



Les Marmitons
NEW JERSEY

Chef Marita Lynn
RUNA Restaurant, Red Bank, NJ
Menu

Cocktail: Chicano de Pisco - Pisco, ginger ale and lime

*1st Course: Chicken causa - cold mashed potatoes marinated in aji Amarillo stuffed
with chicken salad*

2nd Course: Mahi-Mahi a lo macho, seared mahi with a creamy seafood sauce on top

3^d Course: Carapulcra, dried potato stew with crispy pork belly

Dessert Course: Suspiro a la limena



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Cocktail: Chicano de Pisco – Pisco, ginger ale and lime

**Ingredients:
24 servings**

48 oz Pisco 24 tbsp fresh squeezed lime juice 72 drops angostura bitters	96 oz ginger ale Ice to taste 4 Lemons - sliced to garnish
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METHOD:

Cool the glasses before preparing. Mix all the ingredients and stir with a spoon to marry all ingredients. Pour into glasses and garnish with lemon slice.



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Chicken causa - cold mashed potatoes marinated in aji Amarillo stuffed with chicken salad

24 servings

6 lbs potatoes

3/4 cup vegetable oil

1-1/2 cup aji Amarillo paste

Juice of 3 lime

Salt and pepper to taste

Filling:

6 cooked chicken breast shredded small

3 celery stalk small diced

3 cup mayonnaise

Salt and pepper to taste

6 avocados

3 heads red leaf lettuce

3 bunch chopped parsley

Method:

Scrub the potatoes and place them in a large pot with plenty of salt water. Bring to a boil and cook until tender 20-30min. Once the potatoes are cooked, strain well and when they are cool enough to handle, peel and mash them finely by pressing them through a fine mesh sieve with the back of a spoon. Or you can use a ricer.

Add vegetable oil, lime juice, aji Amarillo and season with s&p. Mixed thoroughly until all ingredients are well incorporated.

For the filling, mix the chicken with mayonnaise and celery in a bowl. Put aside.

Lightly oil and line a hotel pan with plastic wrap. Line the base of the pan with a layer of the potato mixture, pressing down lightly and leveling with the back of a spoon. Spread a layer of the chicken filling, topped by avocado slices. Add another layer of potato. Chill in the refrigerator for 20 minutes before serving.

To serve, invert onto a bed of lettuce leaves, unmold and top with more avocado slices and chopped parsley.



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Mahi-Mahi a lo macho, seared mahi with a creamy seafood sauce on top
Yield: 24 Servings

24 mahi mahi filets approx. 6oz each	6 cup heavy cream
6 lb mixed raw seafood	9 tbsp. paprika
1 lb butter	6 tbsp finely chopped cilantro
12 medium red onions, finely chopped	3 tsp aji Amarillo paste
18 garlic cloves, minced	6 red bell pepper, peeled and diced
12 tbsp all purpose flour	6 pinch dried oregano
12 oz white wine	6 small can diced tomatoes
6 cup chicken stock	Salt and pepper to taste

METHOD:

Melt the butter in several skillets. Over medium heat sauté the onion, garlic, oregano and paprika for about 5min until the onion is translucent and soft.

Add the diced tomato and flour and cook for an additional 3 minutes.

Add the wine and simmer until nearly all the liquid has evaporated, add chicken stock and bring to a boil. Add the cream and the seafood and cook about 5 minutes. Remove from heat and keep warm.

Sear the Mahi Mahi filets, 3 minutes on each side.

Just before serving, return the sauce to the heat. Add salt, pepper, aji Amarillo paste, red bell pepper and cilantro. Stir well.

Transfer the fillets to individual plates and served topped with the seafood sauce.



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Carapulcra, dried potato stew with crispy pork belly

24 Servings

Ingredients:

8 lbs pork belly	4 cup chicken stock
4 lb dried potatoes	2 cup port wine
12 tbsp oil	4 oz semi sweet chocolate
8 onions chopped	3 bunch cilantro – chopped
4 tbsp crushed Garlic	Salt and pepper to taste
1 tbsp. cumin	4 lb rice
12 tbsp aji panca paste	

Method:

Cover the dried potatoes with water and soak for about 1 hour.

Cut the pork in 24 pieces. Heat the oil in a large pan over medium heat and brown pork pieces well on all sides, about 15 minutes. Remove from the pan with a slotted spoon.

Remove too much excess fat and leave enough to cook, and in the same pan, sauté the onion with the garlic, cumin and aji panca paste and mix with the pork fat, until the onion is tender, about 5 minutes. Season with salt and pepper.

Add the dried potato along with its soaking liquid to the pan. Cover and simmer on low heat until the potato is tender, about 40 minutes. Little by little add chicken stock, keep stirring from time to time to make sure it doesn't burn.

When the potato is cooked, add the port, chopped cilantro, grated chocolate. Cook for a further 15 minutes, stirring and adjust seasonings.

Cook the rice and hold for service.

Allow to rest for 20 minutes before serving. Serve with rice and topped with crispy pork belly.



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Suspiro a la limena

24 servings

Ingredients:

4 can evaporated milk

4 can condensed milk

32 egg yolks

Syrup:

4 cup port wine

6 cups sugar

16 egg whites

Ground cinnamon

PREPARATION:

Combine the two milks in a heavy based pan and simmer gently over low heat, stirring continually with a wooden spoon until the mixture thickens and the spoon leaves tracks across the bottom of pan, about 40minutes.

Take off the heat and whisk in beaten egg yolks, Leave to cool and then pour into shallow dessert bowl or individual serving cups or martini glasses.

Syrup.

Combine sugar and port in a small pan and boil until syrup forms an unbroken thread when drop from the spoon.

Beat the egg whites until they form soft peaks. Continue beating adding hot syrup in a slow, steady stream.

Top the meringue on caramel mixture and dust lightly with ground cinnamon.