



Les Marmitons
NEW JERSEY

May 2022 Event

Member Chef's

Paul Eggermann

Andre Chabanel

Efrain Raices

First Course: Iceberg Wedge with blue cheese dressing (2" wedge- garnished with a few slices of tomato)

2nd Course: Modernist Mac 'n Cheese with lobster, tomato and peas (2 oz serving in a ramekin)

3rd Course: Sous Vide Hanger Steak, horseradish hollandaise sauce, steamed asparagus - lemon vinaigrette, Potatoes Gratin

Fourth Course: Chocolate Raspberry Mousse Cake



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First Course: Iceberg Wedge with blue cheese dressing

Serves 24

For the Blue Cheese Dressing 3 cup light sour cream 1½ cup Hellman's mayonnaise 9 tablespoons buttermilk 9 teaspoons red wine vinegar ¾ teaspoon garlic salt 4 ½ teaspoons freshly ground black pepper 12 ounces blue cheese 6 ounces blue cheese chunks for garnish) 36 chives , diced (reserve a few for garnish)	For the Salad 3 head iceberg lettuce , cored with limp outer leaves removed 12 strips bacon , cooked, cooled and crumbled 6 cups cherry tomatoes , cut in half or in wedges Kosher salt and freshly ground black pepper
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DIRECTIONS:

Add all of the dressing ingredients to a medium bowl and stir well to combine. Refrigerate for at least 20 minutes.

Remove any limp outer leaves of the lettuce heads and then cut in half, then cut each half into quartered wedges.

Place each wedge on a plate, drizzle with the blue cheese dressing, top with a few crumbles of bacon, a sprinkling of chives and reserved blue cheese chunks with slices of tomatoes.

Give one more sprinkle of freshly ground black pepper, and serve.



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Second Course: Modernist Mac 'n Cheese with lobster, tomato and peas

Serves 24 (3/4 cups ea)

Milk 636 gm (2-1/4 cups)	8 frozen lobster tails, steamed and cut into 1/2" cubes.
Sodium Citrate 27 gm	6 large tomatoes, seeded and cut into 1/2" pieces
White Sharp Cheddar cheese 684 gm finely grated	3 cups frozen peas
Dry Elbow Macaroni 576 gm	
salt to taste	

Directions:

For the cheese:

Combine milk and sodium citrate in a pot, whisk to dissolve and bring to a simmer over medium heat.

Gradually add the cheese into the simmering liquid, blending each addition with an immersion blender until melted and completely smooth.

For the Macaroni:

Bring a large pot of water to a boil. Add the macaroni and boil until al dente according to the package directions. Usually 6 minutes.

Drain but do not rinse the pasta.

Stir in the the warm cheese sauce and fold in the lobster, tomatoes and frozen peas. The heat from the cheese sauce will heat up the additions.

Season to taste and serve immediately in medium ramekins.



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Third Course: Sous Vide Hanger Steak, horseradish hollandaise sauce, steamed asparagus - lemon vinaigrette, Potatoes Gratin

Serves: 24

6 whole hanger steaks, trimmed of silver skin and excess fat.	Salt, pepper and granular garlic 1 lb unsalted butter for baste.
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Directions:

Cut out the thick sinew that runs through the center of each hanger steak. This will give you two sections that will each make two servings as below.

Apply salt, pepper and granular garlic to all sides of the hanger steak sections.

Vacuum seal two sections in each of 6 large sous vide bags.

Cook in 53°C (127.4°F) sous vide bath for 3 hours.

Chill in ice bath and store in refrigerator until service. Can be done up to one week ahead.

At service warm cooked steaks in 50°C (122°F) bath.

Remove steak from bags , pat dry and sear on all sides until nicely browned, about one minute. Baste with melted butter on all sides as you go.

Cut into 1" medallions and plate 4 pieces per serving.

Plating:

Place a generous smear of hollandaise sauce on each plate. Place 4 medallions on the edge of the sauce. Place 6 asparagus spears alongside the steak and one portion of the potato gratin scored as below. Sprinkle chopped chives on gratin and serve.

Potatoes Gratin

Serves 24

7 pounds baking potatoes, peeled and sliced paper-thin	3 cup grated Parmigiano-Reggiano
7 cups heavy cream	Sea salt and freshly ground black pepper
7 garlic cloves, split	
Leaves from 15 fresh thyme sprigs	
10 tablespoons chopped fresh chives, plus more for garnish	

Directions:

Preheat the oven to 375 degrees F.

In a large bowl combine all the ingredients, tossing to coat.

Season with salt and pepper.

Put the potato mixture into a hotel pan, flatten it out with a spatula, and bake for 40-60 minutes, until the potatoes are tender and the gratin is bubbly.

Let stand for 10 minutes before serving. Score gratin into 24 equal portions.

Garnish with fresh chives.

Horseradish Hollandaise Sauce

Serves 24

2-1/2 cup unsalted butter (20 ounces)	4 tablespoons water
12 large egg yolks	5 tablespoons drained prepared horseradish
4 tablespoons fresh lemon juice (from 2 or 3 lemons)	2 teaspoon kosher salt

Directions:

Melt butter in a small saucepan over medium heat.

In a bowl ready for a double boiler, off the heat, whisk together the lemon juice, water and egg yolks. Place over simmering water and whisk until the texture becomes thick and frothy, about 5 minutes. Do not overcook the mixture so as not to scramble the egg yolks.

Remove the bowl from the double boiler. Off the heat, slowly drizzle in the melted butter, whisking constantly. Stir in the horseradish and season with salt and pepper. Set aside at room temperature. When ready to serve, reheat the sauce by returning the bowl to the warm double boiler and whisking for a few seconds.

