



Les Marmitons
NEW JERSEY

May 2017 Event
by The Executives

First Course: Crab Cakes with Louisiana Romeulade

Second Course: Grilled Octopus with Potatoes and Chipotle Gastrique

*Third Course: Grilled Salmon Steak with Goat Cheese and Garlic Polenta and Steamed
Samphire*

Fourth Course: Rhubarb-Strawberry Crisps



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First Course: Crab Cakes with Louisiana Remoulade Sauce

24 servings

6 pound crabmeat, picked free of shells	6 teaspoon dry mustard
2 cup crushed crackers (recommended: Ritz)	3 lemon, juiced
18 green onions (green and white parts), finely chopped	1-1/2 teaspoon garlic powder
3 cup finely chopped bell pepper	6 teaspoon salt
1-1/2 cup mayonnaise	1-3 tsp cayenne pepper -to taste
6 egg	Flour, for dusting
6 teaspoon Worcestershire sauce	3 cup peanut oil
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Directions:

Sweat the green onions and peppers on a little olive oil until tender.

In a large bowl, mix together all ingredients, except for the flour and peanut oil. Shape into patties and dust with flour.

Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with preferred sauce.

Louisiana Remoulade

9 cups

6 cup mayonnaise	12 cloves garlic, minced
12 tablespoons Dijon mustard	4 tablespoons capers, roughly chopped
6 tablespoon freshly squeezed lemon juice	6 teaspoon worcestershire sauce
6 tablespoon finely chopped flat-leaf parsley	6 teaspoon mild paprika
6 tablespoon Louisiana-style hot sauce	6 scallion, finely chopped
4 tablespoons whole-grain mustard	1-1/2 teaspoon kosher salt
	3/4 teaspoon cayenne pepper

Directions:

In a medium bowl, mix together mayonnaise, Dijon mustard, lemon juice, parsley, hot sauce, whole-grain mustard, garlic, capers, Worcestershire sauce, paprika, scallion, salt, and cayenne pepper.

Let sit for 1 hour for flavors to combine, then serve or cover and store in the refrigerator.



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Second Course: Grilled Octopus with Potatoes and Chipotle Gastrique

Serves 24

12 pounds Whole Frozen Octopus, defrosted and drained	1 batch Chipotle Gastrique (recipe follows)
36 Yukon Gold Potatoes, small	6 tsp Smoked Paprika
6 Tbls Canola Oil	6 Tbls Sunflower Oil
6 tsp Fleur de Sel	1-1/2 cup Micro Greens

Directions:

Cut pieces of Butchers twine to approximately 16 inches in length and tie it around the base of the head of the octopus leaving excess twine attached.

Lower the octopus into boiling water, fully submerged for 15 seconds. Pull out octopus and place in a bowl while the water returns to a boil.

Repeat this process three more times for a total of four times, but on the fourth and final time, submerge the octopus, bring the water back up to a simmer and cook for 45 minutes or until tender.

Once cooked, remove the octopus to a sheet pan and allow to cool to room temperature. Be very careful not to damage the octopus skin. Place octopus, uncovered into the fridge and allow to cool further

Bring the Octopus cooking liquid back up to a boil and cook the potatoes until just tender, about 20 minutes. We are slicing them so don't overcook.

Strain potatoes and discard the cooking liquid. Slice the potatoes in ¼ inch rounds and lay out on a tray.

Carefully remove the Octopus tentacles and cut into ½ inch thick rounds.

Heat canola oil in a skillet until smoking and sear one side of the octopus round for only 2 minutes or until golden brown. Remove to paper towel to absorb excess oil.

To plate:

Arrange potato rounds in a shingled pattern on the plate and season with fleur de sel. Arrange the octopus golden side up on top of the potatoes. Season with fleur de Sel. Drizzle liberally with the Chipotle Gastric and Sunflower oil. Dust with Smoked Paprika and garnish with micro greens.

Serve immediately.

