



Les Marmitons
NEW JERSEY

May 2018 Event

Chapter Executives

present

A Preview of the October KKWC Benefit Dinner

First Course: Shrimp and Artichoke Ceviche (Peru)

Second Course: asparagus with prosciutto and poached egg (Italian from chef Roberto Passon)

Third Course: Australian short ribs with burnt ends, broccoli, cauliflower puree, cheddar mousee and black garlic jus

*Dessert: Bourbon and bacon baklava (Kentucky style from Bourbon and Bacon cookbook)
with
Espresso Pot de Crème*



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First Course: Shrimp and Artichoke Ceviche (Peru)

Serves 24

6 lb shrimp (21-25/lb), cleaned and deveined, tails off	18 tbs Aji Amarillo Paste
48 cups of water	12 garlic cloves
16 Bay leaves	1-1/2 cup vegetable oil
84 oz Artichokes (canned)	Salt to taste
6 lemon	To garnish:
Juice of 30 limes	6 Sweet Potato peeled, roasted and diced
3 stalk celery chopped	3/4 lb Peruvian Corn Kernels, frozen - reheated
1-1/2 cup chopped leeks	2 bu cilantro - chopped

Fill a medium pot with 8 cups of water and bay leaf. Place on stove on high heat and bring to a boil.

Add the shrimp and let cook for 5 minutes or until color changes.

Take shrimp off of heat and strain.

Remove bay leaf and chill in ice bath..

For canned artichoke hearts: Drain liquid from can, rinse, and quarter the artichoke hearts, place in bowl. Mix with cool shrimp and refrigerate.

In a blender, place lime juice, celery, leeks, aji amarillo paste, and garlic cloves.

Blend for 1 minute at medium speed.

Then, with the motor running, add the vegetable oil in a slow, steady stream, as making a dressing. The mixture should be creamy. Set aside and chill.

Mix the shrimp and artichoke mix with the aji amarillo sauce. Season to taste.

Garnish with sweet potatoes, corn, and cilantro on top. Serve immediately.



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Second Course: Asparagus with Prosciutto and Poached egg (Italian from chef Roberto Passon)

Serves 24

96 stalks white asparagus, peeled	12 lemons - juiced
96slices prosciutto	6 cup apple cider vinegar
24 Tbsp grated parmesan or Grana Padana cheese	18 oz unsalted butter - melted
24 eggs – poached sous vide	12 Tbsp chicken stock

Directions:

Sous vide the asparagus at 83.9C/183F for 30 minutes.

Sous vide the eggs at 62.8C (145F) for exactly 40 minutes. Remove eggs from bath and put in a 50C water bath to hold until service.

Whip the vinegar, butter and stock to make a vinaigrette.

Place 4 slices of prosciutto on each plate to create a bed for the asparagus.

Put ½ Tbsp of the cheese on the prosciutto

Place 4 asparagus spears on top of the prosciutto

Gently remove egg shells, drain off any loose white and place on top of the asparagus

Dress with one Tbsp of the vinaigrette

Sprinkle the remaining ½ Tbsp cheese over all

Finish under broiler just long enough to melt the cheese a bit. This will be just a few seconds to avoid drying the edges of the prosciutto.



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Third Course: Australian short ribs

Serves: 24

INGREDIENTS: <u>Australian Short Ribs</u> Salt 12 boneless Australian beef short ribs Black pepper 16 ounces canola oil 16 ounces butter, diced 16 sprigs thyme Urfa – (Turkish pepper)	<u>Burnt Ends</u> 12 ounces salt 16 ounces brown sugar 8 ounces coarsely ground black pepper 8 ounces coarsely ground coriander seeds 8 ounces garlic powder 8 ounces onion powder 4 pound beef brisket
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Method:

For the Australian Beef Short Ribs:

Salt beef aggressively and cure it, uncovered, in the refrigerator overnight. Heat the water bath of an immersion circulator to 72°C/161.6F. Season beef with pepper. Heat canola oil in a large sauté pan over high heat and sear beef on all sides. Remove from heat and chill. In a vacuum bag, combine beef, butter, and thyme. Seal and cook sous vide 36 hours. Remove from water bath and chill. May be done 5 days ahead and held in refrigerator.

Prior to service place bag in 61C/141.8F water bath to reheat for at least 20 minutes.

For the Burnt Ends:

In a bowl, combine salt, sugar, pepper, coriander, garlic powder, and onion powder. Cover brisket with spice mixture, place in a vacuum bag, and compress on high. Cure in refrigerator 24 hours. Heat the bath of an immersion circulator to 72°C/161.6F. Cook beef sous vide 24 hours. Remove from water bath and chill. May be done 5 days ahead and held in refrigerator.

Prior to service preheat oven to 350°F. Slice brisket into 1½-inch slices. Place beef on a parchment-lined sheet pan. Bake in oven until crispy.

<u>Black Garlic Jus</u> 8 tablespoons canola oil 8 ounces onion, diced 16 ounces carrot, diced 8 ounces celery, diced 16 sprigs thyme	4 cup brown Red wine 64 ounces black veal stock 24 ounces garlic, smashed Salt Black pepper Banyuls Traditional French Red Wine Vinegar
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For the Black Garlic Jus:

In medium sauce pot, heat oil and lightly caramelize onion, carrot, celery. Add thyme and deglaze with red wine. Add veal stock, smashed black garlic, and reduce by half. Strain through a chinois and return to heat. Reduce to proper sauce consistency and season with salt, black pepper, and Banyuls vinegar.

