



Les Marmitons
NEW JERSEY

November Taste Menu

Chef Grace Castagnetto

Lola Latin Bistro

1st Course: Crab Stuffed Coconut Shrimp - served with baby arugula and mango glaze

*2nd Course: Pozole Rojo - Mexican pork soup served with hominy, Ancho and Guajillo
peppers*

*3rd Course: Churrasco con Chimichurri - MOJO marinated skirt steak, Arroz moro,
fresh chimichurri sauce*

4th Course: Templeque - coconut pudding with toasted coconut shavings



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1st Course: Crab stuffed coconut shrimp

30 servings

60-75 jumbo shrimp, peeled, deveined, and butterflied. Keep the tails on. 9 eggs 1 pound AP flour	3 cups coconut shaving, unsweetened 5 Cups Panko breadcrumbs salt and pepper
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Specialty Equipment – deep fryer; food processor; blender (for sauce)

Stuffed Shrimp:

1. peel, devein, and butterfly shrimp. Keep tails on
2. In a food processor, pulse coconut shavings with 3 cups or so of panko. After, mix with some more panko (1 cup or so) – this is to add texture
3. Fill Shrimp with crab mix and refrigerate till needed
4. Set up the standard breading procedure. (3 trays – flour seasoned with salt; beaten eggs; panko/coconut mix)
4. Pass shrimp through step 4. Refrigerate on a wire rack.
5. Heat up canola oil for deep fry. Approximately 365° F

Filling: 3 (1 pound) cans crab meat 1 1/2 medium red onion, small diced 3/4 ea of red and green Bell pepper, small diced 3/4 c cilantro, chopped 1 1/2 c mayonnaise	2-3 Cups Panko breadcrumbs Achiote oil (annatto seed infused oil, 3/4 cup of canola oil with 6 tbs of annatto seeds. Heat in small sauce pot, steep, do not burn seeds. Low heat. Strain) Salt pepper
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1. Make sure achiote oil is made and strained.
2. Saute onions and peppers in the achiote oil until translucent. Set aside, cool. (Remember, low or mediam heat. Don't want to burn oil)

- Mix the rest of the ingredients together.
- Season to taste and add small amount of Panko to make the right consistency – this should be done gradually and with oversight by chef.

Mango Glaze: 6 oz red onion, minced 6-9 mangos, peeled and rough chopped 6 T Fresh lime juice Chili flakes, if people want spice. Can be omitted. (just a pinch)	Water, salt, sugar, as needed 2-4 T canola oil (if no fresh mangos, mango nectar can be used, no water needed, might need to use a slurry)
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Method:

- In medium sauce pan, add canola oil and saute red onion and cook until translucent.
- Add mangos and water. (**consult with chef on how much water**) (If using nectar, throw that in at this point) Bring to a low simmer for 10 to 15 min, and add salt to taste.
- Add lime juice and Chile flakes (just a pinch or two)
- Puree in blender. (If nectar used, you can skip this step) and let cool. Set aside.

Baby Arugula salad:

3 medium bags Baby Arugula 2 Small diced red onion 4 T lime juice	6 T light EVO salt and pepper
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- Toss the arugula with red onion, lime juice, evo, salt and pepper when ready to serve.

To serve:

- Place a handful of the arugula salad on plate.
- Place the deep fried coconut shrimp, 2 per order, on top.
- Drizzle the mango glaze around the plate or on top of shrimp.



2nd Course: Pozole Rojo Mexican pork and hominy stew

Serves 30

12 dried chiles de guajillio	32 cups chicken broth
16-18 dried ancho chiles	4 tablespoon dried oregano (preferably Mexican)
2 C Garlic cloves, peeled and ½ minced	4 bay leaf
Kosher salt	12 15 -ounce cans white hominy, drained and rinsed
8 pounds boneless pork shoulder, trimmed and cut in half (because of our time restriction, cut into smaller pieces to cook faster, 2 inch pieces)	8 Diced avocado
8 teaspoons ground cumin	8 Cups shredded napa cabbage
8 tablespoons vegetable oil	2 Cups diced red onion
8 large white onion, 4 rough chopped, 4 small diced	2 Cups sliced radishes and/or fresh cilantro, for topping.

