



Les Marmitons
NEW JERSEY

Caramelized Carrot Soup Adapted from Modernist Cuisine

Ingredients:
28 servings

3500 Grams (~7 Lb) Young carrots – peeled and cored 980 grams (2-1/4 Lb) unsalted butter 52 gram salt 18 grams baking soda 5 Liters carrot juice	Garnish: 30 grams fresh ginger – finely diced 10 grams taragon – finely minced 4 grams ajowain seed- lightly crushed
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Method:

Cut the carrots into 5/8" pieces.

Melt 560 grams (1-1/4 lb) of the butter in a large stock pot with a lid. Add the carrot slices, salt and baking soda and cook with lid on over low heat, shaking and stirring pot frequently to avoid sticking and burning (about 30 minutes). Add a little water if the carrots become too dry. They will caramelize and turn slightly brown and become quite soft.

Allow the cooked carrots to cool and blend to a smooth puree. Strain and press the puree through a fine sieve to remove any lumps.

Bring the carrot juice to a boil and strain in a chinois several times. Blend into the puree and bring to a simmer. Add water to reach the desired consistency.

Blend in the remaining 1 lb of butter to the soup and keep hot until service.

Service:

Place one cup of the soup in a white bowl and garnish with a few pieces of each of the garnishes.



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Pan Seared Venison with Aquavit Juniper Demi Glace

Ingredients:

28 servings

18 Lb Venison loin 1 cup EVO	Aquavit – Juniper Demi Glace (provided by Chef Nunn)
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Method:

Preheat sous vide water bath to 58C.

Pat dry, salt and pepper the loins and vacuum seal them in individual bags.

Place the three bags in the water bath for 60 minutes. Remove and chill in an ice bath. Reduce the water bath temperature to 50C. Return the bags to the water bath 20 minutes before service.

Consult Cheff Nunn for instructions on preparing the Aquavit Juniper berry demi glace.

Remove the loins from the bags, pat dry and slice into 3/8"-1/2" thick slices.

Service:

Place three or four venison slices (depending upon slice size) on each plate along with a large spoonful each of the sweet potato gratin and the brussels sprouts. Nap the venison with a tablespoon of the warm demi glace.



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Slow Braised Brussel Sprouts with Bacon

Ingredients:
28 servings

5 lbs. Brussels sprouts	Kosher salt to taste
1 lb smoked bacon	Freshly squeezed lemon juice, to
8 cups chicken stock	taste
16 Tbsp butter	

Method:

Trim the stems off the Brussels sprouts, then slice them in half.

Dice the bacon and add to a cold sauté pan. Heat slowly over low heat, stirring frequently, until the fat starts to render and the meat turns golden brown and crispy but not burnt.

Add the Brussels sprouts and sauté for a minute or so, until they're fully coated with the bacon fat.

Add the stock (the liquid should cover the sprouts), bring to a boil, then lower to a simmer and cook until all the liquid is gone (about 20 to 30 minutes), stirring occasionally.

Stir in the butter, season with Kosher salt and lemon juice and serve right away.



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Sweet Potato Gratin with Tilamook Cheddar and Maple Cream

Ingredients:
28 servings

1 Lb unsalted butter	4 cups maple syrup
1 Lb AP flour	Salt
24 medium sweet potatoes, about 12 pounds, peeled	2 Lb Tilamook Mild Cheddar Cheese-shredded
8 cups heavy cream	

Method:

preheat oven to 350F

Slice the potatoes very thin on a mandolin, and place a layer in a large buttered hotel pan. Dot them with pats of butter, a splash of heavy cream, a handful of flour and a bit of maple syrup. Use your discretion on the quantities of these. Press them down and continue to layer the potatoes, butter, cream, flour and maple syrup until the pan is almost full. Season with salt every few layers. Add the remaining cream and maple syrup until the potatoes are almost covered.

Bake for 60 minutes until the potatoes are soft and the cream has reduced and thickened and the potatoes are soft when tested with a knife. At the end, spread the shredded cheese over the top and bake for a few minutes more until the cheese has melted and browned. Remove from the oven, and allow to rest for about 30 minutes.



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Dessert: Sticky Toffee Pudding

Ingredients:
28 servings

1050g/35 oz dates, stones removed, chopped	1050g/35 oz self-raising flour
1750ml/63 fl oz hot water	<u>For the toffee sauce:</u>
7 tsp bicarbonate of soda	1400g/49 oz butter
420g/16 oz butter, softened	2800g/98 oz brown sugar
420g/16 oz caster sugar	7 vanilla pod, split
14 free-range eggs	1750ml/63 fl oz double cream

Preparation method

Preheat the oven to 180C/370F.

Mix the dates, bicarbonate of soda and the water together in a bowl and leave to soak for ten minutes.

In a clean bowl, cream the butter and sugar together until light and fluffy.

Technique: Creaming butter by hand

Still stirring the butter mixture, gradually add the eggs, making sure they are well mixed in.

Still stirring, gradually add the flour, then add the date mixture.

Pour the mixture into a large hotel pan. Place in the oven and bake for 35-40 minutes, or until cooked through.

To make the sauce, melt the butter in a thick bottomed pan over a medium heat.

Add the brown sugar, vanilla pod and cream and stir well. Simmer for five minutes.

To serve, spoon out a portion of the pudding onto a plate and pour over the hot toffee sauce.