



Les Marmitons
NEW JERSEY

October 2020 Event
Menu by our Executives

First Course: Creamy Morel Mushroom Crostini

Second Course: Classic Steak Diane with Potato Gratin & Roasted Asparagus

Third Course: Spiced Molasses Cake with Crystallized Ginger Ice Cream



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First Course: Creamy Morel Mushroom Crostini

Serves 24

1 pound unsalted butter, melted	Salt and Pepper to taste
2 loaves French Bread, baguette, sliced	¾ cup heavy cream
8 oz shitake mushrooms	2 parmesan rinds
8 oz oyster mushrooms	3 Tbsp chopped chives for garnish
5 shallots, medium	

Instructions:

Slice French bread and place on a sheet pan. Brush with melted butter and season with salt and pepper. Toast in a 350 degree oven until crisp.

Clean mushrooms with a dry paper towel and cut into manageable pieces.

Sauté shallots in butter to soften, 1-2 minutes. Add the mushrooms and sauté. Season with salt and pepper. Add cream and parmesan rinds and reduce until very thick.

Spoon mushroom mixture onto crostini, garnish with chives and serve.



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Second Course: Classic Steak Diane with Potato Gratin & Roasted Asparagus

Serves 16

<p>16 6-ounce beef fillets, cut from the tenderloin (filet mignon), preferably not too lean Salt and pepper ½ cup extra virgin olive oil 8 oz butter ½ cup minced shallot or onion 3 tablespoons Dijon mustard</p>	<p>3 tablespoons Worcestershire sauce, or to taste 4 cup heavy cream or half-and-half Lemon juice to taste, optional Chopped fresh chives or parsley leaves for garnish 4 bunches asparagus</p>
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Instructions:

Flatten fillets a bit with the palm of your hand, the back of a skillet or a small mallet; they should be about 1 inch thick. Sprinkle with salt and a lot of pepper. In small skillet, preferably one just large enough to hold fillets, combine oil and tablespoon of butter over medium-high heat. When butter foam melts, sear steaks on both sides, just until browned, no more than 2 minutes a side. Remove to platter.

Wipe pan clean with towel; add remaining butter over medium heat, with shallot or onion. Cook, stirring occasionally, until tender, about 2 minutes. Stir in mustard, Worcestershire and cream. Add some salt and a fair amount of pepper. Stir once or twice, then taste and adjust seasoning.

Keeping mixture at a steady simmer, return meat and accumulated juices to pan. Cook, turning two or three times, until meat is done to your liking (125 degrees internal temperature for medium-rare). Remove to a plate, and add lemon juice, if using, salt and pepper to the sauce as needed. Spoon sauce over meat, garnish with chives or parsley, and serve.

For the asparagus, trim bottoms of spears in order to remove the tough bottoms. If large and thick peel ends to remove tough skin. Toss with olive oil and salt an pepper, spread evenly on a sheet pan and roast in a 400 degree oven.

For the potato gratin:

4 pounds baking potatoes, peeled and sliced paper-thin 4 cups heavy cream(try using 1.25 or 1.5 n if that works change recipe) 4 garlic cloves, split	Leaves from 8 fresh thyme sprigs 1/3 cup chopped fresh chives, plus more for garnish 2 cup grated Parmigiano-Reggiano Sea salt and freshly ground black pepper
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Instructions:

Preheat the oven to 375 degrees F. In a large bowl combine all the ingredients, tossing to coat. Season with salt and pepper. Put the potato mixture into a casserole dish, flatten it out with a spatula, and bake for 40-60 minutes, until the potatoes are tender and the gratin is bubbly. Let stand for 10 minutes before serving. Garnish with fresh chives.



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Third Course: Spiced Molasses Cake with Crystallized Ginger Ice Cream

Serves 16

<u>Makes one gallon</u> 12 ounces unpeeled fresh ginger 4 cup whole milk 8 cups heavy cream 4 cup sugar	1/2 tsp of salt 20 large egg yolks 2 teaspoon ginger extract (optional) 4 heaping tablespoons crystallized ginger
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Instructions:

Cut the ginger in half lengthwise (making it more stable for slicing), and then cut it into thin slices. Place the ginger in a medium, non-reactive saucepan. Add enough water to cover the ginger by about 1/2 inch, and bring to a boil. Boil for 2 minutes, then drain, discarding the liquid.

Return the blanched ginger slices to the saucepan, then add the milk, 4 cups of the cream, sugar, and salt. Warm the mixture, cover, and remove from the heat. Let steep at room temperature for 1 hour.

Rewarm the mixture. Remove the ginger slices with a slotted spoon and discard. Pour the remaining 4 cups heavy cream into a large bowl and set a mesh strainer on top.

In a separate medium bowl, whisk together the egg yolks. Slowly pour the warm mixture into the egg yolks, whisking constantly, then scrape the warmed egg yolks back into the saucepan.

Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula. Pour the custard

through the strainer and stir it into the cream. Stir until cool over an ice bath. If using, whisk in ginger extract.

Chill the mixture thoroughly in the refrigerator, then freeze in your ice cream maker according to the manufacturer's instructions. During the last few minutes of churning, add the grated fresh ginger.

Place one portion of cake in center of plate. Place one scoop of ice cream alongside the cake and lightly sprinkle with shaved chocolate.

For the Molasses Cake:

Serves 8 (Make recipe twice, Do not double)

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

Instructions:

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.

For the glaze:

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

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.