



Les Marmitons

NEW JERSEY

October 2016 Event

Chef Jason Ramos

1st Course: Alaskan king crab salad with avocado gazpacho

2nd Course: Chatham cod with savoy cabbage fondue and clams

*3rd Course: Venison tenderloin with mustard spaetzli, charred Brussel sprout leaves
and huckleberry marmalade*

4th Course: Black plum and ginger cobbler with black pepper gelato



Les Marmitons
NEW JERSEY

1st Course: *Alaskan king crab salad with avocado gazpacho*

Serves 30

Crab salad

6 pounds King crab legs
(shelled weight)
2 eggs (room temperature)–
just using yolks
2 Lemons juiced
2 tsp dijon mustard - smooth
2 Cups Canola oil
¼ Cup EVOO
3 T chives - minced
3 pounds hearts of palm
(fresh preferred)
3 pounds English cucumber
6 ripe avocado
1 bunch cilantro leaves

Gazpacho

6 pounds very ripe large
tomatoes
24 oz (approximately 2
whole) English cucumbers
3 Ripe avocado
16 basil leaves
16 mint leaves
3 T chopped cilantro
3 limes - juiced
2 T best quality extra virgin
8 T Greek Yogurt
1 jalapeno
Salt and pepper

Serving Time 8:00 Team of 4-6 people

Notes – Course lead to run through and correct recipe after discussion with Chef

Specialty Equipment:

Blender; food processor; sieve or cheesecloth;

Preparation:

6:00 PM – 2 people (gazpacho) – Roughly chop tomatoes, process in blender or food processor with pinch of salt – strain through cheesecloth.

6:00 PM – 2 people (crab) using scissors remove crab from shells and chop into disks about ½ inch long.

6:30 PM – 2 persons (gazpacho) – peel and roughly chop cucumber, roughly chop avocado, herbs and rest of the gazpacho ingredients. Puree all ingredients (including tomato water and yogurt). Strain, adjust salt and pepper and chill till needed.

6:30 PM – 1 person (Mayo) – put the egg yolks in a bowl. Whisk in 1T of lemon juice and 2 tsp of mustard and generous pinch of salt. Using whisk – slowly pour in thin stream of canola oil and whisk to incorporate – should use 1 ½ to 2 cups. Adjust seasoning by adding more

lemon juice and salt. Set aside.

6:45 PM – chill shallow soup bowls

7:00 PM – 2 people – Peel cucumber. Shave thin slices of cucumber and hearts of palm into a bowl. Dice avocado and add to bowl. Add 3 T lemon juice and toss. Coarsely chop cilantro leaves and add. Add 2 T olive oil and season with salt – gently toss – check seasoning add more lemon as needed. Reserve.

7:00 PM – 2 people – in a bowl add ¼ cup of mayo, 2 T olive oil, pinch of salt, 2 T lemon juice, and 3 T chopped chives. Mix together with whisk. Gently stir in the crab pieces and make sure fully coated – add more mayo, if needed.

7:45 PM – service – all hands – using flat soup bowls assemble the dish. Small round of salad in center of plate, topped by crab, gazpacho is spooned or poured around outside in shallow layer – sprinkle with extra chives if needed. Serve.



2nd Course: *Chatham cod with savoy cabbage fondue and clams*

Serves 30

Fish and shellfish

7.5 pounds (trimmed weight) center cut cod filet

180 little neck clams

3 shallots minced

8 T EVOO

8 T butter

3 lemons juiced

Cabbage fondue

5 pounds savoy cabbage

1 pound yellow onion

1 pound fennel

4 T EVOO

8 oz butter

8 oz clam juice

3 T chopped parsley

3T chopped chives

2 T lemon juice

Sauce

5 pounds white fish bones

1 onion

½ bulb fennel

2 Cups dry white wine

4 cloves garlic

8 oz clam juice

4-8 T butter

Pesto

4 cloves garlic

1 cup parsley chopped – Italian

1 cup basil leaves

¼ cup oregano leaves

2 T Capers

2 Anchovy filets

Zest of 2 lemons

8 oz olive oil (may not need all)

Maitake mushrooms

4 pounds maitake mushrooms

3 shallots brunoised

5 Cloves minced garlic

8 T butter

3 T chopped parsley

3 T chopped scallions

2 T lemon juice

Serving Time 8:20 Team of 6 people

Specialty equipment

Sheet pan, parchment; food processor;

Preparation:

6:00 PM – 2 people Fish – Portion out the fish into 4 oz pieces, put on a parchment lined sheet pan, drizzle with olive oil, salt and pepper and refrigerate till needed – preset oven to 350.

6:00 – Sauce 2 people– Chop vegetables and combine with fish bones, clam juice, white wine and 4 cups of water. Simmer for 1 hour then strain and reduce by ¾. Reserve stock till

needed..

6:00 PM – 2 people – cabbage. Thinly slice cabbage, onion and fennel. In sautee pan, saute with EVOO over medium heat (do not color). Add clam juice and butter and cook down till very soft (could be an hour).

6:45 – 2 person mushrooms – trim mushrooms and chop the shallots and garlic. In sautee pan with the butter, sweat the garlic and shallot, then add the mushrooms and cook – should take 15-20 minutes – keep warm.

