



Les Marmitons
NEW JERSEY

CHILLED CORN SOUP, OYSTER and GARDEN HERBS

Ingredients:

30 servings

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| • 18 cups whole milk | • 12 large fresh thyme sprigs |
| • 18 ears of fresh corn, kernels cut from cobs, cobs broken in half and reserved | • 12 fresh rosemary sprigs |
| • 1-3/4 stick butter | • 12 bay leaf |
| • 6 large onion, chopped | • Ground white pepper |
| • 6 large carrot, peeled, thinly sliced | • |
| • 6 celery stalk, thinly sliced | GARNISH |
| • 6 garlic clove, pressed | • 30 small oysters shucked |
| • 12 cups water | • 1 bu chives – very small dice |
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PREPARATION SOUP

Bring milk and corncob halves (not kernels) just to boil in heavy medium pot. Remove from heat, cover, and let steep while sautéing vegetables.

Melt butter in large saucepan over medium heat. Add onion; sprinkle with salt and sauté until translucent, about 5 minutes or more (do not let onion brown). Add corn kernels, carrot, celery, and garlic; cook until vegetables are soft, stirring frequently, about 10 - 15 minutes. The large volume of vegetables in the pot could affect these times.

Add 12 cups water, herb sprigs, bay leaves, and milk with corncobs. Increase heat and bring to boil. Cover partially, reduce heat to low, and simmer 20 minutes to blend flavors.

Discard corncobs, herb sprigs, and bay leaf. Cool soup slightly. Working in batches, puree soup in blender until very smooth. Strain through a regular strainer and then chinoise into a large bowl, pressing on solids to extract as much liquid as possible.

Season soup to taste with salt and white pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Plating:

Plate one cup of chilled soup, place one oyster in the center and sprinkle lightly with diced chives and serve.



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Fresh Corn Polenta with Tile Fish, Bacon and Summer Truffle

Serves 30

3 cups Cornmeal	2 Tbsp Grapeseed, Safflower or Canola Oil
3 cups Heavy Cream	1 cup Parmigiano Cheese or to taste
10 cups Chicken Stock	Salt & Pepper to taste
4 ears of corn	8 lb Tile, Red Snapper or Grouper ,skin on, trimmed and cut into 3 oz pieces
3/4 oz Dried Porcini Mushrooms Ground to a Powder	• 1 Lb slab bacon
4 Tbs butter	• Summer truffles – slivered very thin.

Method:

Husk corn, remove kernels and scrape cobs to extract its milk. Reserve both the kernels and its milk and set aside.

Place cobs in pot with heavy cream, chicken stock and porcini powder.

Heat liquid to a simmer, turn down and infuse for 20 minutes. Remove cobs.

Bring same liquid to a boil, slowly add the polenta while stirring and then reduce the heat to low. Stir fairly constantly for approx 25 minutes. The polenta should be almost ready. Add the reserved corn kernels and its milk and cook for 5 more minutes and then add the parmigiano and butter.

Cut the bacon into 1" thick blocks and fry the bacon until crisp. Drain in paper towels and reserve.

Just prior to the time the polenta will be ready, pat the fish dry with paper towels. Season the fish with salt and pepper. Heat pan until very hot and then add the oil. Sear the fish skin side down for approximately 4 minutes depending on its thickness. Press down on the fish once to prevent curling. Turn over the fish when 2/3 cooked and then cook for 2 minutes (approx).

Service:

Smear a large spoonful of the polenta on the plate. Place the fish skin side up on top of the polenta. Place a block of bacon next to the fish and garnish the plate with the truffles.



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Summer Corn and Edamame Succotash with Cornish Game Hen and Sautéed Whole Baby Bella Mushrooms

30 small servings

Ingredients: for Succotash

36 c Raw Sweet Corn Kernels
2 Vanilla Beans
1/4 C Lemon Juice
1/4 C Lemon Zest
Salt And Pepper, To Taste

1 Tbs Jalapeno, Chopped
2 cup Edamame
2 cup Sweet Corn Kernels
2 cup Carrots, Roasted, Small Dice
16 Cipolini Onions, Roasted and-Peeled And Quartered

Procedure:

Juice the raw Corn Kernels in a vegetable Juicer.

Strain the juice through a chinoise. Pour into a saucepan over medium-low heat.

Add the Vanilla Bean and bring to a very gentle simmer, while constantly stirring. Simmer until the corn milk naturally thickens.

Add the lemon juice, lemon zest, and season with salt and pepper.

Add the Jalapeno pepper; STIR TASTING CONSTANTLY, until the heat of the Jalapeno comes out.

STRAIN IMMEDIATELY and return to the pot.

Add all the vegetables and heat through.

Cool and reserve for service.

1 generous TBSP per serving



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Boneless Cornish Hen With Black Truffle Vinaigrette

Yield: 30 Servings

10 Cornish Game Hens 1-1/4 lb Unsalted, Clarified Butter Salt And Pepper, To Taste 1-1/4 lb Unsalted Butter	20 sprigs Fresh Thyme, Keep Whole 10 cloves Garlic, Crushed, But Keep-Whole
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Method:

[Note: as a main course 1 hen will yield 6 slices. As part of a tasting menu serve 2 slices per person so one hen will serve 3 people.]

