



Les Marmitons
NEW JERSEY

September 2021 Event
Chef Anthony LoPinto

First Course: Wax Bean, Haricot Verts and Tomato Salad, Fresh Herbs
Sparkling Rose' Gruet- New Mexico

Second Course: Seared Sea Scallop, Sweet Corn, Fingerling Potato,
Herbed Crumbs
Gewurztraminer- Alsace, France

Third Course: QHerbal Laced Ravioli, Fresh Tomato, Guanciale,
Parmigiano Crisps, 50 yr Balsamic
Nero d'Avolo- Italy

Fourth Course: Roasted Duck Breast, Foie Gras Stuffed Baked Potato,
Charred Broccoli, Beurre Rouge
Syrah- California

Dessert: Poached Peach, Almond Buttermilk Cake,
Moscato Cream, Mint
Moscato d' Asti- Italy



Les Marmitons
NEW JERSEY

First Course: Wax Bean, Haricot Verts and Tomato Salad, Fresh Herbs

Serves 20

Wax Beans- 1lb. Haricot Verts- 1lb. Heirloom Tomatoes- 3lbs. Cherry Tomatoes- 2pts. Red Onion-1ea. Raspberries- 2pts. Basil- 1bu.(sliced) Chives-1bu. (very fine chop-demo) Raspberry Vinegar- ½c. Gruet Reduction-1Tbsp.	Honey- 2Tbsp. Tomato Guts-1/4c. Sunflower Oil-1c. Sunflower Seeds-1c. Butter-4Tbsp. Smoked Paprika-2Tbsp. Baby Arugula-4oz. Tomato Skins- as needed Tomato Leaf Oil- as needed
--	---

Method

1. In a small bowl combine the smoked paprika with 1Tbsp. salt and 2tsp. ground black pepper. Set to the side.

Melt the butter in a pan. Once fully melted and hot add the sunflower seeds to the pan and toast evenly. Season the seeds with the paprika salt mixture. Mix well. Drain the seeds on a paper towel lined plate. Set to the side.

2. Blanch the wax beans and haricot verts in heavily salted water until tender. Shock. Cut per demo. Set to the side.

3. Peel the red onion. Cut the onion into 1/6's. Thinly slice on a mandoline. Set to the side.

4. Wash and split the cherry tomatoes. Place the cut tomatoes on a parchment lined sheet pan. Set to the side. Wash and cut heirloom tomatoes per demo. Place the cut tomatoes on a parchment paper lined sheet pan very close together. Rinse raspberries and add to the sheet pan of tomatoes. Set to the side.

5. In a bowl combine the raspberry vinegar, gruet reduction and honey. Season well with s&p. Mix to dissolve the honey and salt. Emulsify with sunflower oil. Add the tomato guts. Set to the side.

6. In a bowl combine the wax beans, haricot verts, red onions and basil. Season with s&p. Dress. Mix. Taste. Set to the side.

7. Season the tomatoes with s&p. Place several leaves of arugula on the plate. Plate tomatoes per demo.
8. Plate beans per demo. Dress tomatoes per demo.
9. Top with tomato skin and sunflower seeds. Cordon with tomato leaf oil.



Les Marmitons
NEW JERSEY

Second Course: Seared Sea Scallop, Sweet Corn, Fingerling Potato, Herbed Crumbs

Serves 20

Sea Scallops- 20pcs.	Fresh Thyme-1bu.
Sweet Corn- 8ears.	Parsley-1/2bu. (sliced)
Heavy Cream-1pt.	Chives-1bu. (sliced)
Cinnamon Stick- 2ea.	Almonds-6oz.(toasted)
Parsnips-1lb.	Breadcrumbs(panko)- 1c.
Celeriac-2lbs.	Sweet Butter-1lb.
Shallots-2ea.	Sugar-2Tbsp.
Gewurtzraminer-4oz.	Sunflower Oil-1c.
Fingerling Potatoes-2lbs.	Water-as needed
Bay Leaves- 4 ea.	S&P- as needed
Whole Black Peppercorns- 1Tbsp.	

