



Les Marmitons
NEW JERSEY

October 2024 Event-Tapas Night

Quafer - hummus, olives, bread, Marconi almonds and Spanish salami

Round 1 - olives with anchovies; tomato bread; fried eggplant; iberico ham

Round 2 - grilled octopus; foie gras stuffed figs; potatoes brava

Round 3 - gambas; meatballs; Spanish ham croquettes

Desserts: Spanish Arroz con Leche; Panellets



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Round One

Olives with anchovies Makes 60 pieces

Ingredients: 120 piquillo pepper stuffed Manzanilla olives, or pitted olives of your choice 60 guindilla peppers, stem end removed and cut or bent into 2-inch pieces	60 anchovy fillets Olive oil or oil reserved from the anchovies for drizzling Cocktail picks
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Instructions:

Begin by skewering one olive, followed by one end of an anchovy, followed by two pieces of the guindilla peppers, the other end of the anchovy and end with another olive. Chill until ready to serve.

Drizzle with a little olive oil or reserved oil from the anchovies and serve with cold beer or Spanish cider.

Tomato Bread

Serves 30

Ingredients:	6 large ripe round tomatoes
3 loaf rustic-style bread	Extra-virgin olive oil, for drizzling
6 large cloves garlic	Kosher salt, or flaky sea salt, to taste

Instructions:

Slice off the end pieces of the bread, which will have lots of crust, and set it aside for another use. Then cut the rest of each loaf into 10 slices, about 3/4-inch thick.

Toast the slices lightly on both sides.

Peel the garlic cloves and slice a bit off the ends and rub the cut ends over each slice of bread. The cloves will eventually wear down after being rubbed against the toasted bread, and you will end up with stubby little pieces that are impossible to hold.

Slice the ripe tomatoes in half crosswise. Then, rub the cut side of the tomato generously onto each slice.

Drizzle the extra-virgin olive oil over the slices of bread. Season with salt and serve.

Tip: A simpler way to make it is to puree the tomato, garlic, salt and olive oil in a food processor. Toast the bread in the oven and use a brush to coat them with the puree.

Fried Eggplant

Serves 30

Ingredients:	
5 small eggplants sliced into 1/2" rounds	2 teaspoon salt
7.5 cup rice flour	oil for frying
7.5 cup cold water	honey for drizzling
7.5 teaspoon smoky paprika (we use pimentón de la vera)	feta cheese for crumbling
	chopped parsley for garnish

Instructions:

Mix the rice flour, water, salt and smoky paprika to make a thick batter.

Measure the oil in a large skillet. You want it about a 1/4" deep. It's hot when the oil seems to ripple on the surface. You could also drop some batter in. If it sizzles, the oil is ready.

Working in batches, coat the eggplant in the batter and fry on both sides until golden brown, about 3 minutes per side.

When finished, remove the golden brown disks of delight to a paper towel lined plate. Sprinkle with a little salt.

To serve, place a few slices on a plate and drizzle with a little honey. Crumble a little feta cheese over top. Top with chopped parsley.

Iberico Ham

Ingredients:

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Round Two

Grilled Octopus Serves 30

Ingredients: 5-3 pound octopus, pre-cooked 4 cup extra-virgin olive oil 5 Tablespoon pimentón, Spanish smoked paprika	6 loaf baguette, sliced kosher salt freshly ground black pepper
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Instructions:

If using whole octopus, cut off the octopus head and discard or keep for another use.

Preheat a gas or charcoal grill to about 400°F; if using coals, wait until they turn white-hot.

Separate the octopus tentacles, cutting them into sections. Transfer to a large mixing bowl and add the olive oil, pimentón, 1 teaspoon salt, and ½ teaspoon black pepper; toss to combine.

Spread out on the grill and cook, turning a few times, until lightly charred, 3-4 minutes.

To serve, divide between plates and garnish with crusty white bread.

