



Les Marmitons

NEW JERSEY

May 2026 Event

Chef: Self Run Event Presented by our President

Efrain Raices

First Course: Samosa Puff Pastry

Second Course: Bhagari Jhinga (Coconut Shrimp Curry)

Third Course: Chicken Chettinad, Aloo Matar (Potato Dish),

Fragrant Basmati Rice

Fourth Course: Jalebi (similar to mini funnel cakes)



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1st Course: Samosa Puff Pastry

Serves 30

980 grams puff pastry sheets
4 tablespoons butter
2 teaspoons Kalonji optional

For samosa mixture

1.4 kilograms potatoes boiled,
peeled and roughly mashed
4 tablespoons oil
2 teaspoons cumin seeds
2 teaspoons coriander seeds
coarsely crushed
1.33 tablespoons finely chopped
green chilies used spicy variety

2 teaspoons ginger paste
1 1/2 cups green peas
2 1/2 teaspoons salt or to taste
1 teaspoon red chili powder
1/2 teaspoon turmeric powder
1 tablespoon garam masala
1 tablespoon aamchur powder
1 bunch green onions
1 bunch cilantro
1 jar Green chutney,
1 jar Garlic chutney
1 jar Sweet chutney

Instructions:

To begin, thaw the puff pastry according to the package instruction. This will take 30-45 minutes. Don't let it sit out any longer than that.

Preheat your oven to @400 degrees F.

Line the baking sheet with parchment paper.

Samosa tart filling

Peel, boil and mash the potatoes

Heat oil in a pan.

Add cumin seeds and crushed coriander seeds. Saute for 5 to 6 seconds.

Now add Ginger and green chilies. Again sauté for 30 seconds.

Add all the spices - red chili powder, garam masala, aamchur powder, turmeric powder, salt - And green peas.

Mix everything well and sauté for a minute.

Now add mashed potatoes. Mix very well and cook on a medium flame for about 4 to 5 minutes, stirring occasionally. Switch off the flame and let the mixture cool down.

Assemble

Take one thawed puff pastry sheet on a working surface. Carefully open it.

Lightly Roll thawed puff pastry out into a large 9 x 13-inch rectangle.

Transfer it to a sheet pan lined with parchment paper.

Prick the inside of the rectangle with a fork, leaving the $\frac{3}{4}$ inch on all sides. This will prevent it from rising in the oven.

Spread some samosa filling on top of the puff pastry sheet leaving $\frac{3}{4}$ inch border on all four sides.

Fold the border on all sides. Then brush the border with melted butter. Sprinkle some Kalonji on the border.

Do the same process with the remaining puff pastry sheet. And place it on a different baking sheet.

Place the baking sheets into the oven on the middle rack.

Bake this samosa puff pastry tart at @400 degrees F. for about 25 to 30 minutes or until golden brown.(REMEMEBER THAT OUR OVENS ARE FASTER – so check at every few minutes)

Note - Baking times may vary from oven to oven. Keep an eye on your pastry during the last 5 minutes. When it's golden and puffy, it's done.

Take it out of the oven. Let it cool down for about 5 minutes.

And at the time of serving, drizzle garlic chutney, sweet chutney, and green chutney.

And then sprinkle some green onion, and cilantro.



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2nd Course: Bhagari Jhinga (Coconut Shrimp Curry)

Serves 30

7 tablespoons tomato paste 1 3/4 tablespoons salt 1 3/4 teaspoons sugar 2.5 tablespoons garam masala 1.25 tablespoons ground roasted cumin seeds 1 3/4 teaspoons cayenne pepper 1.25 cups finely chopped fresh cilantro 7 hot green chile, finely chopped	2.25 tablespoons fresh lemon juice 40 OZ coconut milk, well stirred Shrimp 1.25 cups vegetable oil 2.25 tablespoons black mustard seeds 21 cloves garlic, finely chopped 70 curry leaves 8 3/4 pounds medium shrimp, peeled and deveined
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Instructions:

To make the sauce: Put the tomato sauce in a bowl. Add the salt, sugar, garam masala, cumin, cayenne, cilantro, green chile, lemon juice and 6 Tbsp water. Mix well, slowly adding coconut milk until completely blended. Set aside.