Method

1. Combine the cream, cinnamon stick, 2 bay leaves, black peppercorns, sugar, salt, corn and enough water to make the ears of corn float freely. Mix the liquid to dissolve the sugar and salt. Bring the corn to a boil, turn heat down and cook for 1 minute. Remove ears of corn and slice off the kernels. Set corn kernels to the side. Add cobs back into the pot. Reduce the cooking liquid by half. Taste. If it needs to reduce more for a better flavor then cook to a proper flavor. Strain. Set to the side.
2. Clean side muscle off of the scallops. Place on paper lined tray to dry off the searing side. Set to the side.
3. Small role cut(oblique)the parsnips. Roast per demo. Set to the side.
4. Small dice the celery root. Roast per demo. Set to the side.
5. Thinly slice (per demo) the fingerling potatoes. Blanch in well salted water with 1bay leaves and fresh thyme. Strain. Save 1 cup of blanching water. Cool the strained potatoes on a sheet pan. Set to the side.

6. Place the breadcrumbs, toasted almonds, 2Tbsp sliced parsley, 2 tsp. thyme, salt and pepper into the bowl of a food processor. Process the mixture with 1 Tbsp. oil. Set to the side.

7. Heat a large pan. Add 2 oz. butter to the pan. Melt and heat. Add shallot, 2 Tbsp. thyme and last bay leaf. Sweat the shallot. Add 4 oz. Gewurtzraminer wine. Cook briefly. Add the potatoes, parsnips, celeriac and corn to the pot. Add half of the reserved reduced corn cream. Cook this mixture until the potatoes are tender. Add 4oz. butter to the pot. Cook to emulsify. Season with salt and pepper. Mix, taste. Set to the side.

8. In the bowl of a food processor combine the panko, almonds, half the parsley and half the chives. Season with some salt and pepper. Pulse to start to chop and combine ingredients. Drizzle $\frac{1}{4}$ of sunflower in the bowl. Process the ingredients until evenly cut and mixed. Place the crumbs into a bowl and set to the side.

9. Heat a large enough pan or pans to hold the scallops. Season the scallops. Once the pan is hot add the remaining sunflower oil to the pan. Add the scallops to the pan. Cook the first side for 3 minutes. Flip the scallops. Season them with salt and cook for one minute. Remove them from the pan to a tray. Season the scallops with black pepper and the herbed crumbs.

10. Add the remaining herbs to the hot corn mixture. Spoon the vegetables into the bowls. Add a scallop on top.



Les Marmitons
NEW JERSEY

Third Course: Herbal Laced Ravioli, Fresh Tomato, Guanciale, Parmigiano Crisps, 50 yr Balsamic

Serves: 20

Plum Tomatoes-5lbs.	Ricotta-4lbs. (strained overnight)
Onion-2ea. (sm. dice)	Eggs-18ea.
Garlic-3Tbsp. (minced)	Parmigiano-4c.
Bay Leaves-2ea.	“00” Flour- 4c.
Nero d’ Avolo-1/4c	Semolina Flour-4c
Guancaile-12oz. (diced)	Water-2oz.
EVO-8 Tbsp.	Salt-2Tbsp.
Butter-1lb.	Black Pepper-2Tbsp. (finely ground)
Basil-1c. (sliced)	Aged Balsamic Vinegar
Parsley- 1bu. (leaves picked)	AP Flour- as needed
Marjoram-1Tbsp.	

Method-pre heat oven to 400F.

1. In a medium sized bowl combine half the semolina flour and “00” flour. Repeat with the remaining flour. Add the ground black pepper to one of the bowls. Mix the black pepper into the flour. Set both bowls to the side. In a small bowl combine the water and salt. Mix to dissolve the salt. Set to the side. In a small bowl combine 4 eggs, 10 yolks, half the saltwater and 2 Tbsp. evo together. Mix. Repeat so that you have 2 bowls of egg mixture. Add each egg mixture into the separate bowls of flour. Mix the egg into the dough to create a shaggy mass. Cover the dough with plastic wrap and let it sit for 10 minutes. Remove the plastic wrap and knead the dough until smooth. Set to the side.

2. In a medium sized bowl combine the drained ricotta, 1c. Parmigiano, sliced basil and 3 egg yolks (save the whites). Heavily season the ricotta with salt and pepper. Mix. Taste. Place the filling into the refrigerator to firm up.