6:45 – 2 persons Pesto – In food processor puree all ingredients and just ¼ of the olive oil, add as much additional olive oil as is needed to get smooth vibrant green emulsion – taste and add salt and pepper as needed. Set aside

7:00 PM – 2 persons – Chop the parsley, chives and scallions and squeeze the lemon juice needed to finish each component and portion out.

7:00 PM – 1 person – get plates into warmer

7:30 PM – 2 -3 people clams and fish. Steam ½ the clams and discard the shells. Strain the juice and reduce to a syrupy consistency – add 2 T butter, add to pulled clams and reserve. Place fish in preheated oven and roast 20 minute or so. Steam remaining clams in the shell and remove from heat as soon as they open.

7:45 PM – 1-2 people sauce. Heat up sauce and beat in cold butter. May not need all of the butter. Stir in the pesto just before serving.

8:00 PM – Finishing (all hands). Add parsley, chives and lemon juice to cabbage. Add herbs and lemon juice to mushrooms. Hit the clams and fish with lemon juice. Gather all items for service.

8:10 PM Plating On each plate start with a few spoons of cabbage in the center, swirl around the sauce, place fish on cabbage bed, scatter mushrooms around and clams (3 in shell and 3 out of shell each). Serve.



3rd Course: *Venison tenderloin with mustard spaetzli, charred Brussel sprout leaves and huckleberry marmalade*

Venison tenderloin	
SPAETZLE:	BRUSSELS LEAVES:
1 pint whole milk	brussel sprouts
2T. baking powder	butter
5 each whole eggs	shallots
2.5 pints AP flour	lemons
1cup whole grain mustard	bacon
¼ c. Dijon mustard.	
MARMALADE:	AU POIVRE SAUCE:
huckleberries	demi glace
sugar	shallots
red wine	red wine
port wine	port wine
vinegar	red wine vinegar
black peppercorns	venison bones
fennel seed	butter
	black pepper corns

VENISON: Season venison loin w/ salt and pepper and roast to med rare

SPAETZLE: 1 pint whole milk , 2T. baking powder, 5 each whole eggs, 2.5 pints AP flour, 1cup whole grain mustard, ¼ c. Dijon mustard. Mix all ingredients together until gluten begins to develop and let sit (covered) at room temp for a few hours to ferment then push through a perforated pan in batches into boiling water until cooked (about 2 min.)then shock in ice water and dry on towels. On the pickup, sauté spaetzle until semi crispy and golden brown in whole butter and finish brunoise shallot , chopped parsley & lemon juice.

MARMALADE: cook down huckleberries w/ sugar, red wine, port wine, red wine vinegar, cracked black peppercorns, and coarse ground fennel seed until thick jam like consistency

BRUSSELS LEAVES: peel brussel sprouts leaves and roast in sauté pan over high heat quickly until caramelized, but still somewhat raw. Finish w/ butter, shallot lemon juice, sea salt and small diced render bacon (optional, if you have it).

AU POIVRE SAUCE: demi glace flavored w/shallots, red wine/ port wine /& red wine vinegar reduction, roasted venison bones/scraps, then mounted w/ brown butter and garnish w/ cracked black pepper



4th Course: *Black plum and ginger cobbler with black pepper gelato*

This would yield about 8 servings . Not sure if you are making individual cobblers or baking one large one and spooning it out. For the basil - Jason suggested putting it into the fruit or the streusel , or I think maybe it could just be a garnish ?

Black pepper gelato

2 c milk
2 c heavy cream
1 c sugar , divided
1 tsp salt
9 egg yolks
1 Tablespoon fresh ground pepper

Bring cream, milk, 1/2 cup sugar, and salt to a boil in a large heavy saucepan over medium heat, stirring to dissolve sugar; remove from heat. Whisk egg yolks and remaining 1/2 cup sugar in a large bowl to blend; gradually whisk in hot milk mixture and return to saucepan. Stir over low heat until custard thickens and your finger leaves a path on the back of a spoon when drawn across, about 6 minutes. Pour through a fine-mesh strainer into a medium bowl. Stir in pepper. Set bowl over a large bowl of ice water; stir until cold.

Oat streusel

1 # butter
4 c light brown sugar
4 c flour
2 c rolled old fashioned oats
1 tsp salt
1 tsp cinnamon

Cream butter, sugar , and salt .
Add dry ingredients until just combined .
Add oatmeal

Cooking Measurement Equivalents

The information below shows measuring equivalents for teaspoons, tablespoons, cups, pints, fluid ounces, and more.

1 tablespoon (tbsp) = 3 teaspoons (tsp)

1/16 cup = 1 tablespoon

1/8 cup = 2 tablespoons

1/6 cup = 2 tablespoons + 2 teaspoons

1/4 cup = 4 tablespoons

1/3 cup = 5 tablespoons + 1 teaspoon

3/8 cup = 6 tablespoons

1/2 cup = 8 tablespoons

2/3 cup = 10 tablespoons + 2 teaspoons

3/4 cup = 12 tablespoons

1 cup = 48 teaspoons

1 cup = 16 tablespoons

8 fluid ounces (fl oz) = 1 cup

1 pint (pt) = 2 cups

1 quart (qt) = 2 pints

4 cups = 1 quart

1 gallon (gal) = 4 quarts

16 ounces (oz) = 1 pound (lb)

1 milliliter (ml) = 1 cubic centimeter (cc)

1 inch (in) = 2.54 centimeters (cm)