



Les Marmitons
NEW JERSEY

Chef Gregory Torrech

Menu

*1st Course: 28 day dry aged Beef Crudo
Dijon Mustard, Shallot, Garlic, Yolk, Crostini*

*2nd Course: Herbed Spaetzle and Prosciutto
Roasted Fig, Shallot Marmalade*

*3rd Course: Rainbow Carrot and Bio Color Corn Salad, Yuzu Vinaigrette, Baby Tatsoi
and Mustard Greens*

*4th Course: Seared Scallop Mazeman (that's brothless Ramen), Beet, Asparagus, Micro
greens, Soft egg*

5th Course: Chocolate Banana Bread Pudding with Chocolate Ganache



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BEEF CRUDO

Ingredients:
28 servings

5.5 pounds of Beef small dice
28 each Egg yolks
6 each Shallots minced
4 each Garlic cloves minced
4 TBL Dijon Mustard
3.5 TBL capers finely chopped

4 TBL Fine Herbs
Salt to taste
3 (12-inch) baguettes sliced thin (meat slicer) and quickly toasted in oven
Turkish pepper to finish
Malden Salt to finish

METHOD:

Mix all ingredients to taste except bread, yolk and finishing salt & Turkish pepper.
Finish with yolk, toasted crostini, and Salt & Turkish pepper

Service: Consult with chef.





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HERBED SPAETZLE

28 servings

16 cups all purpose flour	chervil, chives)
32 whole eggs	8OZ unsalted butter
30 egg yolks	8 Oz Grated Parmesan cheese
2.5 TBL salt	30 Beautiful slices of prosciutto
8 fluid OZ whole grain mustard	30 OZ Shallot marmalade (see recipe below)
12 fluid OZ vegetable stock	15 each Roasted Fig (butter & honey)
1-3/4 cups fines herbs (tarragon, parsley,	

Spaetzle Procedure:

In a mixing bowl combine 32 whole eggs and the 30 egg yolks with 8 fluid OZ whole grain mustard and whisk until blended. In a separate bowl sift 16 cups of all purpose flour and mix with 2.5 TBL of salt. Add 3/4 of flour mixture to the egg mixture and blend the mixture. Add the remaining flour and mix until smooth.

Bring a pot of lightly salted water to a simmer.

Pass the batter through the colander with a rubber spatula in a fluid motion until the pot of simmering water.

When the spaetzle begin to float move them into the ice water bath for a few seconds, and then dry them on a paper towel.

In a frying pan, add enough canola to cover the Spaetzle and place over high heat.

Cook the spaetzle until its brown and doubles in size or puffs.

Add 12fluid OZ of vegetable stock, 8 oz of butter, 8 OZ of parmesan cheese, fines herbs and mix in.

Spaetzle Marmalade

6.5 pounds of shallots sliced or julienne	1 tsb Salt Kosher
6.5 OZ Butter	
3.5 cups of white wine	

Procedure

In a large saucepan, melt butter. Add the shallots and cook over low heat, stirring occasionally, until softened. Season with salt, add the wine and cook until the shallots meltingly tender and the liquid is absorbed.

Service: Consult with chef.



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RAINBOW CARROT AND CORN SALAD

Serves 28

120 each med sized rainbow carrots or 15 pounds (peeled)	1 1/2 Quart Whole Milk
20 ears of corn - shucked	2 each Garlic clove
3 to 4 heads Baby tatsoi depends what is purchased (All greens washed and cut)	2 sprigs of thyme
3 to 4 heads Mustard Greens depends what is purchased (All greens washed and cut)	11 oz yuzu juice
	5 oz lemon juice
	1 tsp soy sauce
	13 oz extra virgin olive oil
	Salt to taste

PUREE PROCEDURE

CORN

Remove the kernels from 5 raw ears of corn, 1 sprig thyme, 1 garlic clove and simmer with quart of milk for approximately 40 minutes or until corn is very tender in a sauce pot. Strain kernels from milk (reserve liquid). Add kernels to blender while adding enough reserved liquid to blend smoothly (nape). Finish with dash of extra virgin olive oil and salt.

CARROT

Use 7 carrots (chopped 1inch), 1 sprig thyme, 1 garlic clove and simmer with quart of milk for approximately 40 minutes or until carrots are very tender in sauce pot. Strain carrots from milk (reserve liquid). Add carrots to blender while adding enough reserved liquid to blend smoothly (nape). Finish with dash of extra virgin olive oil and salt.

ROASTING PROCEDURE FOR CARROT & CORN

Add the remaining carrots (split and half if to big to keep uniformity) to a large mixing bowl, season with salt and drizzle with olive oil. Roast at 450F until a bit charred. Set aside when finished preferably on a sheet pan with a rack

Place the remaining corn with olive oil and salt on a hot griddle until charred through out. Remove Kernels and reserve for salad.

YUZU VINAIGRETTE PROCEDURE

Mix Yuzu, lemon, and soy together. Emulsify 8 oz of extra virgin olive oil. Xanthan Gum could be added for a neat trick, but its optional.

Service: Consult with chef.