1. Toast the dry chilies on top of a grill, turning frequently. Break the stems off the chiles de arbol and ancho chiles and shake out as many seeds as possible.
2. Put the chiles into a pot and cover with water. Add the rough chopped onion and the whole garlic, bring to a boil. Transfer the chiles and 6 cups of the soaking liquid to a blender. Be careful it's hot.
3. Strain through a fine-mesh sieve into a bowl, pushing the sauce through with a rubber spatula; discard the solids.
4. Rub the pork all over with the cumin and salt (roughly 2 tsp) and set aside.
5. Heat the vegetable oil in a pot over medium heat.
6. Add the small diced onion and cook, stirring occasionally, until soft, about 5 minutes. Add the chopped garlic and cook 2 minutes.
7. Increase the heat to medium high. Push the onion and garlic to one side of the pot; add the pork to the other side and sear, turning, until lightly browned on all sides, about 5 minutes.
8. Stir in 8 cups water, the chicken broth, oregano, bay leaf, 2 teaspoon salt and 2 cup to 3 cups of the chile sauce (depending on your taste).

9. Bring to a low boil, then reduce the heat to maintain a simmer.
10. Partially cover and cook, until pork is tender, about an hour and half. (Faster bc pork is cut smaller)
11. Stir in the hominy and continue to simmer, uncovered, until the pork starts falling apart, about 15 more minutes.
12. Remove the bay leaf.
13. Transfer the pork to a cutting board; roughly chop and return to the pot.
14. Add some water or broth if the posole is too thick.
15. Season with salt if needed.
16. Serve with assorted toppings and the remaining chile sauce for service



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3rd Course: Churrasco con chimichurri

9 oz skirt steak, peeled and trimmed (per person)	1 Habenero
MOJO :	1 and 1/3 c Soy sauce
4 garlic clove	1 and 1/3 c Balsamic vinegar
2 tsp fresh ginger, peeled and rough chopped	2 c canola oil

Serves 30

1. For MOJO: Put everything in a blender and puree.
2. Marinade steak in MOJO for at least an hour

Chimmichurri:	1 tsp dried oregano (or as needed)
5 bunches cilantro, washed and dried, finely chopped	2 and 1/2 c red wine or apple cider vinegar
2 and 1/2 med red onion, small diced	4 C extra light EVO
1 and 1/4 c garlic, minced	salt and pepper to taste
5 habenero, finely chopped	

1. Mix everything in a bowl. Set aside

Arroz Moro: serves 30	4 T ground cumin
8 c black beans, cooked (canned can be used as well)	4 tsp dried oregano
1 c EVO	4 Bay leaf
4 c Spanish onion, medium diced	12 T white vinegar
4 c green Bell pepper, seeded and medium diced	8 T tomato paste
16-20 garlic cloves, minced	8 tsp salt
	20 C water
	12 C long grain white rice

1. Use a large, covered stockpot. Saute the onion and green pepper in the olive oil until tender.
2. Add the garlic and saute another minute or two. Add the tomato paste, black beans, oregano, cumin, salt, Bay leaf, and vinegar. Cook for about 5 minutes, stirring gently.
3. Add water and rice. Bring to a boil, reduce heat to low, cover and cook for about 20-30 min, until the rice is fully cooked. (Before covering, taste if salt is needed, adjust)
4. Remove Bay leaf, serve hot. (Before service, drizzle EVO and fluff rice)

To serve:

1. Grill the skirt steak, cook to medium rare, let rest. Reheat steak back on the grill. Slice against the grain
2. Scoop Arroz Moro on a plate, place steak on the side of rice, spoon chimichurri sauce on top of steak.



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4th Course: Tembleque Puerto Rican coconut pudding

Serves 30

4 C coconut milk	1 cup sugar (or to taste)
8 C whole milk	4 tsp vanilla extract
2 C cornstarch	ground cinnamon, for garnish
1 tsp salt	Coconut shavings, toasted

1. In a saucepan combine milk and coconut milk, corn starch, salt, vanilla and sugar mix very well.
2. Stir constantly on medium high until mixture begins to boil and gets thick.
3. Let boil a couple more minutes still keep stirring, then you can either pour into individual dessert cups or a mold.
4. Let cool on tabletop, then refrigerate.

To serve:

Dust with ground cinnamon and top with toasted coconut shavings.