pepper to taste and simmer over medium heat for about 1 hour or until sauce is thickened.



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PORCHETTA

32 servings

Ingredients:

For the filling: 4 ounces (4 cups) dried whole porcini mushrooms 8 ounces dried apples 2 pounds kale, bottom stems trimmed salt to taste 8 Tablespoons unsalted butter 4 cups minced onion 4 Tablespoon finely minced garlic 4 Tablespoon fresh chopped thyme 4 Tablesooon fresh chopped rosemary 8 Tablespoons brandy or Calvados Freshly ground black pepper to taste 4 pounds ground pork.	For the Pork: 4 2 1/2- to 3-pound pork loins salt and pepper to taste 16 ounces thinly sliced Pancetta 20 sprigs Rosemary 16 apples, such as Granny Smith or Fuji, peeled and quartered 12 Tablespoons unsalted butter, divided 8 Tablespoons olive oil 4 cups cider or apple juice 2 cups chicken stock. 5 pounds red potatoes 1 bunch fresh rosemary, chopped
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Filling:

Place dried mushrooms and dried apples in separate bowls. Add 4 cups boiling water to each bowl. Let mushrooms and apples soak until very soft, about 30 minutes. Strain mushrooms. Reserve. Drain apples, discarding soaking liquid. Finely chop mushrooms and apples, combine in a bowl and set aside.

Meanwhile, blanch kale in boiling salted water just until wilted, about 1 minute. Using tongs, transfer kale to a rimmed baking sheet. Refrigerate until cool. Remove any large, tough ribs. Melt butter in a large skillet over medium heat. Add onion; cook, stirring often, until soft and lightly golden, about 15 minutes. Add mushrooms and apples; cook, stirring occasionally, until flavors meld about 15 minutes. Stir in garlic, thyme, and rosemary; cook for 4 minutes. Add brandy and cook until liquid is absorbed, about 4 minutes. Season with salt and pepper to taste. Transfer mixture to a bowl and let cool completely. Add ground pork and stir to combine well.

Pork:

Butterfly pork loins with sharp knife and place between two sheets of plastic wrap; pound with a meat mallet to an even thickness. Uncover pork and season with salt and pepper to taste. Place kale leaves on top of loin in an even layer, overlapping as needed and leaving a 1-inch border. Divide filling into 4 portions and spread on top of kale. Roll pork loins into a tight cylinder. Wrap one layer of pancetta around each roast. Tie roasts securely with kitchen twine in 1-inch intervals. Tuck 5 rosemary sprigs under twine on each roast, spacing apart.

Preheat oven to 400 degrees. Place apples in 4 roasting pans. Melt 4 Tablespoons butter with olive oil in a 4 large skillets. Brown loins on all sides, about 10 minutes total, then set on top of apples in pans. Add cider, 2 cups water to each skillet and bring to boil, scraping browned bits. Pour mixture into roasting pan. Roast loins about 1 hour 40 minutes each (it will be cooked medium but still slightly pink). Let rest for at least 20 minutes.

Reserve apples from roasting pans; spoon off fat from juices in pan. Place pans on top of stove over medium-high heat. Add chicken stock and reserved mushroom liquid to each pan and cook until slightly thickened. Whisk in remaining butter to each and season with salt and pepper. Strain sauce.

Quarter the potatoes coat lightly with EVO and chopped rosemary leaves, spread on sheet pan and roast at 425F for 30 minutes, turning once or twice to brown all over.

Plating:

Slice each porchetta into 8 slices, place 1 slice on each of 32 plates, spoon some of the apples and sauce on each, place a serving of rosemary roasted potatoes on each.



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CHOCOLATE SFORMATO

Ingredients:
32 servings

12 cups whole milk, divided	1 1/2 cups toasted sliced almonds
6 cups sugar	6 cups heavy cream
6 teaspoons vanilla	6 Tablespoon powdered sugar
6 packets gelatin	6 Tablespoons Amaretto
24 eggs, lightly beaten	
72 ounces bittersweet chocolate	

Method:

In a small saucepan, combine 9 cups of the milk, the sugar, and vanilla. Bring to a simmer and stir until the sugar is dissolved. Remove from the heat. Sprinkle the gelatin over the remaining 3 cups cold milk and let dissolve for 2 minutes. Combine the cold milk and gelatin with the hot milk and sugar. Stir to dissolve the gelatin, about 5 minutes. When the gelatin is dissolved combine the eggs with the warm milk, whisking constantly to avoid scrambling the eggs.

Meanwhile, melt the chocolate over a double boiler. When the chocolate is melted gradually combine the milk and egg mixture with the melted chocolate, stirring between each addition to create a smooth chocolate mixture.

Pour the mixture into 2 buttered hotel pans. Sprinkle the top with the almonds. Add hot water to the water bath pans until the water comes halfway up the sides of the pans. Place the hotel pans into the water bath pans. Bake until the sides are firm and the center jiggles slightly, about 1 hour. Remove from the oven and let cool for at least 30 minutes.

Just before serving, whip the cream to soft peaks in a medium bowl using a whisk or electric hand mixer. Add the sugar and almond liqueur and whip to combine.

Plating:

Spoon the sformato onto 32 plates and dollop the top with the prepared whipped cream.