To complete: Put the oil in a wok or frying pan over medium-high heat. When the oil is hot, put in the mustard seeds. When mustard seeds begin to pop -- a few seconds -- add the garlic and fresh curry leaves, if using. Stir and fry till garlic turns medium brown, add shrimp. Stir until shrimp is opaque most of the way through. Add the sauce, turn heat to medium and heat till the sauce begins to simmer. Turn off heat and serve.



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**3rd Course: hicken Chettinad, Bhartha (Indian Eggplant),
Fragrant Basmati Rice**

Serves 30

For Marination: 3.75 kg Chicken, cut 1 1/4 tbsp. turmeric powder 7 1/2 tbsp. Lemon juice Salt as required For Seasoning: 14 tbsp. sesame oil 112 Shallots (sliced) Salt as required 22 sprigs curry leaves For Chettinad Masala: 7 1/2 tbsp. seasame oil 2 cups fresh Coconut grated 15 nos. bay leaves 1.5 cups. coriander seeds 45 nos.Red Chilli Bedgi 7 1/2 tbsp. black pepper	2 1/2 tbsp. cumin seeds 2 1/2 tbsp. fennel seeds 7 1/2 green cardamom 7 1/2 Black Cardamom 15 Black Stone Flowers 7 1/2 Star Anise 60 Cloves 7 1/2 blades of Mace 7-1" inch piece Cinnamon 45-60 cloves of garlic 7 inch Ginger 7 tbsp. tamarind paste 7 pinches of fenugreek seeds Water as required Corriander for garnishing
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Instructions:

Mix the curry cut chicken with lemon juice, turmeric powder and salt. Keep aside for 30 minutes.

The Chettinad Masala:

In a pan heat oil and add coriander seeds, fennel seeds, cumin seeds, black peppercorn, blades of mace, cloves, cinnamon stick, star anise, green cardamom and black cardamom. Saute while keeping the flame on moderate.

Now add bay leaves, stone flower, garlic, dry red chillies and toast these spices till deep brown in colour.

Transfer the roasted spices onto a plate and let it cool down to room temperature. In the same pan roast grated coconut on moderate flame until brown in colour and transfer onto a plate and let it cool down to room temperature. Once the roasted spices and coconut have cooled down, transfer them into a blender and add fenugreek seeds, ginger, tamarind paste and water. Grind everything to a fine paste. This should be SMOOTH. Add water as needed

The Seasoning:

Heat oil in a pan and add shallots, curry leaves and saute on medium flame until shallots are golden brown.

Now add the marinated chicken and turn the flame on high and saute for 2-3 minutes. Once the chicken has seared well, add the Chettinad Masala, water, salt and bring it to a boil.

Lower the flame, cover with a lid and let it cook for 15-250 minutes.

Garnish with coriander leaves and serve hot.

Bhartha (Indian Eggplant)

Serves 30

24 Japanese or chinese eggplant – the long skinny ones 8 onions (diced) 18 cloves garlic (minced) 12 medium plum tomatoes - diced 2 1/2 tablespoons fresh ginger (minced or grated) 4 Tablespoons Garam Masala	4 Tablespoons ground cummin – roasted seeds ground 1 Tablespoon Turmeric 1 Tablespoon Chili powder 1 cup Vegetable oil 8 tablespoons fresh cilantro (chopped) Salt and pepper (to taste)
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Instructions:

Gather the ingredients.

Prick the eggplant and roast in a 325 oven till soft. Then allow to cool and roughly chop into 1 inch segments.

Heat the oil and cook the onions and garlic till translucent. Add all the spices, give them a minute or so and then add the tomatoes. Cook 2-3 minutes then reduce heat and allow it to cook down slowly for 10 minutes or so.

Stir in the eggplant and simmer till heated through – add salt and pepper to taste. Serve with a sprinkle of fresh cilantro.

Indian Style Basmati Rice

7 1/2 cups basmati rice 10 tablespoons vegetable oil 5 (2 inch) pieces cinnamon stick 10 pods green cardamom 10 whole cloves	5 tablespoons cumin seed 5 small onion, thinly sliced 12 1/2 cups water 1.75 tablespoons salt, or to taste
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Instructions:

Gather all ingredients.

Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes.

In the last 10 minutes of soaking, heat oil in a large pot or saucepan over medium heat.

Add cinnamon stick, cardamom pods, and cloves, then stir in cumin seed.

Cook and stir until fragrant and toasted, about a minute. Add sliced onion and stir.

Sauté until the onion is tender and a rich golden brown color, about 10 minutes.