Foie Gras with Figs

30 servings (one fig sandwich each)

<u>Ingredients:</u>	small bottle of honey
1- 1 lb Foie Gras Torchon	Cocktail picks
30 ripe figs	

Instructions:

Prepare a small bowl with hot water to be used when slicing the foie gras to heat your knife. This will make it very easy to slice the torchon.

Slice the Torchon into 15 equal rounds, about 1/2" thick.

Cut the torchon rounds in half to make half moons.

Remove the stems from the figs and slice them in half from top to bottom.

Place a half moon between the fig halves and spear with a toothpick to hold them together into a sandwich.

At service drizzle a little honey on each sandwich and serve.

Patatas Brava 30 servings

30 medium potatoes	salt to taste
olive oil for frying	4 cup homemade bravas sauce

Instructions

Peel the potatoes, then rinse and dry them thoroughly to help them crisp up. Cut into bite-sized chunks.

Heat the olive oil 350°F (176°C) in a large skillet over medium heat. Add the potatoes and turn the heat to the lowest setting, then cook for a couple of minutes.

Remove the potatoes from the oil with a skimmer, and let them cool in the fridge for a few minutes.

Turn the heat up to high and reheat the oil to 350°F (176°C), then add the potatoes back into the pan. Fry until crispy and golden.

Use a skimmer to transfer the potatoes to a paper towel-lined plate to cool, and sprinkle with salt to taste.

Drizzle the bravas sauce over the potatoes, then serve immediately. Serve with toothpicks if desired.

BRAVAS SAUCE:

3 cup olive oil	8-16 tablespoons all-purpose flour
4 tablespoons hot smoked paprika pimentón picante	8 cup chicken broth
4 tablespoons sweet smoked paprika pimentón dulce	salt to taste

Instructions:

Heat the olive oil in a large pan over medium heat. Add the hot and sweet smoked paprika and stir until combined.

Add 4 tablespoons of flour and stir until combined. Keep stirring for about a minute to toast the flour slightly.

Over a medium-low heat, add the broth very gradually, stirring constantly. The flour will absorb the liquid and leave you with a delicious sauce.

The sauce should start to thicken as you incorporate the broth; add more flour only if necessary to achieve the right consistency. It should be velvety and smooth, but not so thick that it holds its shape alone.

Reduce to low heat and simmer for 3-5 minutes, stirring occasionally. Season with salt to taste.

Drizzle over some fried potatoes and enjoy!

Notes

The finished product should be bright reddish-orange and neither thin nor creamy—perfect for artistic drizzling.

You can adjust the level of spiciness by increasing the ratio of pimentón picante, or by adding a bit of hot sauce!



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Round 3

gambas

Serves 30

1 2/3 cups olive oil	salt and pepper to taste
35 cloves garlic, roughly chopped	5 tablespoons minced parsley to garnish
1.67 tablespoons pimentón	10 links Spanish chorizo, diced
5 pounds shrimp, peeled and deveined	

Instructions

Put your oven rack in the middle position and heat to 400 degrees F (200 C).

Add the oil and garlic and chorizo to a cast iron pan and heat over medium low heat. Fry the garlic and chorizo until garlic is soft. Add the pimentón, and stir to combine.

Add the shrimp in a single layer, and then sprinkle with salt and pepper. Put the pan in the oven and cook until the shrimp is pink and opaque all the way through (about 3-6 minutes, depending on the size of the shrimp).

Remove the pan from the oven and sprinkle with the parsley. Toss the shrimp to coat with the oil and serve with bread.

Meatballs makes 90 meatballs (3/serving)

3 pound lean ground lamb	3 medium onion (finely chopped)
3 eggs	3 garlic clove (finely chopped)
3/4 cup dry bread crumbs	1-1/2 cup dry white wine
6 tablespoons finely chopped mint	1-1/2 cup beef broth
Salt and freshly ground pepper	3 cup tomato puree
1-1/2 cup extra-virgin olive oil	

instructions:

In a bowl, mix the lamb with the egg, bread crumbs and 3 tablespoon of the mint. Season with salt and pepper. Form the mixture into 1-inch balls.

Heat the olive oil in a very large skillet. Add the meatballs and fry over moderately high heat until browned all over, about 4 minutes. Transfer the meatballs to a plate.