Debone the Hens doing your best to keep each half of the bird intact.

Cut in half lengthwise. Eric will demonstrate. Season and place each half on a square of plastic wrap.

Wrap up the bird by picking up alternating sides of plastic wrap twisting into a ball, allowing any air to escape before completely tying off. The package should resemble a small water balloon.

Place the packages into a vacuum bag and vacuum and seal.

Place bags in a Sous Vide Machine at 142F (61C) for 2 hours or a pot of water that is at 148 degrees. Cook gently until they reach an internal temperature of 142 F.

Remove from the water and shock in an ice bath.

FOR SERVICE:

Crisp the skin of the hens in a hot pan using clarified butter. Be sure to continuously roll the hens to achieve an even golden brown. Then strain off the excess and place in a 350 degree oven Cooking only until warmed through.

In a separate pan add whole butter, sprigs of thyme, and garlic cloves.

Baste the Hens until you have achieved the desired color and temperature. keep warm until ready to plate.

Serve two slices on warm dinner plate and drizzle with Black Truffle Vinaigrette and a few mushrooms.

Black Truffle Vinaigrette

Yield: 3 Cups

3 Shallots, Finely Chopped	1/4 Cup Black Truffle Pieces,With-Liquid (Canned)
2-1/2 T Dijon Mustard	1-1/2 cup Extra Virgin Olive Oil
3/4 cup Sherry Vinegar	Salt And Pepper,To Taste
1/3 cup Black Truffle Oil	

Method:

Combine 1st 5 ingredients in a bowl. Slowly whisk in Olive oil to emulsify. Season with salt and pepper. Store in a squeeze bottle until plating. Keep at room temperature. Refrigerate for long term storage.

Sauteed Button Mushrooms

Yield: 32 Servings

3/4 cup Extra Virgin Olive Oil	1/4 cup Garlic,Minced
2 1/2 lb Button Mushrooms,Whole,-Small Wiped Clean	2 Tbs Fresh Thyme Leaves,Chopped
12 T Unsalted Butter	1/2 cup Lemon Juice
Salt,To Taste	2 cup White Wine
	1/4 cup Parsley,Chopped

Method:

[Note: For a full sized side dish change yield to 4 servings.]

In a large skillet heat the oil over high heat. Add the mushrooms.

DO NOT MOVE THE MUSHROOMS until they have caramelized on the bottom.

If you toss them too soon, they will release their liquid and begin to steam.

When the bottoms are caramelized, toss them and continue to cook for about 5 minutes.

Add the butter, cook and toss for another 5 minutes, until beautifully browned.

season with salt and add the garlic. sautee for another 2 minutes, add the thyme, lemon juice, and white wine.

cook to evaporate the liquid.

toss in the parsely and serve immediately.



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Spiced skirt steak with Corn Bearnaise Sauce and Potato Salad
30 servings
Ingredients:

7-9 pounds trimmed skirt steak	2 C olive oil
15 chipotle chiles in adobo – seeded	4 T soy sauce
15 garlic cloves – peeled and rough chopped	4 T balsamic vinegar
2 T – Ground Cumin	¾ C cold water
2T – Ground Coriander	Salt and pepper to taste

1. Put chipotle, garlic, cumin, coriander, soy sauce, vinegar, water in a food processor or blender and blitz till well pureed.
2. With processor running slowly pour in olive oil.
3. Marinade the skirt steak in the sauce for at least 1 hour – longer is better
4. Grill skirt steak over medium/hot fire (charcoal) till rare (medium rare if requested). Time would be 2-3 minutes per side depending on heat.
5. Let steak rest 10-15 minutes and slice serving 3-4 slices per plate with Bearnaise sauce.

Bearnaise Sauce:

8 T white wine vinegar
8 T dry white wine
4 corn heads of corn
8 shallots - chopped
1 tsp white pepper

6 T chopped tarragon (divide in two as will need ½ reserved for finishing.
12 egg large yolks
4-6 Cups softened butter
Salt
1 lemon

1. Remove corn from cobs and extract as much juice as possible.
2. Combine corn shallots, wine and vinegar in food processor and puree.
3. Put corn puree and 3T chopped tarragon in a sauce pan and reduce over medium heat – will ultimately want 4-6T of liquid.
4. Strain corn mix through cheesecloth or fine mesh strainer and press solids to extract enough liquid – if too much liquid, return to sauce pan and further reduce.
5. Divide liquid to two bowls. Place bowls over simmering water – bowls should not touch water and water should not be boiling – add 6 yolks to each bowl, and beat till egg yolks start to warm.
6. Begin to add butter a bit at a time and whisk till incorporated. Watch that eggs don't curdle. May need to remove bowl from heat if gets too hot. Add as much butter as sauce will take – sauce should be thick (almost mayo consistency).
7. Remove sauce from heat and taste – add salt and small few drops of lemon juice. Add chopped tarragon – serve or put sauce in a thermos to keep warm.