For the Broccoli Purée:

<u>Broccoli Purée</u> 40 ounces broccoli florets 4 cup milk	4 clove garlic Salt
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Bring a large pot of seasoned water to a boil. Blanch broccoli 3 to 4 minutes, until tender. Remove from water and shock in an ice bath. In a saucepot, combine milk and garlic and scald. Remove from heat and discard garlic. In a blender, purée broccoli florets, adjusting with warm milk to achieve a smooth, thick consistency. Pass through a chinois into a bowl set over an ice bath. Chill.

For the Broccoli Florets:

<u>Broccoli Florets</u> 3 broccoli head cut into florets	Salt
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Bring a large pot of seasoned water to a boil. Blanch broccoli 3 to 4 minutes, until tender. Remove from water and shock in an ice bath. Drain and hold until service.

For the Cheddar Mousse:

<u>Cheddar Mousse</u> 1 cup half-and-half 2 lb cheddar cheese, sharp aged, finely grated	4 cup heavy cream 4 teaspoon Worcestershire sauce 4 teaspoon kirsch liqueur
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Mix the half-and-half and cheese in an electric blender, adding about 1/2 a cup of cheese at a time.

Place this mixture in the top of a double boiler over hot, but not rapidly boiling water. Heat and stir until the mixture is smooth and all of the cheese is melted. Remove from heat, and cool at least 10 minutes.

In the mean time whip the heavy cream until stiff and season it with the Worcestershire sauce and Kirsch. Fold the seasoned whipped cream lightly into the cheese mixture.

For the Cauliflower Puree:

<u>Cauliflower Puree:</u> 6 head cauliflower, 12 to 15 pounds 18 tablespoons unsalted butter	6 teaspoon kosher salt 2 teaspoon freshly ground black pepper
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Pull the leaves off the cauliflower and cut out the core in a kind of cone-shaped section. Then pull the florets off the head with your fingers, using a knife when you need to. Break or cut the florets into smaller, regular pieces (about 1 1/2 inch) and put them in a steamer insert. Bring about 1 inch of water to a boil in the steamer pot, add the insert, cover, and cook for about 15 minutes, or until you can poke a paring knife into the stems and you can feel that there's still a little texture there. (Tooth, it's called.) Stir the cauliflower well a few times while it's steaming so that it cooks evenly.

Process the cauliflower in 6 batches in a food processor. For each batch Measure out 3/4 cup of the steaming liquid, and pour in about 1/4 cup; purée until smooth. Add more as needed to achieve a smooth puree. You'll need to stop and scrape and stir the purée a few times; add more liquid as you need to, but with the understanding that you really want to add as little liquid as you can get away with. With the motor running, process in the butter, salt, and pepper through the feed tube. Taste for seasoning and serve hot. Can be made ahead and kept warm.

To Assemble and Serve:

In a medium sauté pan, heat canola oil and sauté broccoli florets until golden brown around the edges. Remove from pan and drain on paper towels.

Heat Broccoli Purée.

Heat Cauliflower Puree.

Remove Australian Beef Short Ribs from bags and cut in half. Keep warm for plating.

On each plate, place a swipe of Broccoli Purée, 2 broccoli florets, a dollop of cauliflower puree, ½ piece of short rib and a piece of burnt end. Sauce beef with Black Garlic Jus. Plate a dollop of Cheddar Mousse next to beef and sprinkle it with urfa and sea salt.



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Bourbon and Bacon Backlava (Kentucky style from Bourbon and Bacon cookbook)

Serves 24

3 cups pecan halves	1 cup unsalted butter, melted
1 cup pistachios	¾ cup honey
½ tsp. ground cinnamon	1 (4- x 2-inch) lemon peel strip
1-2/3 cups sugar, divided	1 Tbsp. fresh lemon juice
¾ cup cooked and crumbled bacon slices	1 (3-inch) cinnamon stick
1 (16-oz.) package frozen phyllo pastry, thawed	¼ cup bourbon

Instructions

Preheat oven to 325°. Process first 3 ingredients and ⅔ cup sugar in a food processor until the texture of coarse meal. Add bacon; pulse 3 times.

Place 2 phyllo sheets in bottom of a lightly greased 13- x 9-inch pan. Brush well with melted butter. Repeat with 10 sheets, brushing with butter between every 2 sheets. Sprinkle half of nut mixture (about 2½ cups) over phyllo. Repeat phyllo layering with 12 sheets, brushing with butter between every 2 sheets. Sprinkle with remaining nut mixture. Top with 15 sheets, brushing with butter between every 2 sheets. Brush top with butter. Using a sharp knife, score baklava into 1½-inch squares. Bake at 325° for 30 minutes. Reduce temperature to 300°, and bake 50 minutes or until golden brown.

Meanwhile, combine 1 cup water, honey, next 3 ingredients, and remaining 1 cup sugar in a heavy saucepan. Bring to a boil over medium-high heat; reduce heat to low, and simmer, uncovered, 10 minutes, stirring occasionally. Remove from heat; let stand 15 minutes. Strain mixture into a 1-qt. glass measuring cup. Stir in bourbon; cool completely (about 1 hour).

Pour syrup evenly over baked baklava. Cool to room temperature. Cover loosely with foil; let stand at room temperature at least 2 hours or overnight before serving. Best in two or three days.