



*Les Marmitons*  
**NEW JERSEY**

*October 2018 KKWC Benefit Dinner*

*Chapter Executives*

*present*

*Tastes from Around the World in 6 courses*

*First Course: Shrimp Ceviche (Peru)*

*Second Course: Asparagus with Prosciutto and Poached Egg (Italy)*

*Third Course: Anthony Bourdain's Classic Leek and Potato Soup (Vichyssoise)(USA)*

*Fourth Course: Intermezzo: Apple Calvados Sorbet (France)*

*Fifth Course: Australian Short Ribs with Carrots and Cauliflower Puree (Australia)*

*Sixth Course: Dessert: Bourbon and bacon baklava (Kentucky style)*



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## **First Course: Shrimp and Artichoke Ceviche (Peru)**

**Serves 150**

<b>320 cups of water</b>	<b>80 garlic cloves</b>
<b>80 bay leaves</b>	<b>20 cup vegetable oil</b>
<b>40 lb large (21-25/lb) shrimp, cleaned and deveined, tails off, cut in half</b>	<b>Salt, to taste</b>
<b>560 oz artichokes (canned)</b>	<b><u>For Garnish:</u></b>
<b>Juice of 200 limes ( Santa Cruz Organic 100% lime Juice)</b>	<b>40 Roasted sweet potato</b>
<b>20 stalk celery</b>	<b>10 lb Peruvian corn kernels (available at Latin grocery stores)</b>
<b>10 cup chopped leeks</b>	<b>10 bu Chopped cilantro</b>
<b>120 tablespoons aji amarillo paste</b>	

Fill a large pot with water and bay leaves. Place on stove on high heat and bring to a boil.

Add the shrimp and let cook for 5 minutes or until color changes.

Take shrimp off of heat and strain.

Remove bay leaves and let cool.

For artichokes; Drain liquid from can, rinse, and quarter the artichoke hearts, place in bowl. Mix with cool shrimp and refrigerate.

In a blender, place lime juice, celery, leeks, aji amarillo paste, and garlic cloves. Blend for 1 minute at medium speed.

Then, with the motor running, add the vegetable oil in a slow, steady stream, as making a dressing. The mixture should be creamy. Set aside and chill.

Mix the shrimp and artichoke mix with the aji amarillo sauce. Season to taste.

Garnish with sweet potatoes, corn, and cilantro on top. Serve immediately.



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## **Second Course: Asparagus with Prosciutto and Poached egg (Italy)**

Serves 150

<b>750 stalks asparagus preferably large stems (about 30 pounds)</b>	<b>150 eggs – poached</b>
<b>30 large sous vide bags</b>	<b>230 lemons – juiced - use ( Santa Cruz Organic 100% lemon Juice) 36 oz</b>
<b>5 lbs unsalted butter</b>	<b>40 cup apple cider vinegar</b>
<b>450 slices prosciutto</b>	<b>113 oz clarified butter - melted</b>
<b>150 Tbsp coarsely grated parmesan or Grana Padana cheese</b>	<b>75 Tbsp chicken stock</b>

### **Directions:**

Place 1 lb of the asparagus in each sous vide bag plus a Tbsp of lemon juice and a Tbsp butter and a large pinch of salt, seal and poach in an 83.9C water bath for 20 minutes, or until just tender without turning pale green. Shock in an ice bath and hold for service. Rewarm in a 52C bath at service.

Poach the eggs in water just long enough that they stay runny inside, about 4 minutes

**or**

Sous vide in a 63.8C bath for 40 minutes. Shock in an ice water bath. Remove from shells, and poach in a just simmered water for 1 minute to firm up the white.

Either way: Hold in 52C water bath for up to 5 hours prior to service.

Whip the vinegar, butter and stock to make a vinaigrette. **Using clarified butter to see if we get a better result.**

Place 3 slices of prosciutto on each plate to create a bed for the asparagus.

Put ½ Tbsp of the cheese on the prosciutto

Place 5 asparagus spears on top of the prosciutto

Place one egg on top of the asparagus

Dress with one Tbsp of the vinaigrette

Sprinkle the remaining  $\frac{1}{2}$  Tbsp cheese over all

Serve.



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## **Third Course: Anthony Bourdain's Classic Leek and Potato Soup**

**Serves 150**

<b>Ingredients</b>	
<b>100 tablespoons butter</b>	<b>12.5 qts chicken stock</b>
<b>200 leeks, white part only, cleaned and thinly sliced</b>	<b>12.5 qts heavy cream</b>
<b>50 medium potatoes, cut into small cubes</b>	<b>100 fresh chives, finely chopped</b>
	<b>25 pinches nutmeg</b>
	<b>to taste salt and fresh pepper</b>

In a large, heavy bottom pot, melt butter over medium-low heat. Once butter is melted, add the leeks and sweat for 5 minutes, making sure they do not take on any color.