3. Place a Silpat onto a sheet pan. Evenly sprinkle the Parmigiano cheese onto the sheet pan. Bake the cheese in the oven until golden brown and melted together. Set the pan to cool. Then crack medium sized pieces. Set to the side.

4. Place a medium pot of water to a boil. Cut a small x on the bottom of each tomato. Plunge the tomatoes into the boiling water for 20 seconds then remove them to a sheet pan. Let the tomatoes slightly cool. Once cooled peel the tomatoes and save the skins. Slice the tomatoes in half, remove the seeds into a container. Place the seeds to the side. Dice the tomatoes into a large dice. Place a large pot on the stove. Add the remaining evo to the pot. Add the guanciale to the pot and cook until fully rendered. Add the onions and bay leaves to the pot. Season with salt and pepper. Mix. Place a tightfitting lid on the pot. Cook the onion until tender. Add the garlic to the pot. Mix and cook briefly. Add the tomatoes to the pot. Season the tomatoes with salt and pepper. Mix well. Cook to desired taste. Remove the bay leaves! Puree'. Taste. Re season. Add 1/4lb. of butter to the tomato sauce and mix to incorporate. Set to the side.

5. Roll out the black peppered pasta first. Place the sheets of pasta on a parchment lined sheet pan. Cover with another sheet of parchment paper then top it with damp cloths. Repeat with the plain pasta except on the last roll through place parsley leaves on half of the pasta sheet. Fold the pasta in half and roll the pasta sheet through the machine. Set to the side covered.

6. Remove the filling from the refrigerator. Whip the 3 reserved egg whites to a medium soft peak. Fold the egg whites into the filling. Taste. Re season if needed.

7. Flour the ravioli mold. Then place an herbed pasta sheet onto the floured mold. Press the stretching mold into the pasta. Fill the pasta cavities with the herbed ricotta. Brush the mold with an egg wash. Top the filled pasta with a black pepper pasta sheet. Press the air out of the mold. Seal and flip the mold onto a semolina dusted sheet pan. Repeat. We need 60 pieces!

8. Combine 1/2c hot water and whisk in 1/2lb of butter. Season with salt and pepper. This is Buerre Fondue. Set to the side.

9. Cook the raviolis in boiling salted water for 2 minutes max. Remove to a bowl and ladle some beurre fondue onto the raviolis. Gently toss to coat. Repeat.

10. Re heat the tomato sauce. Add the marjoram to the sauce. Mix, taste and re season if needed. Place 2 oz. of sauce onto the plate or bowl. Add three raviolis to the surface. Add 1 piece of Parmigiano crisp to the raviolis. Dot the vinegar on the plate.



Les Marmitons
NEW JERSEY

Fourth Course: Roasted Duck Breast, Foie Gras Stuffed Baked Potato, Charred Broccoli, Beurre Rouge

Serves 20

Duck Breasts- 10ea. (trimmed and scored)	Black Peppercorns-2tsp.
Russet Potatoes-11ea. (small potatoes. 4 inch length)	Fresh Thyme-5 sprigs
Foie Gras- 4oz.	Cream-1/4c.
Butter-1lb.	Garlic-1/2c. (thinly sliced)
Milk-8oz.	EVO-1/2c.
Broccoli-1bu. (demo for the trim)	Chives- 1/2bu. (cut Battonett)
Shallots- 3ea. (peeled, thinly sliced)	Neutral Oil- 1pt.
Syrah Wine-3/4c.	AP Flour-3Tbsp.
Bay leaf-1ea.	S&P-to taste

Method pre-heat oven to 425F

1. Wash the potatoes. Lightly prick the potatoes with a fork. Place the potatoes on a rack that's placed on a sheet pan. Bake the potatoes for 20 minutes. Remove the potatoes from the oven. Brush the potatoes with melted butter. Season with salt. Flip the potato. Brush the other side with melted butter and season with salt. Bake the potatoes for 25 minutes or until tender.
2. Let the potatoes slightly cool. Once cooled then split the potatoes length wise. Scoop out the potato flesh leaving a slight wall to hold the shape of the potato. Smash the potato until smooth. Add the foie gras and 4 oz. of butter. Mix well. Add the cream. Mix well. Season with salt and pepper. Taste. Spoon the potato mixture back into the potato. Place the stuffed potatoes on a parchment lined sheet pan. Set to the side.
3. In a medium sized pot combine the Syrah wine, bay leaf, 1/3rd of the sliced shallots, black pepper corns and fresh thyme. Reduce the wine to about a Tbsp. Add the cream. Bring to a boil. Now start whisking in the butter. Strain the sauce into a clean container. Season with salt and pepper to taste. Set to the side.