Serve immediately.

Asparagus with Lemon Vinaigrette

Serves 24

132 fresh asparagus stalks (about 10 pounds) - woody stems removed	<u>For the Vinaigrette:</u> 5 Tbsp Dijon mustard 7 lemons, juiced 12 tablespoon olive oil Kosher salt and freshly ground black pepper
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Prepare larger steamer with lid.

Break off the woody ends of the asparagus stalks.

Steam asparagus over high heat until bright green and tender-crisp, about 3 minutes.

For the vinaigrette:

In a large bowl, vigorously whisk together the mustard and lemon juice. Slowly drizzle in the olive oil, whisking quickly to emulsify the olive oil into the juice mixture. Season with salt and pepper, to taste.

Place asparagus on a platter, drizzle with vinaigrette, and serve as above.



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Fourth Course: Chocolate Raspberry Mousse Cake

A decadent cake made with three layers starting with a flourless chocolate cake topped with dark chocolate mousse and white chocolate raspberry mousse.

Serves 10-12 (Repeat for 20-24 servings)

Flourless Chocolate Cake Layer: 7 ounces bittersweet chocolate finely chopped 6 tablespoons unsalted butter 1 1/2 teaspoons pure vanilla extract	4 large eggs separated pinch of salt 1/3 cup light brown sugar
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INSTRUCTIONS

Flourless Chocolate Cake Layer:

Preheat oven to 325 degrees Fahrenheit.

Prepare a 9" springform pan by removing and turning the base upside down, setting it inside the ring, and clamping the pan.

Generously grease the sides and base of the pan with butter.

Place 7 ounces finely chopped chocolate and 6 tablespoons butter in a large heatproof bowl.

Prepare a double boiler by filling a saucepan with 1" of water and setting it over low heat on the stove.

Set the chocolate filled bowl over the pan and allow the chocolate and butter to melt slowly, stirring often.

Remove the melted chocolate from the stove and allow it to cool for about 5 minutes.

Stir in 1 1/2 teaspoons of vanilla and 4 egg yolks.

Whisk the 4 egg whites and salt until foam forms.

Sprinkle in 3 tablespoons of the brown sugar and whisk until combined.

Add the rest of the brown sugar (2 1/2 tablespoons) and whisk to soft peaks (pick up the whisk and the eggs should form a peak but flop over.)

Gently fold 1/3rd of the whipped egg whites into the chocolate mixture.

Fold in the remaining egg whites being careful to not deflate them.

Pour the cake batter into the prepared pan.

Bake for 15-18 minutes until the top no longer looks wet.

Chocolate Mousse Layer: 1 1/2 cups heavy whipping cream 12 ounces semi-sweet chocolate finely chopped 3 tablespoons water	3 tablespoons sugar 3 egg yolks room temperature
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Chocolate Mousse Layer:

Whisk 1 1/2 cups heavy whipping cream to soft peaks then set aside.

Melt the 12 ounces of finely chopped chocolate in a large bowl.

Pour 3 tablespoons of water and 3 tablespoons of sugar in a small saucepan and bring it to a boil over medium heat.

Stir until the sugar is dissolved creating a simple syrup.

Whisk 3 egg yolks in a medium bowl.

Continue to whisk the eggs while slowly adding a small amount of sugar syrup.

Slowly drizzle in the remaining sugar syrup continually whisking.

Combine the whipped egg yolks with the melted chocolate, stirring until well incorporated.

Heat this chocolate mixture in the microwave on high power for 15 seconds then stir.

Alternatively, you can heat it using a double boiler, until smooth and creamy.

Add one-third of the whipped cream to the warmed chocolate mixture and whisk until well incorporated.

Gently fold in the remaining whipped cream until fluffy.

Pour the chocolate mousse over the flourless chocolate cake layer in the springform pan.

Spread the mousse evenly over top then refrigerate the cake for 30 minutes.

White Chocolate Raspberry Mousse: 1 tablespoon water 1 teaspoon unflavored gelatin 16 ounces frozen raspberries 1 tablespoon sugar 6 ounces white chocolate finely chopped	1 cup heavy whipping cream Garnish: 8 ounces fresh raspberries rinsed and patted dry
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White Chocolate Raspberry Mousse:

Pour 1 tablespoon of water into a small bowl.

Sprinkle 1 teaspoon of gelatin over top and set aside for 5 minutes to bloom.

Pour 16 ounces of frozen raspberries into the bowl of a food processor or blender and puree.

Pour puree into a fine-mesh strainer set over a bowl and press down on the berries.

Allow the raspberry juice to drip into the bowl.

Press on the solids to get as much juice out of the puree as possible. You'll want 1 cup of puree.

Discard the solids including the seeds.

Pour the raspberry puree into a small saucepan.

Add 1 tablespoon of sugar.

Bring to a boil over medium heat.

Continue to boil, stirring often until the juice reduces to 1/2 cup, about 5 minutes.

Remove from heat and add the bloomed gelatin.

Stir until the gelatin is dissolved.

Put the 6 ounces of chopped white chocolate into a large bowl.

Pour hot juice over chocolate.

Allow to sit for 3 minutes.

Stir until melted and smooth.

Whisk 1 cup of heavy whipping cream to soft peaks.

Whisk 1/3 of the whipped cream into the white chocolate mixture.

Gently fold in the remaining whipped cream until light and fluffy.

Pour over the chocolate mousse layer and spread evenly. Refrigerate for at least 3 hours.

Remove the cake from the refrigerator and bring to room temperature.

Run a thin knife or offset spatula around the edge of the pan.

Release the latch on the pan and carefully remove the metal ring from the cake.