



**Les Marmitons**  
**NEW JERSEY**

## **Wurst Plate: Home made Wiesswurst with Currywurst Sauce Berlin style, Red Onion Marmalade and Soft Pretzel Roll.**

### **Ingredients:**

**Wiesswurst Recipe: 40 (6) inch Links**

<b>5 lb. Boneless Pork Butt</b>	<b>2 tsp. Nutmeg</b>
<b>4 lb. Pork Jowl Fat</b>	<b>3 oz. Salt</b>
<b>3 lb. Shaved Ice</b>	<b>6 oz. NFDM (Non Fat Dry Milk)</b>
<b>34-35 cm. Diameter Hog Casings</b>	<b>2 tsp. Lemon Zest</b>
<b>Seasonings</b>	<b>1 c. Sautéed Onion, cooled</b>
<b>2 T. Ground white Pepper</b>	<b>¼ c. Chopped Parsley</b>
<b>½ tsp. Mace</b>	

### **Method:**

1. Dice all pork and jowl fat, keep separate from each other.
2. Place diced fat and meat into the freezer and chill till a slight crust form on the outside of the meat.
3. Grind the pork and fat separately using a medium die.
4. Place the ground pork and fat back into the freezer till firm.
5. Place the meat and seasonings (minus the NFDM) into a mixer and blend for 30 seconds.
6. Add the NFDM, sautéed Onions, Lemon Zest and Parsley on top of the meat and add the shaved ice.
7. Blend on low speed until fully incorporated. Then turn the mixer to a higher speed to emulsify.
- \*Maintain no more than a 31-33 F. during this time. Approx. 2-3 minutes
8. Transfer the emulsified meat to a food processor in small batches and puree.
9. Place the whipped meat into a sausage press and fill. Maintain an even press and be careful not to over stuff the casing.
10. Poach the sausage in 180 degree water till an internal temperature of 155 degrees.
11. Classically served in an individual small terrine in hot water.

## Currywurst

<b>1 Gallon ketchup</b>	<b>1 T. Ground Ginger</b>
<b>1 Spanish white Onion; Diced</b>	<b>1/4 - 1/2 c. Madras Hot curry Powder</b>
<b>1 tsp. White Pepper</b>	<b>Salt to taste</b>
<b>1 T. Smoked Paprika</b>	

Method:

1. Sautee diced onion in a large pot.
2. Add the seasonings and sweat for 2 minutes.
3. Add the ketchup and bring to a simmer for 15 minutes.
4. Strain the sauce and re-season to taste.

## Red Onion Marmalade

<b>4 Red Onions: Sliced to a Medium thickness.</b>	<b>4 c. port Wine</b>
	<b>1 c. Sugar</b>

Method

1. Place all ingredients into a small sauce pot and simmer until liquid reduces to Nape. Chill for service



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## **Rouladen with Herb Speatzle, Braised Red Cabbage and Oktoberfest Sauce Charcutier**

### **Rouladen**

<b>Beef top round: 30 (5 oz.) filets: Multi Grain German Mustard 5 ea. Onion: Small diced 2 lb. Bacon: Lardons</b>	<b>2 lb. Meripiox: Small diced 2 ½ qts. Beef or Chicken stock (if using canned, use low sodium) Salt and Pepper</b>
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### **Method:**

1. Pound out the meat to thin ¼ inch constancy, but do not pound wholes into the meat.
2. Render the bacon in a medium pan, add the onions and sweat.
3. Rub some of the mustard over the pounded fillet and season with salt and pepper.
4. Place a portion of the bacon onion mixture over the fillet.
5. Tuck in the edges of the fillet; roll and tie.
6. Season the Rouladen with salt and pepper and brown on high heat in a large brassier.
7. Remove Rouladen and add the meripiox. Lightly Caramelize.
8. Add the Beef back to the pan and 2 ½ qts. Beef or Chicken Stock.
9. Cover with foil and Bake at 425 degrees for 1 ½ hrs. or until tender.
10. Remove Rouladen from the pan and remove string, place into a hotel pan with a small amount of the braising liquid and keep warm.
11. Strain the braising liquid to make the sauce.