Chipotle Gastrique

Makes 3 cup

6 cup Palm Sugar, shaved 1-1/2 cup White Vinegar	12 whole dried Chipotle Peppers 6 Tbsp water
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Directions:

In a small pot combine all ingredients and bring to a boil over high heat.
Stir to help dissolve the palm sugar.

Once boiling, reduce the heat and simmer for 15 minutes or until the liquid is reduced to a syrup consistency.

Remove from heat and allow to cool.

Place gastrique into a squeeze bottle and reserve for service.



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Third Course: Grilled Salmon Steak with with Goat Cheese and Garlic Polenta and Steamed Samphire

Serves 24

6 tablespoon fresh orange juice 12 tablespoons hoisin sauce 4 tablespoons honey	24 salmon steaks (each 8 to 10 ounces and 1 inch thick) Coarse salt and ground pepper 12 lemons
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Directions:

Rinse the salmon fillets and pat dry thoroughly with paper towels; season with sea salt. Season both sides with salt and pepper. and brush generously with glaze.

Heat the oil on the griddle over medium heat. Gently lay the salmon into the hot oil and cook until the first side is golden brown, 5 to 7 minutes; turn and continue cooking until the other is slightly browned, about 5 minutes more. Use less time if you want it rare(ish).

Remove the salmon from the griddle, and cool slightly.

Serve the salmon with a squirt lemon.

Steamed Samphire

4 Lb fresh samphire (sea beans) 1/2 lb unsalted butter	
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Directions:

Wash samphire thoroughly under running water before use. Bring abot 4 gallosn of water to a boil. Don't add salt to the cooking water as it's already salty enough. Cook samphire until tender, about 3 minutes. Can be done is small batches. Serve it boiled and dipped in melted butter to be eaten like asparagus with fish dishes

Goat Cheese Polenta with Garlic

Serves 24

6 tablespoons olive oil	6 cup corn grits or polenta
18 cloves garlic	24 ounces goat cheese
18 cups water	3 teaspoon salt

Directions:

Heat the oil in a large heavy pan. Add the garlic and saute gently until fragrant, but do not brown - browned garlic tastes bitter and gross. When the garlic is smelling awesome transfer to a bowl and set aside. When garlic is cooled, smash and coarsely chop.

In the large pot, bring the water to a boil. Add the polenta and whisk until smooth. Simmer for 15 minutes or so until the polenta has thickened. Add the garlic, goat cheese and the salt and stir until smooth. Taste and adjust as necessary. Serve the polenta immediately.



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Fourth Course: Rhubarb-Strawberry Crisp

6 cup (1600 grams) rolled oats
4-1/2 cup (570 grams) plus up to 12
tablespoons (180 grams) extra all-
purpose flour
3 cup (570 grams) light brown sugar
Heaped 1-1/2 teaspoon table salt
36 tablespoons (512 grams) unsalted
butter, melted
2 tablespoon cornstarch (optional, but
helps firm up the filling)

6 tablespoon (90 ml) lemon juice
6 tablespoon (90 grams) granulated sugar,
divided
6 cup (750 grams) small-diced rhubarb
(from about 8 medium stalks)
6 cup (930 grams) small-diced
strawberries
1 qt heavy cream – whipped to medium
peaks
confectioners sugar to sweeten cream

Directions:

Yield: alot

Heat oven to 375 degrees F. For easy removal, line bottom and two sides of a hotel pan with parchment paper.

Place oats, 4-1/2 cup flour, brown sugar and salt in large bowl and mix. Pour melted butter over, and stir until clumps form. If the clumps feel soft or look overly damp, add up to the remaining 12 tablespoons flour. Set aside 4 cup of the crumble mixture. Press the rest of the crumb mixture evenly in the bottom of the pan.

Place the fruit in a large bowl and toss it with the cornstarch. Add the lemon juice and then 3 tablespoons of the sugar. Spread the fruit over the crust and top with second 3 tablespoons sugar. Scatter reserved crumbs over fruit and bake bars for 30 to 40 minutes (firmer fruits will take longer), until fruit is bubbly and crisp portion is golden and smells toasty and amazing.

Let cool in pan in the fridge. Cut into squares and sprinkle with powdered sugar before serving.