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SCALLOP MAZEMEN

Yield: 28 Servings

60 each u-10 Diver Scallops (Cleaned)	9 oz olive oil
6 each large beets	15 each eggs
60 each asparagus (large)	3 cup water
3/4 pound micro greens (basil? Would be interesting or a mix) TO FINISH.	3 cup Sake
2 packets of Tare Sun Noodle - reserve until ready to plate 1oz ladle will be needed	1 1/2 cup soy sauce
1 case Ramen Sun Noodle - Boiling water will be needed. Noodles will cook for 1:20 second. Pasta cooker would be helpful.	1 1/2 cup sugar
1 bunch parsley (leaf taken off and reserved for oil)	1 1/2 cup mirin
2 bu scallions for garnish	3/4 quart of milk
	12 garlic clove
	12 sprig of thyme
	1/2 lb unsalted Butter
	7.5 oz Blended oil

METHOD:

SCALLOPS PROCEDURE:

Chop 11 garlic cloves and reserve. Remove leaves from 11 thyme sprigs and reserve. Melt 1/2 lb butter and reserve.

Prepare three skillets with a little neutral oil and heat on medium high. Sear scallops on one side and remove seared side up to a warm tray for service. Brush each scallop with the melted butter, sprinkle with chopped garlic and thyme leaves and plate per chef's instructions..

BEET PUREE PROCEDURE

Use 6 beets (chopped 1inch), 1 sprig thyme, 1 garlic clove and simmer with milk for approximately 40 minutes or until beets are very tender in sauce pot. Strain beets from milk (reserve liquid). Add beets to blender while adding enough reserved liquid to blend smoothly (nape). Finish with dash of extra virgin olive oil and salt.

EGG MARINADE & COOKING PROCEDURE: (This will be done ahead due to time requirements.)

Combine water, sake, soy, mirin, and sugar in a medium bowl and whisk until sugar is dissolved. Set aside

Bring water to a boil in a Large saucepan over high heat. Carefully lower eggs into water with a wire mesh spider or slotted spoon. Reduce heat to maintain a bare simmer. Cook for exactly 5 minutes. Drain hot water and carefully peel eggs under cold running water (the whites will be quite delicate).

Transfer eggs to a bowl that just barely fits them all. Pour marinade on top until eggs are covered or just floating. Place a double-layer of paper towels on top and press down until completely saturated in liquid to help keep eggs submerged and marinating evenly. Refrigerate and marinate at least four hours and up to 12. Store eggs in a sealed container.

PARSLEY OIL PROCEDURE

Simmer leaves in sauce pot until very tender. Place in ice bath immediately after and cool. Remove leaves from ice water and squeeze all water from them. Place in blender adding olive oil slowly, 10 oz should suffice. Set aside.

ASPARAGUS PROCEDURE

Depending on what is purchased we will roast in oven with salt and a drizzle of olive oil

Service: Consult with chef.





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CHOCOLATE BANANA BREAD PUDDING

28 servings

Ingredients:

4 (12-inch) piece day-old baguette, cut into 1/3-inch slices, then slices halved crosswise (12 cups)	2 pounds semisweet or bittersweet chocolate chopped
9 cups half-and-half	18 large eggs
1- 1/2 cup sugar	1.25 TBL vanilla
.5 teaspoon salt	6 tablespoons unsalted butter, cut into bits
	5 each Ripe Banana sliced

PROCEDURE

Generously butter two hotel pans. Put bread in pans in single layer.

Heat half-and-half, sugar, and salt in a saucepan over moderate heat, stirring, until sugar is dissolved and mixture is hot but not boiling. Remove from heat and add chocolate, then let stand 2 minutes. Whisk until smooth.

Lightly beat eggs together in a large bowl and slowly add chocolate mixture, whisking until combined. Stir in vanilla and banana slices. Pour mixture over bread and let soak at room temperature, pressing bread down occasionally, 1 hour.

Put oven rack in middle position and preheat oven to 325°F.

Dot top of pudding with butter bits. Bake in a hot water bath until edge is set but center still trembles slightly, 45 minutes to 1 hour. Cool pudding to warm in dish on a rack. (Pudding will continue to set as it cools.)

Chocolate Ganache:

2 pounds semisweet or bittersweet chocolate, broken into pieces	2 cup heavy cream, preferably not ultrapasteurized
2 teaspoon vanilla extract	2 pinch coarse salt, more to taste
1/2 cup sugar	

PREPARATION:

In a heavy saucepan, combine all ingredients and melt together over very low heat, stirring.

Just before all the chocolate is melted, remove from heat and stir until chocolate melts and mixture comes together. It may appear curdled, but keep stirring or whisk vigorously; it will smooth out. If too thick to pour, whisk in hot water a tablespoon at a time. Taste for salt and adjust the seasoning.

Salsa de Tigre for snacks

12 Roma Tomatoes cut in half	2 bunch Cilantro w/ stems
4 Garlic Cloves	4 Tbl Extra Virgin Olive Oil
2 each Jalapeños	1cup brown sugar
2 each Onion cut in half	Season to taste
3 Tbl White wine vinegar	

Pre-heat Oven to 500. Place Tomato, Garlic, Jalapeño, and Onion on a half sheet pan drizzled with olive oil and roast in oven at 400 until charred. Combine all roasted ingredients with remaining recipe items in a blender and season to taste.