Add potatoes and cook for a minute or two, stirring a few times.

Stir in the chicken broth and bring to a boil.

Reduce heat to a simmer. Cook on low heat, gently simmering for 35 minutes, or until the leeks and potatoes are very soft. Allow to cool for a few minutes.

Slowly, and in SMALL batches, puree the soup at a high speed in the blender. Do this bit by bit, never filling the blender too high. Make sure the blenders lid is on, and lean on the top when you turn on. If not the burn you will get is awful, and a most frequent accident in even professional kitchens.

Return soup to the cooking pot and whisk in cream and nutmeg. Season with salt and pepper. Return to a boil, reduce to simmer and cook 5 minutes. If you want to thin soup out, add more broth, if needed.

Transfer soup to the mixing bowl and chill over the ice bath, stirring occasionally. When soup is at Room temperature, and only at room temperature, cover in plastic wrap and put into the refrigerator to cool. At service warm the soup to about 125F, check seasoning, sprinkle with chives and serve in warmed bowls.

This soup DOES get better over time. Keep covered with plastic, not foil in the refrigerator, or it will pick up other tastes.



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## **Fourth Course: Intermezzo: Apple Calvados Sorbet**

**Serves 150**

<b>72 Granny Smith apples</b> <b>3-1/2 qt water</b> <b>4-1/2 qts lemon juice</b> <b>6-1/2 lb sugar</b>	<b>1 qt Calvados(apple brandy)</b> <b>6 bu Mint leaves for garnish</b>
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### **METHOD:**

Peel the apples and slice into thin equal slices.

Place the apples in a pot with lemon juice, lemon zest, water and sugar. Bring to boil, then reduce heat and simmer for 10 to 15 minutes or until the apples are soft, stirring a few times. Remove from heat and pass the apples through a fine sieve to remove lumps. Stir in the Calvados and the sorbet base is ready.

Freeze according to your ice cream machines instructions.

Freeze for at least 6 hours (overnight is best) and serve with a mint leaf garnish.



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## **Fifth Course: Australian short ribs with Burnt Ends, Carrots, Cauliflower Puree**

**Serves: 150**

<b>INGREDIENTS:</b>  <u><b>Australian Short Ribs</b></u>  <b>Salt</b> <b>75 lbs boneless Australian beef short ribs</b> <b>Black pepper</b> <b>24 ounces canola oil</b> <b>24 ounces butter, diced</b> <b>24 sprigs thyme</b>	<u><b>Burnt Ends</b></u> <b>48 ounces salt</b> <b>24 ounces brown sugar</b> <b>12 ounces coarsely ground black pepper</b> <b>12 ounces coarsely ground coriander seeds</b> <b>12 ounces garlic powder</b> <b>12 ounces onion powder</b> <b>15 pound beef brisket</b>
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### **Method:**

#### **For the Australian Beef Short Ribs:**

Salt beef and cure it, uncovered, in the walk-in overnight. Heat the water bath of an immersion circulator to 72°C. Season beef with pepper. Heat canola oil in a large sauté pan over high heat and sear beef on all sides. Remove from heat and chill. In a vacuum bag, combine beef, butter, and thyme. Seal and cook sous vide 36 hours. Remove from water bath and chill. Heat an oven to 61°C. Cut each rib in half (roughly 2 inch squares), place into hotel pans with juices from the bag, and warm in oven 20 minutes.

#### **For the Burnt Ends:**

In a bowl, combine salt, sugar, pepper, coriander, garlic powder, and onion powder. Cover brisket with spice mixture, place in a vacuum bag, and compress on high. Cure in refrigerator 24 hours. Heat the bath of an immersion circulator to 72°C. Cook beef sous vide 24 hours. Remove from

water bath and chill. Preheat oven to 350°F. With a meat slicer, cut brisket into long, 1 inch thick slices. Place beef on a parchment-lined sheet pan. Bake in oven until crispy.

### For the Black Garlic Jus:

<b>Black Garlic Jus</b> 16 oz canola oil 4 pounds onion, diced 8 pounds carrot, diced 4 pounds celery, diced 80 sprigs thyme	8 bottles Red wine 200 ounces demiglaze 20 bulbs black garlic, squeezed for juice Salt Black pepper 8 oz sherry vinegar
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In large sauce pot, heat oil and lightly caramelize onion, carrot, celery. Add thyme and deglaze with red wine. Add veal stock, smashed black garlic, and reduce by half. Strain through a chinois and return to heat. Reduce to proper sauce consistency and season with salt, black pepper, and sherry vinegar to taste.

