



Les Marmitons
NEW JERSEY

Chef Claude Solliard
Brasserie de Paris, Hoboken, NJ

Menu

1st Course: Sauteed Frog Legs with Garlic and White Wine

2nd Course: Lobster Bisque

3rd Course: Boeuf Bourguignon

4th Course: Warm Chocolate Cake with Raspberries and Raspberry Sorbet



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Sauteed Frog Legs with Garlic and White Wine

28 Servings

Ingredients:

15 lbs. Frog legs	7 lemon
salt and pepper to taste	7 cup dry white wine
7 cup of flour	2 cup fresh italian parsley, chopped
7 cup heavy cream	6 loaf crusty bread
1-3/4 lb butter	
14 cloves minced garlic	

METHOD:

Season the frog legs with salt and pepper and lightly dredge in flour. Add a little heavy cream and mix it to blend.

Melt the butter in a skillet and sautee frog legs over medium-high heat until golden brown and tender, about 6 to 8 minutes

Add the garlic to the butter in the pan and cook for a minute

Squeeze lemon juice over the legs. Add wine. Simmer for a few minutes more. Sprinkle with chopped parsley.

Serve with crusty bread



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Lobster Bisque

28 Servings

Ingredients:

For the Broth:

10 Live Lobsters, rinsed
7 ½ oz. (15 Tbs.) unsalted butter

For the Bisque:

12 ½ oz. (25Tbs.) unsalted butter
5 medium yellow onion, chopped
5 small carrot, peeled and finely chopped
5 large clove garlic, finely chopped
1-¼ cup all purpose flour
5 cup dry white wine
10 Tbs. Tomato paste
5 Tbs. Chopped fresh thyme
5 dried bay leaf

5 cup heavy cream

10 Tbs. cognac

Kosher salt and freshly ground black peppercorns

For Garnish:

5 carrot -diced

5 celery-diced

5 onion-diced (half in bigger dice) (half in smaller for cake)

10 cups Panko Breadcrumbs

6 eggs

5 cup mayonnaise

5 can sugar cane

Method:

Make the broth:

In two large stockpots, bring 1-1/2 inches of water to a boil over high heat. Add 1 tsp. salt and 5 lobsters in each, cover, and steam until bright red and one of the smaller legs twists off easily, about 18 minutes. Remove the lobster with tongs and reserve the steaming liquid.

When the lobster is cool enough to handle, twist off the claws and the tail. Using a nutcracker, crack the knuckles and claws and push out the meat with your little finger or a pick. Set the tail on a hard surface and use your hand to press down and crack the shell; push out the meat. (Alternatively, tear off the tail fins and use a fork to push the meat out of the tail.) Slice the tail meat in half lengthwise and remove the black intestinal vein. Dice the meat and set aside for the cake. Reserve the shells.

Rinse out the tomalley (green matter) from the upper body. Split the body lengthwise and use your fingers to remove the innards. (If the lobster is female, you'll see bright-red roe; leave it in the body for additional color and flavor.)

Use kitchen shears or a chef's knife to break the body and reserved shells into 1- to 2-inch pieces and then use a meat mallet or a small pot to flatten them. Then roast them for 5 to 10 minutes in the oven then add the vegetables (onion/celery/carrot) and roast them for 5-10 minutes.

Measure the steaming liquid and add water to total 30 cups of liquid. Set aside

Make the bisque:

Clean and dry the saucepan and melt the butter in the pan over low heat. Add the roasted onion, carrot, and garlic and cook until softened, about 15 minutes, add the roasted lobster bodies. Sprinkle in the flour and cook, stirring, until golden and bubbly, about 2 minutes.

Add tomato paste, thyme, and bay leaf; then deglaze with white wine and cook, stirring, until the liquid is slightly reduced, about 3 minutes. Add the lobster broth and cook uncovered over medium heat until slightly reduced, about 5 minutes. Add the lobster stock. Remove the bay leaf.

In a blender, purée the mixture in batches until smooth. Strain through a medium-mesh sieve back into the pot, pushing on the solids with a wooden spoon.

Stir in the cream and cognac, season to taste with salt and pepper, and cook the bisque over low heat until slightly thickened, about 10 minutes.

Lobster Cake

Mix the lobster with mayonnaise and small diced vegetables and breadcrumbs. Form small cakes. Roll them in flour, then egg batter, then panko breadcrumbs. Skewer them with the sugar cane skewers. Saute' lightly in oiled pan when ready to serve bisque.

Plating:

Put the diced vegetables in the center of each bowl. Pour in the Bisque. Place lobster cake on top and serve.



