



*Les Marmitons*  
**NEW JERSEY**

*Chef Leia Gaccionne*  
*south+pine american eatery, Morristown, NJ*

### Menu

*1st Course: Fresh Tomato and Fennel Soup with Havarti Rye Crouton*

*2nd Course: Crispy Pork Belly with Apple+Fennel Puree, Smoked Apple+Celery Leaf  
Salad and Apple Cider Gastrique*

*3rd Course: Scottish Salmon with Coconut and Black Coconut Quinoa and a Beet and  
Carrot Salad*

*4th Course: Chocolate Stout Pudding, Malt Whipped Cream and a Pretzel Struesel*



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## **Fresh Tomato and Fennel Soup with Havarti Rye Crouton**

**26 Servings**

### **Ingredients:**

<b>4 qts (8 lb) sliced spanish onions</b>	<b>2 #10 can, canned tomatoes</b>
<b>4 qts (5 lb) sliced fennel</b>	<b>(or 12 lb fresh tomatoes)</b>
<b>Canola oil</b>	<b>16 qts Chicken stock</b>
<b>US Butter</b>	<b>4 Tbs Saffron</b>
<b>45 cloves garlic</b>	<b>2 loave rye bread</b>
<b>2 qts white wine</b>	<b>1 lb Havarti cheese</b>
<b>2 qts pernod</b>	<b>1 bu dill</b>
<b>2 T chili flakes</b>	

### **METHOD:**

In a large rondel, sweat the onions and fennel in canola oil and butter. Add the wine and cook out. Add the pernod and cook out. Add canned tomatoes and simmer, add chicken stock and bring to a boil then reduce to a simmer. Add saffron. Let simmer for 45 minutes. Add chili flakes, salt and pepper then blend well with a burr mixer. Cook down for approximately 15 more minutes. Strain through a chinois.

For the croutons you make grilled cheese with thick cut rye bread, havarti cheese, and dill, cut into croutons, and float in the soup. Garnish with olive oil and fennel fronds.

**NOTE:** If using fresh tomatoes:

cut a small X in the bottom of each tomatoe and blunge them into a pot of boiling water for 30 seconds. Remove from the water and place in an ice water bath where you can easily slide off the skins. Cut the tomatoes in half and squeeze out the seeds. Chop and continue as above.



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## **Crispy Pork Belly with Apple+Fennel Puree, Smoked Apple+Celery Leaf Salad and Apple Cider Gastrique**

**Serves 26**

**Pork Belly:**

**Pork Belly, scored and brined  
8 Spanish Onion, Rough Chop  
8 Fennel Bulbs, Rough Chop  
8 Apples, Rough Chop  
2 Bu Thyme  
2 Bu Sage  
8 Bay Leaves**

**Brine:**

**2 Qt Black Peppercorn  
3 Qt Apple Juice Concentrate  
3# Salt  
3# Sugar  
8 Bay Leaves  
8 Gallon Water**

**Reduction:**

**2Qt Apple Cider  
1Qt Apple Cider Vin**

**Preparation:**

Score pork belly on fat side. Brine for 48 hours. Remove from brine and pat dry.

Split all aromatics in half and place in two 4" hotel pans. Season the pork belly with salt on both sides and place on top of aromatics. Cover with foil and roast at 250 for 6 hours. Remove from oven and cool in pan.

**NOTE: Chef Leia has generously volunteered to do all the heavy lifting on the port belly in her restaurant. All we have to do is the following:**

Cut the pork belly into 2" cubes. Heat a saute pan on med heat. Add canola and place cubed pork belly into saute pan, fat side down. Once golden color is achieved, flip and place in the oven to warm through. At the restaurant, we get golden color on both sides and hold on a rack and then heat through to order.

**Reduction:**

Bring to boil and reduce to 2c. Cool and put in squeeze bottle.

## Apple Puree

Serves 26

<b>3 Qt (12 ea) Gala Apples, peeled, quartered, cored, and sliced</b>	<b>Sachet of:</b>
<b>1 Qt (2 lb) Spanish Onion, Sliced</b>	<b>1.5 Sprigs Sage</b>
<b>1 Qt (1.5 lb) Fennel, Sliced</b>	<b>3 Sprigs Thyme</b>
<b>1/2 lb Butter</b>	<b>4 Cloves Garlic</b>
<b>Salt TT</b>	<b>2 Bay Leaves</b>

### PREPARATION

Sweat onion and fennel, seasoned with salt, in butter. Add apples and sachet. Cook on low until apples are completely tender. Remove from heat and cool until room temp. Remove sachet and puree. The apple puree is best done in a vita prep and pureed until smooth and silky. If too thick add a splash of apple juice.