Drain water from rice, and stir into the pot. Cook and stir rice until lightly toasted, about 3 minutes.

Add water and salt, and bring to a boil. Cover and reduce heat to low. Simmer until all the water has been absorbed, about 15 minutes.

Let stand for 5 minutes, then fluff with a fork before serving.



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4th Course: *Jalebi*

Serves 30

Jalebi batter

7 cups all purpose flour
14 tablespoons gram flour (besan)
1 teaspoon turmeric powder
1.75 teaspoon baking powder
7 cups water
7 to 14 tablespoons all purpose flour to be added later after the batter has fermented

Sugar syrup:

7 cups sugar
3 1/2 cups water
1 3/4 teaspoons saffron strands
oil for deep frying, as required - you can also use ghee instead

Instructions:

Making batter

In a mixing bowl, take the 1 cup of all purpose flour or maida. Add besan or gram flour, a baking powder and turmeric powder.

Mix all the above dry ingredients with a spoon or spatula.

Then add water. The amount of water to be added depends on the quality of flour used. I added 7 cups water. Depending on the quality of flour and besan, you can add from 5.25 to 7 cups water.

With the spatula or spoon, first mix. Break the small or tiny lumps with the spatula or spoon while mixing.

Then in round circular directions stir the batter briskly for 4 or 5 minutes. This adds volume to the batter and makes it even and smooth.

The batter should have a flowing consistency. Cover and keep the batter to ferment in a warm place for 12 to 15 hours.

I kept for 15 hours. If you live in a cold climate, you can keep for 20 to 24 hours and if you live in a hot or warm climate, keep for 6 to 10 hours.

After fermentation the batter will have tiny air-pockets in it with a tangy taste.

Stir the batter and if you carefully see, the batter would have become thinner than what it was before fermentation. We will not be doing the long fermentation.

So to thicken the batter again (ID NEEDED), add 1 to 2 tablespoons of all-purpose flour.

With a spoon mix very well.

Now pour this batter in the squeezey tomato ketchup bottles that we get in the market. You can also use coconut shell and make a small hole in it.

You can also use a piping bag or make your own with butter paper. Depending on the capacity of the bottle, you can pour less or more in it.

Preparing sugar syrup

Take 7 cup sugar in a pan. Add saffron strands to it. Do add saffron as it gives a nice orange yellow color and also its aroma to the jalebi.

Add 3.5 cup of water.

Keep this pan on stove top on low heat and begin to stir, so that the sugar dissolves. On a low to medium flame, cook the sugar syrup.

Cook till you get one string consistency in the sugar syrup.

Once you get the one string consistency, switch off the heat and add 1.75 tsp lime or lemon juice. Stir well. Keep the sugar syrup on the burner itself so that it remains warm when you add the jalebi in it.

Frying jalebi

Heat oil for deep frying in a kadai or pan. You can also use ghee or half-half of oil and ghee. Ghee gives a better flavor.

To check the temperature of oil, add a tiny amount of batter to the oil. If it comes up quickly and gradually the oil is hot enough for the jalebi to be fried.

The frying temperature is 350 degrees Fahrenheit/176 degrees Celsius.

Now squeeze the bottle and make concentric rings with the batter.

Either start from the center and move outside or vice versa. Be careful while making the jalebis as the oil is hot.

You won't get perfect shapes as the jalebis keep on moving while you make the circles.

This does require practice and it also depends on what equipment you are using to make them.

When one side is partly cooked, turn over and fry the other side.

Some jalebi will be cooked faster than others.

Fry till the oil stops sizzling and the jalebis are a light golden. Remove with a tongs or a bamboo skewer. While removing shake to drain the extra oil.

Adding fried jalebi to sugar syrup

Then immediately put the fried jalebis in the sugar syrup. The sugar syrup should be slightly hot or warm when you add the jalebis in it.

Turn over after a minute so that both sides are coated with the syrup.

Keep them in the syrup for about 2 to 3 minutes. If you keep for two minutes, they will be lightly colored and if you keep for 3 minutes or more, they will have a deep color.

Remove with a wooden skewer or tongs. Shake lightly so that the excess sugar syrup falls back in the pan. Place them in a plate or tray lined with a foil or butter paper.

Make all jalebi this way. Its better to have a help while doing so. Otherwise it is kind of multi-tasking.

Serve jalebi hot, warm or at room temperature. The leftovers can be kept in an airtight container and refrigerated.