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Boeuf Bourguignon

28 Servings

Ingredients:

<p><u>Marinade</u> 2 btls Burgundy Wine 1 Tbsp juniper berries 6 onions, diced 6 carrots diced 3 sprig of fresh parsley 9 bay leaf 5 clove of garlic, crushed 30 whole black peppercorns 3 teaspoon of salt 12 pounds boneless short ribs</p> <p>12 tablespoons olive oil, divided 6 onions, chopped 3 tablespoons tomato paste 6 gloves of garlic, crushed</p>	<p>salt and pepper to taste 12 tablespoons of butter 3 lb. Fresh mushrooms, sliced 96 oz beef broth</p> <p><u>Garnish</u> 3/4 lb bacon 1-1/2 cup pearl onions 3 cup mushrooms 6 carrot diced 6 turnip diced 3 table spoon chopped parsely 3 lb red potatoes</p>
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METHOD:

Sous vide the meat:

Because the recipe requires an extended cooking time, we will pre-cook the meat sous vide and pick up the recipe with the preparation of the sauce.

Trim the meat of excess fat and cut into 1-1/2" cubes. Lightly sprinkle with salt, pepper, garlic powder and onion powder. Divide the cubed beef in 6 vacuum bags and seal in a vacuum sealer. Sous vide at 55C for 72 hours, chill in ice bath and refrigerate until ready to finish. This will be done well ahead of time.

For Bourguignon:

The marinade: In a large pot, combine the wine, onions, carrots, parsley, bay leaf, garlic, peppercorns and salt and juniper berries. Bring to a boil to cook off the alcohol and soften the vegetables. Allow to cool and strain and reserve the vegetables and marinade liquid.

Remove the meat from the vacuum bags, reserve and add the liquid to the marinade. Dry meat with paper towels. Heat 2 tablespoons of the oil in a large skillet over medium high heat. Add the meat in batches, adding oil as needed, and saute for 1 or 2 minutes on each side, or until browned on all sides. Transfer meat to a separate bowl with a slotted spoon and set aside.

In the same skillet, add the reserved vegetables from the marinade and saute until lightly browned. Transfer the vegetables to a separate bowl. Drain the skillet and return it to the heat. Boil marinade then pour a cup of marinade into the skillet to deglaze the skillet, scraping the bottom to loosen up all the little bits.

Add oil along with the additional onion that you've chopped, and saute for 5 minutes, or until tender. Transfer this mixture to the bowl with the vegetables, again using a slotted spoon, and return skillet to the heat.

Add the tomato paste, garlic, beef broth, reserved marinade and salt and pepper to taste. Bring to a boil. Blend the vegetables that were in the marinade until smooth, add to the pan and simmer to thicken it to the right consistency, then add the meat and keep warm.

Melt butter in the skillet over medium high heat. Add the bacon and saute until crispy, remove bacon with slotted spoon and reserve on the side. In same pan add mushrooms and cook until soft. Remove and reserve mushrooms, in same pan add pearl onions, and cook till soft, then deglaze with red wine.

Boil the potatoes, blanch the carrots and turnips in boiling water

Plating- Place the stew in the center of the plate, boiled potatoes around it , and top with carrot/turnips/bacon/ pearl onion and mushrooms. Sprinkle chopped parsley on top. Serve



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Warm Chocolate Cake with Raspberries and Raspberry Sorbet

28 servings

Ingredients:

Chocolate Fondant	egg whites 900 gm
extra bitter chocolate 1500 gm chopped	dry egg whites 75 gm
butter 800 gm plus some for the molds	XXX sugar 300 gm
cocoa 150 gm	raspberries 2 pints
pinch of salt	

.Method:

Melt butter. Add chopped chocolate. Blend with big hand blender over hot water bath. Add cocoa and salt

. Whip whites . Slowly add dry whites and powdered sugar until stiff

fold chocolate mixture into whites

pipe into buttered molds

. Refrigerate until ready to bake, at least 30 minutes

. Remove from the fridge and place onto a baking tray. Put straight into a 350 F oven and cook for 8-9 minutes.

Allow to rest for a minute or two, then turn out onto individual serving plates.

Serve with 3 raspberries and a scoop of Raspberry Sorbet

Raspberry Sorbet

Makes about 4 quarts

4 cups granulated sugar	Juice of one lemon
4 cups water	
4 quarts fresh raspberries	

Method:

Make a simple syrup with the sugar and water and chill in an ice bath.

Puree the raspberries with the syrup. Strain the seeds out, add the lemon juice and freeze in your ice cream machine.