



Les Marmitons
NEW JERSEY

Chef Jesse Jones

Menu

1st Course: Lobster Pie

2d Course: Apple Salad w/ champagne vinaigrette

*3d Course: Pan roasted monkfish w/ Creole mussel sauce; fried leeks w/ truffled
potato puree and sauteed greens*

4th Course: Molasses Cake w/ ginger ice cream.



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DOWN HOME LOBSTER PIE

Ingredients:
8 servings

4 Lobster Tails, Raw, Diced Medium	1/2 Cup Fresh Tarragon
1/2 Cup Grape seed Oil	1 Teaspoon White Pepper
1/2 Cup Onions	1 Teaspoon Old Bay Seasoning
1/2 Cup Carrots	1/2 Cup of All Purpose Flour
1/2 Cup Celery	4 Cups Seafood Stock or Lobster Stock, Heated
1/2 Cup Leeks	1 Tablespoon Brandy
1/3 Cup Garlic	
1/2 Cup Fresh Thyme	

METHOD:

1. Heat the oil in a Dutch oven, Add the onions, carrots, celery, leeks , garlic and sauté until tender-about 5 minutes.
2. Add thyme, tarragon, pepper and Old Bay seasoning.
3. Add 1/2 cup oil. Stir in the flour to make a roux. Cook for 3-5 minutes.
4. Add stock and brandy. Cook until thickened, cool down.
5. Add the raw Lobster meat, mix in blind bake shell, add top layer of dough , poke holes in dough. Bake 2 minutes.



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Apple Salad w/ Champagne Vinaigrette

12 servings

6 Apples	
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Peel and slice the apples. Toss with the vinaigrette.

Champagne Vinaigrette

Serves 12

1 Cup grape seed oil	1 Teaspoon fresh tarragon
1\2 Cup extra-virgin olive	1 Teaspoon Dijon mustard
1\4 Cup Champagne vinegar	1 Teaspoon brown sugar
1\4 Cup of Champagne (any brand)	1\2 Teaspoon salt
1\4 Cup minced shallots	1\2 Teaspoon freshly black ground pepper
1 Tablespoon minced fresh basil	

Method:

In a blender combine the oils, champagne vinegar, champagne, shallots, basil, tarragon, mustard, sugar, salt, and pepper. Blend until thick. Refrigerate until ready to serve



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**Pan Roasted Monkfish w/ Creole Mussel Sauce; Fried Leeks w/ Truffled
Potato Puree and Sauteed Greens**

Yield: 6 Servings

1 1/2 pounds monkfish fillets, skin off, boneless	chopped
Salt and freshly ground black pepper	1/2 cup merlot (or other dry red wine)
2 tablespoons olive oil	1/2 cup fish stock
2 large shallots, peeled and finely chopped (about 1/4 cup)	1/2 cup veal stock
1/4 pound Italian pancetta bacon, roughly	8 to 10 fresh sage leaves, chopped
	2 tablespoons whole sweet butter

METHOD:

Slice the monkfish fillets diagonally into 4 to 5 ounce steaks. Season the monkfish steaks with salt and pepper.

Heat the olive oil in a saute pan or skillet over medium heat for 1 minute, add the fish steaks and cook 2 minutes on each side until the monkfish is golden brown and seared. remove the monkfish from the pan and set aside on a warm platter.

Add the shallots to the same pan in which the fish had been seared and cook for a moment before adding the pancetta bacon. Cook the shallots together with the pancetta for 3 to 4 minutes. Add the merlot wine and reduce until almost all of the wine has evaporated before adding the fish stock.

Reduce the fish stock until it too has nearly evaporated and then add the veal stock. Reduce the veal stock for several minutes before returning the fish to the pan and cook the fish along with the sauce for 2 to 3 minutes.

Remove the fish from the pan, add the chopped sage leaves and swirl in the butter to finish the sauce. Serve.

TRUFFLED MASHED POTATOES

Yield: 6 Servings

Directions

Peel the potatoes and cut them in 1-inch chunks. Place them in a large, deep saucepan, cover with water, and bring to a boil. Lower the heat and simmer for 20 to 25 minutes, until very tender. Drain and return the potatoes to the saucepan.

2 1/2 pounds large Yukon Gold potatoes	2 tablespoons freshly grated Parmesan cheese
1 1/2 cups half-and-half	Kosher salt and freshly ground black pepper
6 tablespoons (3/4 stick) unsalted butter	
3 ounces white truffle butter, at room temperature	

Meanwhile, heat the half-and-half and butter in a small saucepan over medium heat until the butter melts. Off the heat, add the truffle butter and allow it to melt. If the butter doesn't melt completely, heat the mixture slightly but don't allow the truffles to cook! With a hand mixer, beat the hot potatoes in the pot until they are broken up. Slowly beat in most of the hot truffle cream, the Parmesan, 2 1/2 teaspoons salt, and 1 teaspoon pepper and beat until the potatoes are thick and smooth. (You may have some truffle cream left over - reserve it for reheating.)

To keep the potatoes hot or to reheat them, place them in a heatproof bowl set over a pot of simmering water. Heat slowly, adding more truffle cream if the potatoes get too thick. Season to taste and serve hot.



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Spiced Molasses Pound Cake

8 servings

Ingredients:

3 cups all-purpose flour	1/2 tsp allspice
1 teaspoon baking powder	1/2 tsp nutmeg
1/2 teaspoon salt	5 eggs
1 cup (2 sticks) butter, softened	1 1/2 cups molasses
1 cup dark brown sugar	1 cup milk
1 cup granulated sugar	1 tsp vanilla extract
1/2 tsp cinnamon	1/2 cup vegetable oil

PROCEDURE

In a large bowl and using an electric mixer, cream the butter and sugar together until well mixed, scraping down the sides of the bowl, beat in the eggs, one at a time. Beating well after each addition, beat in the flour mixture, alternating with the milk, add molasses, and spices, vanilla and oil, pour batter into a greased and floured 10 inch bundt pan and bake for 90 minutes, cool in the pan for minutes, drizzle with a little molasses .

Chef Jesse's Spice Glaze

1 cup plus 1 tablespoon powdered sugar	1/4 tsp allspice
2 tablespoons evaporated milk	1/2 tsp pure vanilla extract
1/4 cup of unsalted butter softened	
1/4 tsp cinnamon	

PREPARATION:

In a medium bowl, add milk, then add powdered sugar, mix well, mix in soft butter whip till smooth, add cinnamon, allspice, Vanilla. add on cool cake to make sugar glaze.