## Sauce Charcutiere

**2 qts. Braising liquid**  
**2 bottles Oktoberfest**  
**10 Shallots: Minced**  
**5 T. Dijon Mustard**  
**½ c. White wine Vinegar**  
**30 ea. Cornishons: Fanned (hold for**

**garnish)**  
**Capers – 1 Jar**  
**Roux: 1 lb. Butter: Flour to make ma wet sand mixture (approx.2 c.) cook till nutty and chill before use.**

### Method

1. Sauté minced shallots in butter.
2. Add the Dijon and quickly sauté.
3. De-glaze with vinegar and Oktoberfest Beer.
4. Add braising liquid and bring to a boil.
5. Thicken with roux: Remember you can always add more roux and it does thicken as you cook. Roux takes 20 minutes to cook. So take these factors into consideration when thickening your sauce. Add roux in small portions and evaluate.
6. Keeping the cornishon together, fan out the pickle and use it as garnish on top of the sliced rouladen and cover both with sauce. Sprinkle 3-4 capers over Rouladen and serve!

## Speatzle

<b>2 ½ Cups Milk</b> <b>6 cups. A.P. Flour</b> <b>6 Large Eggs</b> <b>1 c. Crème Fraiche or Sourcream</b> <b>1 lb. Un-Salted Butter Diced (using half at a time)</b>	<b>Salt, pepper and Nutmeg</b> <b>Finely Chopped Herbs: Thyme, Parsley, Chives and Sage</b>
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### Method

1. Prepare a batter using the straight mixing method ( well technique.)
2. Add some fresh herbs to the batter and let rest for 30 minutes.
3. Bring a large pot of water to a boil that a colander will fit over.
4. Salt the water as you would for pasta.
5. Using a bench scrapper or rubber spatula push a small amount of the batter through the colander into the boiling water.
6. After a portion of the batter is in the boiling water, gently stir the speatzle.
7. Using a spider or perforated spoon, take the speatzle out of the boiling water and shock in an ice bath to shock.
8. To order: Melt whole unsalted butter in a pan.
9. When the butter has melted add the speatzle and cook until fully coated and edges of speatzle begin to brown.
10. Add more whole butter, the rest of the herbs and season with salt, pepper and nutmeg

## Braised Red Cabbage

<b>1 Head Shredded Red Cabbage</b> <b>1 c. Apple cider vinegar</b> <b>1 Diced Apple</b> <b>2 Skinned Granny Smith Apples: pureed</b>	<b><u>Sachet de Piece</u></b> <b>3-4 Bay leaves</b> <b>4 cloves</b> <b>10 peppercorns (colored?)</b> <b>Salt and Pepper to taste</b>
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### Method

1. Sautee the diced apples in butter
2. Add the shredded cabbage, vinegar, pureed apples and the Sachet. Bring this mixture to a boil and turn to a low simmer.
3. Simmer for 45-60 minutes.
  4. Re-season if necessary: Salt and Pepper/Vinegar?

## Choucroute:

**Smoked Pork Chop, Grilled Bratwurst, and Chef Harkness' Frankfurters simmered in Home Made Sauerkraut with Bacon, Juniper Berries and Alsatian Riesling.**

### Smoked Pork Chop:

Brine Pork chops overnight

### Bratwurst: 40 (6) inch Links

<b>8 lb. Boneless Pork Butt</b> <b>3 lb. Jowel Fat</b> <b>2 C. Iced Water</b> <b>4 oz. Seasoning Mix(Chef Harkness will</b>	<b>Bring)</b> <b>Hog Cassings 31-33 cm in Diameter</b>
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### Method

1. Dice pork meat and fat, keep separate.
2. Freeze the meat until a crust has formed.
3. Grind the meats separately using a medium die.
4. Put only the Pork butt through the grinder twice.
5. Place the separated ground meat and fat into the freezer until firm.
6. Put the ground pork and seasoning into the mixer and blend on low speed for 30 seconds, then while the mixer is running, add the iced water one cup at a time.
7. Shut the mixer off and add the jowel fat. Emulsify on low, then on medium to create a true emulsification.
8. Stuff sausage meat into casings and Poach in 185 degree water to an internal temp. of 140 degrees. Let rest before use.

### Brine

<b>10 cups apple cider vinegar</b> <b>5 cups salt</b> <b>5 cups brown sugar</b> <b>5 tablespoon whole black</b>	<b>peppercorns</b> <b>5 tablespoon mustard powder</b> <b>5 lb. Ice</b> <b>30 Bone in Center cut Pork Chops</b>
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### Method

1. Bring the vinegar, salt, sugar, black pepper and mustard powder to a boil for 5 minutes. Shut off and add the ice. When the ice has melted add the pork chops and let sit overnight.
2. Cold smoke the Pork Chops for 30 minutes.