Add the onion and garlic to the skillet and cook over moderate heat until softened, about 8 minutes. Add the wine and cook, stirring, until reduced by half, about 5 minutes. Transfer the mixture to a food processor. Add the remaining 3 tablespoons of mint and puree.

Return the onion puree to the skillet. Add the broth, tomato puree and meatballs and simmer over low heat until the meatballs are cooked through, about 10 minutes. Season with salt and pepper and serve.

Spanish ham croquettes Makes 90 pieces

Ingredients:	3 pinch nutmeg
12 tablespoon unsalted butter	24 ounces Serrano ham finely diced
3/4 cup extra virgin olive oil	6 beaten eggs
3 cup all-purpose flour	flour for breading
3 medium onion very finely diced	breadcrumbs for breading
12 cups whole milk at room temperature	

Instructions

Heat the butter and oil in a heavy pan over medium high heat for about 2 minutes. Add the diced onion and sauté for a few minutes, until it just starts to color, then add a pinch of salt and the nutmeg. (Don't add too much salt, as the Serrano ham is already salty.)

Add the diced ham and sauté for 30 seconds, then add the flour and stir continuously until the flour turns light brown. Don't stop stirring, or the flour will burn!

When the flour changes color, gradually add the milk, stirring constantly. It should take about 15-20 minutes to add it all.

Turn off the heat and let the dough cool to room temperature.

Place the croquette dough inside of a buttered bowl and cover with plastic wrap, making sure the plastic touches the surface of the dough to prevent a skin from forming. Refrigerate for at least 4 hours, but preferably overnight.

To make the ham croquettes, shape them into little logs with two spoons, or pipe the mixture with a pastry bag.

Heat a pan of olive oil on the stove. Bread the croquettes by tossing them in flour, rolling them in beaten egg, and then coating them with the breadcrumbs.

Fry the ham croquettes in the hot oil for 5 minutes, turning them halfway through so they brown evenly. Drain on paper towels to catch excess grease, and let them cool for a few minutes. Enjoy immediately.



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Arroz Con Leche – Spanish Rice Pudding

Serves 30

Ingredients	5 cinnamon stick
5 cup short grain rice arroz Bomba or arborio	5 teaspoon ground cinnamon
5-10 wide slices lemon rind	5 pinch salt
	22 cups whole milk or full-fat coconut milk
	sugar to taste

Instructions:

Rinse the rice under cold water, and then put it in a saucepan. Pour in enough milk to barely cover the rice, then place over medium heat.

Add the cinnamon stick and lemon rind , and stir continuously until all of the milk is absorbed.

Add the rest of the milk about 2 cups at a time, stirring between each addition until all the milk is absorbed.

Once all the milk is added, taste to see if the rice is cooked to your liking. Some like it al dente, while others like it almost mushy.

When the rice is cooked, remove the rice from the heat, and add a few large pinches of salt and the ground cinnamon. Add the sugar a few tablespoons at a time until it is sweet enough for you.

Serve warm or cold with a garnish of cinnamon on each dish.

Panellets

makes 90 cookies (eat one and take two home to share)

Ingredients 31.5 oz (900 gm) almond flour 16oz (450 gm) white sugar Zest of 3 lemon	6 eggs 11 oz (300 gm) pine nuts
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Instructions:

Preheat oven to 400F

In a big bowl mix the almond flour, sugar, lemon zest and three eggs with your hands until you have a soft dough.

Roll out little balls (less than 1-inch in diameter) with your hands.

Put the pine nuts in a bowl. Whisk the other eggs in a bowl.

Roll the balls in the egg and then into the pine nuts bowl so they stick to the surface. It is not that easy to get a perfectly covered panellet with the pine nuts. You may need to finish them by sticking them one by one to the panellet so they look nice.

Put them in a baking sheet covered with parchment paper.

Brush the panellets with the remaining eggs.

Cook for 8-10 minutes or until they are golden on the top.

Let cool and enjoy with some sweet wine!