



Les Marmitons
NEW JERSEY

September 2018 Event

Chef Alexandre Gomes

*First Course: Mexican Street Corn Salad, Baby Arugula, Cotija Cheese, Chipotle Aioli,
Charred Lime*

Second Course: Scallop Ceviche, Leche De Tigre, Quick Pickled Vegetables

Third Course: Quick Braised Rabbit, Fall Vegetable Medley, Braising Jus, Fresh Herbs

Dessert: Deconstructed Peach Crisp, Caramel Sauce, Brown Butter Crumble



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First Course: Mexican Street Corn Salad, Baby Arugula, Cotija Cheese, Chipotle Aioli, Charred Lime

Serves 20

Ingredients 16 ears of corn peeled 4 large red onion sliced thin 4 clam shell cherry tomatoes 32 tbsp. cotija cheese 32 oz. baby arugula	4 large lime 12 tbsps. olive oil 8 tbsp. chipotle aioli Salt and Pepper to taste Paprika for finishing
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Process

- Toss ears of corn with 4 tbsp. of olive oil and season with salt and pepper, grill until caramelized with a slight char, set aside cool and then remove corn from cobb
- Toss cherry tomatoes with 4 tbsp. of olive oil and salt a pepper and place on sheet pan in oven for 15 min or until tender, cool and set aside
- Cut limes into sixths, drizzle 4 tbsp. of oil and season with salt and pepper, place on hot grill and char on both sides, set aside
- After ingredients are cooled, combine charred corn, roasted cherry tomatoes, baby arugula and sliced red onion in a large bowl. Add 8 Tbsp. of chipotle aioli and toss ingredients together, season with salt and pepper, taste.
- Place salad along rim of bowl or plate to be served on, sprinkle cotija cheese along half of the salad and negative space in bowl. Garnish with a dusting of paprika, the charred lime, and a finishing drizzle of olive oil.

<u>Chipotle Aioli Ingredients</u> 1 gallon mayo 2 egg yolks 7 oz. can of chipotle	8 oz. capers 1 bunch chopped cilantro 2 tbsp. sherry vinegar
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Process

- In a food Processor add the chipotle, capers, yolks and vinegar, and process until slightly chunky.
- In a large bowl place mayonnaise, processed ingredients, and chopped cilantro, and mix until well incorporated.
- Reserve for use



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Second Course: Scallop Ceviche, Leche De Tigre, Quick Pickled Vegetables

Serves 20

3 lb. scallops	6 bell peppers small dice
2 cup lime juice	3 English cucumber deseeded and small diced
6 crushed garlic cloves	1/4 cup Extra Virgin Olive Oil
3 tbsp. chopped cilantro	12 ice cubes
3 tbsp. chopped parsley	Salt and Pepper to taste
3 ahi limo chili	Micro arugula for garnish
1-1/2 red onion finely chopped	
1-1/2 cup chopped celery	

Procedure

- Slice scallops horizontally season with salt and pepper and place in a large bowl in fridge
- Combine garlic, chili, celery, onion, peppers, and cucumber in a bowl and season, set aside at room temperature to start to sweat,
- In a container combine lime juice and olive oil season and set aside in fridge
- Upon liquid appearing in vegetable mix, drain liquid and add to lime juice, add 9-12 ice cubes and blend in a blender until a vinaigrette has formed.
- Place vinaigrette in fridge until 20 min prior to service
- When ready add vinaigrette and vegetable mix to scallop bowl and mix thoroughly, let stand
- When ready to serve place in a glass or bowl, top with micro arugula



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Third Course: Quick Braised Rabbit, Fall Vegetable Medley, Braising Jus, Fresh Herbs

Serves: 20

5 young or fryer rabbit (broken down into quarters)	5 clove garlic crushed
50 oz. spinach	White wine for deglazing
15 oz. wild mushrooms	1-1/4 cup vegetable stock
15 oz. artichoke hearts	10 tbsp. butter
40 cherry tomatoes	5 oz mixed herbs
20 fingerlings thinly sliced	10-15 tbsp. oil
5 shallot sliced	Salt and Pepper to taste

Procedure

- preheat oven to 350
- Heat large pan over medium to high heat, season rabbit with salt and pepper and place in pan.
- Place sliced fingerlings in a separate sauce pan, with cold water and salt, and bring to a boil, then reserve
- Sear rabbit on all sides until evenly caramelized, then remove from pan.
- Add blanched potatoes to pan and crisp on both sides
- Reduce heat to medium and place mushrooms in pan with 5 tbsp. of oil, sauté mushrooms until they start to release moisture.
- Allow moisture to evaporated, at the same time control heat so not to burn.
- Toss in artichoke hearts and introduce rabbit meat with any juice.
- Add the shallot and garlic and cook until soft.
- Deglaze pan with white wine and reduce until almost dry
- Add vegetable stock herbs, and tomatoes

- bring to a simmer, upon simmering place pan in a 350 degree oven for 15-20 minutes or until tender
- When tender, remove from oven, place on stove top and bring to a quick boil
- Add the butter, taste and finish with seasoning
- Serve



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Dessert: Deconstructed Peach Crisp, Caramel Sauce, Brown Butter Crumble

Serves 20

<u>Peach</u> 24 large peaches	8 tbsp water 1 cup sugar
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Procedure

Preheat oven to 350

Cut peaches in half and deseed

Toss remaining ingredients and peaches in a large bowl and place on sheet pan bake at 350 degrees for 30 min or until soft

Reserve

<u>Crumble</u> 1c turbando sugar 1 tsp cinnamon 8 tbsp. brown sugar 4 cup flour	2 cup oats 2 cup granulated sugar pinch of salt 1 lb. butter
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Procedure

- Combine all ingredients except for butter in a large bowl
- Brown butter in a sauce pan until brown but not burnt

- Pour brown butter onto the dry ingredients and toss together, when well incorporated place on sheet pan, spread thin
- Place in oven and bake for 10 minutes, check and mix another 5-7 minutes may be needed.
- A golden brown color and nutty smell is what you're looking for

Tres Leches

4 can sweetened condensed milk

Procedure

- Open cans and pour into a glass bowl
- Cover with plastic wrap but allow a loose corner to expel moisture
- Microwave on medium for 2 minutes
- Remove from microwave and stir
- Replace cover and repeat process until milk thickens and becomes caramel in color (10-15 minutes in total)
- Reserve until slightly cooled

Combine ingredients on plate, serve with a scoop of vanilla ice-cream