



Les Marmitons
NEW JERSEY

Zuppa di Zucca e Riso

- squash and rice soup with Parmigiano Reggiano

30 Servings

4 butternut squash	3 nutmeg
4 onions	1 box Arborio rice
10 cloves garlic	Parmigiano Reggiano
2 sprigs rosemary	Extra virgin olive oil
½ bottle white wine	

Cut squash into ½ inch dice.

Sautee in EVOO until it begins to caramelize.

Add butter, onion and garlic and cook until onions are translucent.

Season with salt and pepper

Add rosemary and white wine and cook until wine is almost completely evaporated.

Add water, nutmeg, and rice and cook for 30 minutes or until rice is cooked through.

Add Parmigiano.

Serve in bowls topped with more Parmigiano and a touch of EVOO.



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Tagliatelle

- handmade pasta with pancetta and a perfectly cooked egg

30 servings

1 lb pancetta – cut in very small dice butter 60 eggs	00 flour parmigiano
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Decide at what time the pasta course will be served. Approximately one hour before, place 30 eggs in the water bath set to 146.8 degrees F via the sous vide.

Make pasta dough by mixing eggs and flour in the Kitchen Aid mixer on setting #2 until a cohesive shiny mass is achieved. This should take 10-15 minutes.

Roll the pasta in the Kitchen-Aid pasta attachment. Hang to dry.

Fold semi-dry pasta sheets in half and in half again. Cut into ¼ inch segments and unroll. Dust with more flour and set aside in nests to further dry.

Just before serving, cook diced pancetta in butter.

Cook pasta in boiling salted water.

Drain pasta and place in saucepan with butter and pancetta. Cook until sauce and pasta meld together.

Take eggs out of the water bath. Plate pasta. Crack egg on top of plated pasta.

Grate Parmigiano on top.



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Pan Roasted Chicken - with lentils and demi glace.

30 servings

30 boneless chicken thighs (preferably skin on) (one per person)	2 sprigs tarragon
2 onions	2 sprig rosemary
5 cloves garlic	32 oz demi glace
2 boxes lentils	Extra virgin olive oil

Cook pre-vacuum sealed chicken in a water bath set to 151 degrees F for a minimum of one hour, preferably 90 minutes

Sauté onion with EVOO on medium heat until translucent

Add garlic and cook for one more minute

Add lentils, 12 oz demi glace, water and herbs and cook for 25 minutes

Season to taste

Warm demi glace in a sauce pan and season with salt

Just before serving, heat a sauté pan with a small amount of vegetable oil until smoking. Sear the chicken for a maximum of 2 minutes

Plate lentils and top with chicken. Spoon the demi glace on top of the chicken and around the plate



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Olive Oil Cake with roasted pears and vin cotto

Serves 24-30

For the cake: 11 eggs 2 cups sugar 1-1/3 cup EVO 4 cups Flour 2-3/4 Tablespoons Baking Powder 3 pinches salt	For the pears: 13 pears 3/4 bottle of red wine 2-1/2 sticks cinnamon 2-1/2 whole nutmeg 2-1/2 star anise 3/8 cup honey
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For the pears:

Cut pears in half, peel and core

Place in a hotel pan with red wine, honey, cinnamon, star anise, and nutmeg

Bake in a 400 degree oven until pears are cooked through

Remove pears and strain cooking liquid

Place cooking liquid on a medium-high heat to reduce

To make the batter for the olive oil cake:

Thoroughly mix all wet ingredients together

In a separate container, stir together all dry ingredients

Slowly incorporate dry ingredients into the wet - do not over mix

Pour batter into pre-greased cake pans

Bake for 45 minutes at 325 degrees

To plate:

Cut cake into individual portions

Place one piece on a plate and top it with one pear and spoon the cooked wine sauce on top and around the plate