## Apple Relish

<b>6 Gala Apple, peeled, Cold smoked for 3 minutes and julienned</b>	<b>1 bu Chives - chopped</b>
<b>Celery Leaves from 4 heads - chopprd</b>	<b>Apple Cider Vinegar to taste</b>
	<b>Olive Oil to taste</b>

Toss ingredients together for a garnish.

## Apple Cider Gastrique:

<b>4 cup apple cider</b>	
<b>2 cup Apple cider vinegar</b>	

Bring cider and vinegar to a boil until reduced to a smooth and silky consistency. Cool.

### Service:

Plate per chef's instructions.



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## **Scottish Salmon with Black Coconut Quinoa and a Beet and Carrot Salad**

26 servings

<b>10 lb Salmon, skin off, cut to 6 oz portions</b>	<b>canola oil</b>
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### **Preparation:**

Lightly oil the salmon and grill on one side, two minutes. Place in 325 oven for a few minutes to finish to 125F interior temperature.

### **Black Coconut Quinoa**

<b>1Q (2 lb) Spanish Onion, Bruniose</b>	<b>30 baby carrots – shaved</b>
<b>4T Garlic, Minced</b>	<b>10 baby red beets - shaved</b>
<b>4T Ginger</b>	<b><u>Cilantro Vin</u></b>
<b>4Q Quinoa</b>	<b>1C Orange Juice</b>
<b>4Q Coconut Milk</b>	<b>1 C Lime Juice</b>
<b>2Q Water</b>	<b>3 T Dijon</b>
<b>1/2 C Gochujang</b>	<b>3 T Honey</b>
<b>2T Coriander</b>	<b>2T Salt</b>
<b>4 Limes, Zest</b>	<b>1T Pepper</b>
<b>Salt</b>	<b>3C Blended Oil</b>
<b>Pepper</b>	<b>Chopped Cilantro, Daily</b>
<b>Cilantro, Chopped, Daily</b>	

### **METHOD:**

Sweat onion, garlic, ginger. Add quinoa and toast. Add liquid and other ingredients except for the lime zest. Bring to boil, reduce to simmer, cover and bake for about 20 minutes at 350, or until quinoa has absorbed all the liquid. Zest limes over finished quinoa. Cool.

Quinoa is warmed to order with chopped cilantro. Salmon is plated on top of quinoa, dressed with cilantro vin, and a salad of shaved baby carrot, shaved red beets, cilantro and cilantro vin.



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## Chocolate Stout Pudding, Malt Whipped Cream and Pretzel Struesel

26 servings

Ingredients:

<b><u>Chocolate Pudding-</u></b> 1Qt Cream 2 Qt Milk 3 C Stout 600g Dark Brown Sugar	2t Salt 100g Cornstarch 55g Cocoa Powder 1050g 66% Chocoloate 120g Butter
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### PROCEDURE

In large pot add cream, milk, stout, sugar, and salt. Sift the cornstarch and cocoa powder over the liquids. Turn heat on med/high. begin whisking. You must whisk the entire time to prevent lumps. Once it comes to a boil whisk vigorously for 5 minutes. Remove from heat and add the butter and chocolate. Buerre mix the pudding to combine and until it is smooth and velvety. Put the hot pudding into a hotel pan and cover with plastic wrap directly on the surface.

### Pretzel Struesel

<b><u>Stout Reduction-</u></b> 8 oz Bottle stout 30 g Sugar 1/4 Scraped Vanilla Pod Reduce mixture by half.	2 T Stout Reduction 1/2 C Stout
<b><u>Pretzel Struesel</u></b> 1 16oz Bag Pretzels 1/4C Malt Powder 3T 10x	<b><u>Malt Cream-</u></b> 2 C Cream 2T Superfine Sugar 3T Malt Powder 3T Stout Reduction  Whip to stiff peak

### PREPARATION:

For Pretzel Struesel - Toss all dry ingredients. Add Liquid. Toss well to coat. Bake 350F, stirring occasionally until crispy. To serve, place a portion of pudding on plate and top with Malt Cream and some struesel