Potato Salad:

8 pounds of fingerling potatoes or baby Yukon gold
1 ½ C Creme Fraiche
1 C Buttermilk
2 heads of corn juiced
1 lemon
½ C chopped parsley
¼ C minced chives
1 T garlic powder
2 Tsps Ancho Chili Powder
2 Tsps ground black pepper
4 T capers

Salt (to taste)
2 bunches basil
1 bunch cilantro
1 bunch Italian Flat Parsley
1 T ground cumin
1 T ground Coriander
¼ C capers
Juice of 2 lemons.
2 C olive oil
¼ Cup of ground corn nuts with 1 tsp Ancho Chili powder

1. Wash potatoes and steam whole for 15 minutes or so until tender – do not over cook. Then put in ice water bath to stop cooking. Cut into quarters (check size with chef).
2. Juice the corn – reserve juice and discard solids. Put in a bowl.
3. In same bowl, whisk in zest of 1 lemon, the crème fresh, buttermilk, herbs and spices and salt to taste. Add the potatoes and mix, leave in dressing till ready to serve.
4. Prior to serving add the juice of 1 lemon and 2-4T of capers – mix and judge – add salt as needed.
5. Get a big pot of salted water boiling. Dip in for 15 seconds each bunch of fresh herbs then shock in ice water bath.
6. Drain herbs and dry. Roughly chop and add to blender or food processor with the cumin and coriander and juice of 1 lemon. Blitz till fine puree.
7. With motor running pour in olive oil and blend. Remove from blender and strain with cheese cloth – squeezing out as much liquid as possible. Discard solids, save liquid.
8. Roughly chop the ¼ C capers and add to the green liquid. Taste – adjust seasoning with more lemon juice and salt.
9. To serve – on each plate put 3 slices of meat with Bernaise sauce. Put a table spoon or so of green sauce smeared on each plate and spoon potatoes onto and next to the sauce. Sprinkle potatoes with ground corn nuts and serve.



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Popcorn crème brulee

Ingredients:
30 Servings

2.5 Quarts heavy cream 1 1/4 C granulated sugar 15 egg yolks 3 small bags of microwave popcorn – plain or butter flavour	Extra sugar for finishing Salt
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Method:

1. Preheat oven to 300 degrees (275 in convection oven).
2. Place cream in a sauce pan and bring just to the boil, taking off heat immediately.
3. Pop the popcorn and add to the cream – cover and let infuse for 15 minutes or so. Then strain reserving the cream and discarding the solids.
4. Beat the egg yolks and sugar together.
5. Add the cream a bit at a time to temper the eggs – then whisk to make sure fully incorporated.
6. Poor into baking dishes and place in a sheet pan with enough boiling water to come 2/3 up the side. Cook for 15-20 minutes – check as get close to 15. Center should have just lost its wobble.
7. Place pots in the fridge till needed – should be at least an hour.
8. Remove pots and sprinkle sugar on the top and quick hit of salt, using a blow torch crisp the top, but lightly – we want a thin layer not too dark so you can taste the corn.

Peach upside down cake with Lemon Balm Cream

24 T unsalted butter (reserve 8 for separate use).	8 tsp baking powder
25 T light brown sugar	1 tsp salt
16 medium peaches, peeled	2 2/3 C granulated Sugar
3 Cups Flour	4 C buttermilk at room temperature
1 Cup corn flour	4 tsp vanilla extract
8 ears of corn.	8 Cups cream
1 tsp baking soda	2 Cups lemon balm
	16 T sugar

1. Remove corn from cobs and extract as much juice as possible.
2. Puree corn in food processor.
3. In a bowl mix corn puree, buttermilk, sugar, vanilla and 8 T of melted butter
4. In another bowl sift together flour, corn flour, baking powder, baking soda and salt
5. Mix in the wet and the dry ingredients.
6. Butter 25 ramekins.
7. Add a ½ T butter to each ramekin and put in a warm oven till just melted. Then add 1T brown sugar to the bottom of each ramekin.
8. Cut peaches into slices – 4-5 per half and layer on top of the brown sugar
9. Pour batter over the peaches – make sure you have enough to go round – you do not need to fill the ramekins with batter.
10. Bake in a 350 degree oven (325 for convection) for 15-25 minutes. Done when cake reaches 190 degrees, has puffed up some and has become light gold.
11. Let cakes cool for 5 minutes or so, then run a knife around the edge and invert each on serving plate – few taps and hold your breath – should be good. Serve with dollop of lemon balm cream on side.

For the lemon Balm Cream:

1. Take the cream and put it in a pot and bring just to the boil, remove from heat and infuse covered for 15 minutes with the lemon balm.
2. Strain and cool the cream down and refrigerate.
3. Whip the cream gradually adding the sugar, you want it thick, but still soft and somewhat loose.