4. Place the neutral oil into a small pot. Heat the oil to 350F. Fry the sliced garlic until it's a light golden color. Remove the garlic to a paper towel lined tray and season them with salt. Set to the side.

5. Place the sliced shallots into a bowl. Add the flour to the shallots and dredge them to coat evenly. Fry the shallots to a golden crispy color. Remove them from the oil to a paper towel lined tray. Immediately season them with salt. Set to the side.

6. Place the cut broccoli into a bowl. Add the evo over the broccoli. Toss to coat evenly. Season with salt and pepper. Toss to mix evenly. Place the broccoli onto a sheet pan and either put the pan under a broiler or into a hot oven. Cook the broccoli to lightly char the broccoli flowers. Once char set to the side.

7. Season the duck skin with salt. Season the duck meat with black pepper. Sear the duck on the skin side until rendered and crispy. Flip the duck breast and lightly cook the flesh side. Remove the duck from the pan and place the breasts onto a rack lined sheet pan. Roast the duck 7 minutes. Remove the duck from the oven and immediately salt the breasts. Set the duck to the side and let them rest for 5 minutes.

8. Re-heat the potatoes. Heat the sauce. Heat the broccoli. Garnish the potatoes with the garlic chips, crispy shallots and chives.

9. Will demo plating.



Les Marmitons
NEW JERSEY

**Dessert: Poached Peach, Almond Buttermilk Cake,
Moscato Cream, Mint**

Serves 20

Cake Flour-2c.	Eggs-6ea.
Almond Flour-1c.	Lemon Zest-1tsp.
Baking Powder-1Tbsp.	Vanilla Extract-1tsp.
Salt-1tsp.	Almond Extract-1/2tsp.
Cinnamon-1Tbsp.	Buttermilk-1/2c.
Butter-12oz.	Peaches-4ea.-(small dice)
Sugar-2c.	Raspberries-2c.

Method

1. In a medium sized bowl combine the cake flour, almond flour, baking powder, salt and cinnamon. Sift ingredients together. Set to the side.
2. In a standup mixer bowl combine the butter and sugar. Mix together until a very light yellow and fluffy. Add the lemon zest, vanilla extract and almond extract. Mix together well.
3. Add the eggs one at a time. Mix until incorporated. Scarpe the bowl down after each egg.
4. Add half of the flour mixture to the bowl. Mix. Add half of the buttermilk to the bowl. Mix. Scrape the bowl down. Repeat.
5. Add the peaches and raspberries to the bowl. Mix until just incorporated.
6. Prep two 9-inch cake pans with butter, flour and parchment paper.
7. Divide the batter evenly between the two pans. Top the cake with sugar.
8. Bake for 30 minutes and rotate the cakes. Bake for another 20 minutes and test to see if it's done.

9. Once the cakes are baked remove them from the oven to a cooling rack. Let the cake cool for 10 minutes then remove to a cutting surface or board.
10. Demo on garnish.

Peach Ingredients

Ripe Peaches-6ea. Sugar-2c. Water-1c. Vanilla Bean-2ea. Bay Leaf-2ea.	Cinnamon Stick-1ea. Black Peppercorns-1tsp. Salt-1/2tsp. Lemon-1ea.zest strips and juice Orange-1ea.zest strips and juice
--	--

Method

1. In a medium sized pot combine the sugar, water, vanilla bean, bay leaf, cinnamon stick, black peppercorns, salt, lemon zest, orange zest, lemon and orange juice.
2. Bring the ingredients to a boil. Then turn down to a simmer.
3. Split the peaches and remove the pit.
4. Add the peaches to the pot. Bring the pot back up to a steady simmer. Cook the peaches until tender. Approx. 3 minutes.
5. Remove the peaches to a sheet pan. Reduce the syrup to half. Taste. Continue to cook the syrup to flavor if needed.
6. Demo on plating.