## Choucroute Recipe

<b>30 brined Pork Chops</b>	<b>1 bottle Dry German Riesling</b>
<b>30 Bratwurst</b>	<b>5 whole Allspice</b>
<b>30 Frankfurters</b>	<b>8 whole Clove</b>
<b>1 lb. Bacon: cut into lardons</b>	<b>6 Bay leaves</b>
<b>4 lb. Homemade Sauerkraut: Buy from German or Polish store? No commercial store bought!</b>	<b>5 whole Juniper berries</b>
	<b>Black Pepper</b>

### Method:

1. Re-move Pork Chops from the brine and pat dry.
2. Season the chops with salt and pepper and grill making checkered designs on both sides.
3. Grill the Bratwurst.
4. Slice Frankfurters on an angle lengthwise.
5. In a large Roasting pan render the bacon lardons.
6. Add the drained and squeezed Sauerkraut and seasonings. Sauté till well coated.
7. Add the Riesling to the Kraut mixture.
8. Arrange all of the Bratwurst and Frankfurters on top of the Kraut mixture, cover with tinfoil and bake at 400 degrees for 1 hr. Add the Smoked Grilled Chop and continue to cook for An additional 30 minutes.



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## Warm Apple Turnover with Prune Armagnac Ice Cream

### Rough Puff Pastry Dough Apple Turnover

Ingredients:

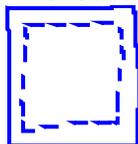
<b>15 c. Flour</b> <b>6 c. Cold Butter</b> <b>3.75 oz. Salt</b>	<b>15 c. Cold (Ice) water – Depending on consistency you may need more!</b>
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Method: Day one

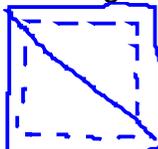
1. Mix the flour and the salt into a mixing bowl.
2. Cut in the butter to the flour mixture.
3. Create a well and pour in the cold water.
4. Using a fork incorporate the ingredients.
5. Shape the dough into a rectangle – 3 Fold
6. Roll the dough back to a rectangle – 3 fold and refrigerate.

Method: Day Two – “Filling on the board”

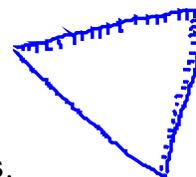
1. Roll the dough back to a rectangle – 3 fold
2. Roll the dough back to a rectangle and cut into 4-5 portions.
3. Roll each portion into a square about  $\frac{1}{4}$  of an inch thick.
4. Create a  $\frac{1}{2}$  inch border on the square, but don't cut through – just mark.



5. Using a thin sharp knife – Cut the dough in half. But do not cut through the dough.



6. Inside the border, Fill the dough with the filling on one side.
7. Brush an egg-wash along the outside of the border (all around the square.)
8. Fold the pastry in half to create a sandwich. Use a fork to seal the dough.



9. Place them on a baking sheet and bake at 425 degrees for 20-25 minutes.

## APPLE FILLING:

<b>25 cooking apples, peeled and finely sliced or chopped</b>	<b>5 t. cinnamon</b>
<b>15 T. Butter</b>	<b>Dash freshly grated nutmeg</b>
<b>2 ½ C. sugar</b>	<b>2T. cornstarch</b>
<b>10 T. brown sugar</b>	<b>½ C. water</b>

### Method:

1. Melt butter in small skillet. Add apples and sweat for 8-10 minutes or until tender.
2. In small bowl, mix sugars and cinnamon and add to apples after they are tender: stir over medium heat about 3-4 min. Add walnuts if using.
3. In small bowl combine cornstarch and water; add to apple mixture and stir constantly until mixture is thickened. Taste and adjust seasoning.



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## **Prune Armagnac Ice Cream**

Use prunes that are wrinkled but not too old.

### **Ingredients:**

This recipe makes about 1 quart.

<b>Prunes</b>	<b>Ice Cream</b>
<b>20 large prunes (about 10 oz , 280 g) Also known as dried plums</b>	<b>1 Cup (240 g) Sour Cream</b>
<b>½ cup (125 ml) Armagnac</b>	<b>1 cup (250 ml) whole milk</b>
<b>2 Tbsp Sugar</b>	<b>½ cup (100 g) sugar</b>
	<b>1 tsp fresh lemon juice</b>
	<b>½ tsp vanilla extract</b>

Remove the pits from the prunes and cut them in quarters. Place them in a small saucepan with the Armagnac and 2 Tbsp sugar and heat until the Armagnac starts to bubble. Stir the prunes, turn off the heat and cover to macerate for at least two hours. This can be done a few days ahead.

To make the ice cream puree the prunes and any liquid in a food processor or blender along with the rest of the ingredients until it is almost smooth with a few bits of prune remaining.

Chill the mixture overnight and freeze in your ice cream maker according the manufacturers instructions.