



Les Marmitons
NEW JERSEY

Passion Fruit Pisco Sour Shooter and Scallop Ceviche

Yield: 24 servings

48 oz Pisco	24	egg white
24 oz Simple syrup	120	ice cubes
24 oz passion fruit juice		

Preparation:

Place all ingredients in a blender and serve in cold shot glasses

Sea Scallop Ceviche

24 servings

5 pound raw sea scallops(10/lb dry), sliced into coins	4 ripe tomato, diced
4 cup fresh lime juice	4 tablespoon kosher salt
4 clove garlic, minced super fine	Cracked black pepper
4 fresh jalapeno chile, sliced thinly	1 cup extra virgin olive oil
4 medium each: red, yellow or green pepper, de-ribbed and finely diced	2 bunch cilantro with stems, chopped
4 small red onion, diced	

Method:

- 1.Place the sliced scallops in a cool bowl and add lime juice and a little salt.
- 2.Allow to marinate for 30 to 40 minutes.
- 3.Add everything else to the bowl and toss well.
- 4.Cover with plastic wrap and store in refrigerator for as little as 2 hours
- 5.Serve with lime wedges



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Second Course: Grouper en Salsa Verde

Serves 24

15 lb grouper filets	100 Grilled Asparagus
72 clams	12 cup chicken stock
3 lb small shrimps (52/60)	12 cup salsa verde (recipe below)
3 cup white wine	6 Plum tomatoes, seeded and small diced (garnish)
1 cup neutral oil such as grapeseed	

Preparation:

Note: divide among multiple pans.

Salt and pepper grouper presentation side.

Pan sear in hot saute pan with a little oil. Get nice golden color. Remove from pan and set aside.

In same pan, place clams and deglaze with white wine. Reduce and add chicken stock. Cook till clams open. Add shrimp and salsa verde, reduce sauce and return grouper to pan. Finish cooking fish and shrimp. Check seasoning.

Serve with grilled asparagus and sprinkle tomato on top as well as some cilantro leaves.

Salsa Verde Recipe

24 servings

24 medium tomatillos, husked and rinsed	20 garlic cloves
6 jalapeno, stemmed	Salt
24 sprigs fresh cilantro (thick stems removed), roughly chopped	Lime juice taste
6 large chopped onion	

Preparation:

1. Place everything except the cilantro in a saucepan with water and bring to a boil. Season with salt.
2. Once boiling, bring it down to a simmer, let it simmer for about 10 min.
3. Place everything into a food processor, or blender, and blend
4. Squeeze lime juice and check seasonings. Set aside.



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Third Course: Oaxaca Cheese Stuffed Chicken Breast a la Braziliana

Ingredients: 24 servings

24 chicken breast	12 Tbsp Tumeric
4 lb mixed julienne bell peppers (red, yellow, green)	12 Tbsp Paprika
12 oz sliced spanish onion	12 Tbsp Cumin
24 cloves minced garlic	12 Tbsp Ground Coriander
2 lb Oaxaca cheese, shredded or cut into small pieces	5 lb Idhao potato
2 cans of unsweetened coconut milk	1 qt heavy cream
	2 lb butter
	1 cup Neutral oil

Method:

Peel and cut potatoes, put into pot with cold water and cook until soft, about 20 minutes. Mash potatoes. While still hot fold in the butter and then the cream and stir till smooth. Do not over mix or you will make paste.

Mix tumeric, paprika, cumin, and coriander. Set aside.

Cut a slit into the side of each chicken breast and stuff with an ounce of cheese. Use 6" skewers or butchers twine to close the opening.

Season chicken breast (presentation side) with salt and pepper. Press into spice mixture

Heat oil in saute pan and pan sear chicken. Be careful not to burn the chicken which will be possible because of the spice mix. Sear both sides and pop into a 450F oven for approximately 10-12 min. untill chicken is done.

Remove chicken from pan, let rest, and add a little oil if there is none in pan. Same pan from chicken, Saute peppers, onions, and garlic. Season with salt and pepper and deglaze with coconut milk.

To plate: place a scoop of mash on plate, slice chicken in a bias and fan it out around the mash. Pour the peppers and onions mix on top of chicken. Garnish with chopped cilantro.



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Fourth Course: Helado de Lucuma (ice cream base)

Makes 2+ quarts

16 egg yolks	2 tsp vanilla extract
2 cup sugar	Pinch of salt
2 cup heavy cream	2 cup Lucuma pulp
6 cup half n half	

1. In a large mixing bowl, beat and mix together egg yolks, sugar, and salt until thick.
2. Place heavy cream and half n half in a saucepan and heat over low heat to bring it slowly up almost to a boiling point. DO NOT LET IT BOIL. 175F is good enough.
3. Once cream is hot, slowly pour into egg mixture while whisking. This tempers the eggs and prevents them from cooking. Cooking the eggs will make your ice cream taste like scrambled eggs and the custard will be very lumpy.
4. Pour the mixture back to the saucepan and heat gently, stirring until custard thickens. Maximum temperature is 175F. DO NOT BRING TO A BOIL OR YOU WILL MAKE SCRAMBLED EGGS which means start over.
5. When you see a film form over the back of the spoon remove from heat. This will occur beginning at 160F Strain mixture through a fine strainer.
6. While still warm mix lucuma pulp, salt and vanilla into the ice cream base. Place the bowl into a larger bowl with an ice bath to quickly cool the mixture.
7. Once cold, pour into prepared ice cream machine and freeze according to manufacturers instructions.