### For the Cauliflower Puree:

<b>Cauliflower Puree:</b> 36 head cauliflower, 12 to 15 pounds 120 tablespoons unsalted butter	12 Tbs kosher salt 4 Tbs freshly ground black pepper
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Pull the leaves off the cauliflower and cut out the core in a kind of cone-shaped section. Then pull the florets off the head with your fingers, using a knife when you need to. Break or cut the florets into smaller, regular pieces (about 1 1/2 inch) and put them in a steamer insert. Bring about 1 inch of water to a boil in the steamer pot, add the insert, cover, and cook for about 15 minutes, or until you can poke a paring knife into the stems and you can feel that there's still a little texture there. (Tooth, it's called.) Stir the cauliflower well a few times while it's steaming so that it cooks evenly.

Process the cauliflower in 36 batches in a food processor. For each batch Measure out 3/4 cup of the steaming liquid, and pour in about 1/4 cup; purée until smooth. Add more as needed to achieve a smooth puree. You'll need to stop and scrape and stir the purée a few times; add more liquid as you need to, but with the understanding that you really want to add as little liquid as you can get away with. With the motor running, process in the butter, salt, and pepper through the feed tube. Taste for seasoning and serve hot. Can be made ahead and kept warm.

**For the Roasted Carrots:**

<b>30 lb medium carrots scrubbed and cut into 2" lengths</b> <b>4 oz olive oil</b>	<b>8 oz butter</b> <b>20 sprigs thyme</b>
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Roast the carrot pieces in the EVOO and butter until tender.

**To Assemble and Serve:**

Remove sous vide bags from water bath and cut open to serve.

In a deep bowl, place a few slices of carrot, one piece of short rib and a piece of Burnt End Brisket. Sauce beef with Black Garlic Jus. Plate a dollop of cauliflower puree next to the beef and serve.



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## **Sixth Course: Bourbon and Bacon Baklava (Kentucky)**

**Serves 24 ( repeat this recipe 7 times to serve 168)**

<b>3 cups pecan halves</b>	<b>1 cup unsalted butter, melted</b>
<b>1 cup pistachios</b>	<b>¾ cup honey</b>
<b>½ tsp. ground cinnamon</b>	<b>1 (4- x 2-inch) lemon peel strip</b>
<b>1-2/3 cups sugar, divided</b>	<b>1 Tbsp. fresh lemon juice</b>
<b>¾ cup cooked and crumbled bacon slices</b>	<b>1 (3-inch) cinnamon stick</b>
<b>1 (16-oz.) package frozen phyllo pastry, thawed</b>	<b>¼ cup bourbon</b>

### **Instructions**

Preheat oven to 325°. Process first 3 ingredients and ⅔ cup sugar in a food processor until the texture of coarse meal. Add bacon; pulse 3 times.

Place 2 phyllo sheets in bottom of a lightly greased 13- x 9-inch pan. Brush well with melted butter. Repeat with 10 sheets, brushing with butter between every 2 sheets. Sprinkle half of nut mixture (about 2½ cups) over phyllo. Repeat phyllo layering with 12 sheets, brushing with butter between every 2 sheets. Sprinkle with remaining nut mixture. Top with 15 sheets, brushing with butter between every 2 sheets. Brush top with butter. Using a sharp knife, score baklava into 1½-inch squares. Bake at 325° for 30 minutes. Reduce temperature to 300°, and bake 50 minutes or until golden brown.

Meanwhile, combine 1 cup water, honey, next 3 ingredients, and remaining 1 cup sugar in a heavy saucepan. Bring to a boil over medium-high heat; reduce heat to low, and simmer, uncovered, 10 minutes, stirring occasionally. Remove from heat; let stand 15 minutes. Strain mixture into a 1-qt. glass measuring cup. Stir in bourbon; cool completely (about 1 hour).

Pour syrup evenly over baked baklava. Cool to room temperature. Cover loosely with foil; let stand at room temperature at least 2 hours or overnight before serving. Can be made up to two weeks ahead, covered with foil at room temperature.

## **NOTES FOR VEGETARIAN OPTIONS.**

**1<sup>st</sup> course ok as is**

**2<sup>nd</sup> course leave out the proscuitto, use ½ vegetable stock and ½ water instead of chicken stock in the viniagrette**

**3<sup>rd</sup> course use ½ vegetable stock and ½ water instead of chicken stock**

**4<sup>th</sup> course ok as is**

**5<sup>th</sup> course substitute dish to be developed**

**6<sup>th</sup> course leave bacon out of one recipe**