



Les Marmitons
NEW JERSEY

November 2019 Kiddie Keep Well Benefit Dinner

First Course: Shrimp and Chorizo Appetizer

Second Course: Second Course Award Winning Mushroom Soup

Third Course: Paupiettes of Sole, Scallop and Salmon Mousse, Mandarin Sauce

Intermezzo: Pink Grapefruit and Champagne Sorbet

Fourth Course: Chef Jesse's Coq Au Vin

*Fifth Course: Raspberry White Chocolate Bread Pudding
with creme anglaise, Grand Mariner macerated raspberries, fresh mint*



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First Course: Shrimp and Chorizo Appetizer

Serves 165

14 Cup EVOO	salt & pepper to taste
294 garlic cloves, roughly chopped	42 Tbsp minced parsley for garnish
21 tablespoons pimenton (unsmoked)	84 links Spanish Chorizo - diced
42 lbs shrimp, peeled and deveined	

Directions:

Preheat oven to 400F.

Place the garlic and chorizo in a large pan and saute in oil over medium heat until garlic is soft. Add the pimenton and stir to combine.

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

Remove the pan from the oven and sprinkle with parsley and toss the shrimp to coat with the oil.

Serve with bread slices.



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Second Course: Award Winning Mushroom Soup

Serves 165 – 1 cup or so each

52 T of unsalted butter	52 T fresh thyme leaves
52 T of olive oil	100 Cups (26 liters) good quality chicken stock – low sodium
34 cups diced onion – about 23 medium onions	8 cups half and half
85 cloves of garlic, minced	5 cups dry sherry
24 pounds wild mushrooms, wiped clean, woody stems removed – suggestion is about half chanterelle or crimini and the other half shitake. – Thinly slice – should have 115-120 cups	28 T soy sauce
	large bottle of white truffle oil for drizzling

1. Melt together butter and olive oil in a large stock pot. Add onions till the start to turn brown (not looking for a lot of color). Stir in the garlic for a minute or so, then add about 35 T of the thyme and the mushrooms, some salt and pepper. Cook till mushrooms are soft.
2. Add broth and make sure to scrape the bottom of pot to get any tasty bits incorporated. Bring to boil and cook 10 minutes or so till soft. Puree in batches till very smooth.
3. Return to pot and stir in the half and half, sherry and soy sauce. Cook for a while – taste and add salt, pepper etc... hold till ready to serve.
4. Ladle soup into warm bowl and drizzle white truffle oil and sprinkle with fresh thyme.



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Third Course: Paupiettes of Sole, Scallop and Salmon Mousse, Mandarin Sauce

Serves 165

165 Filets of Sole – about 3-4 oz each	3300 ml fish stock
13 pound scallops	50 T Napolean mandarin Liqueur or Grand Marnier
7 pounds salmon	13 T of Mandarin zest
21 eggs and 17 egg whites	5 pound unsalted butter – 1500 grams, chilled, diced and reserved for sauce, rest for greasing the parchment
33 Cups of Heavy cream – will need about 14 for the sauce and about 19 for the mousse	white pepper
7 kg peeled, seeded and segmented mandarin orange slices	

Specialty Equipment – Piping bag with tip and thermometer that can be left in place in oven.

1. Puree in food processor – may need to do 8-10 batches – scallops, salmon, 1 T or so of salt, a tsp of white pepper, the eggs and the cream – best if add cream after the rest and may not need all cream – going for a consistency – must be very fine, but not too runny. Check for seasoning (cook a small bit if squeamish of raw fish) and adjust seasoning. – Chill till needed.
2. Make sure sole is clean of bones and thoroughly dry. Season lightly with salt. On lightly buttered parchment lined sheet place a piece of sole presentation side down, put a small spoonful (or use a piping bag) of the mousse about a third of the way in and fold over the other 2/3 to make a “U” shape. Place in fridge till ready to cook.
3. Put the mandarin segments in a food processor, mix and rub through a fine mesh sieve. In a saucepan reduce the juice, fish stock and reduce by half. Add cream (800 ml) and liquor and allow to bubble till coats back of spoon – strain again through sieve if needed. Just before serving - Off the heat whisk in the butter a bit at a time to make a smooth shiny sauce – may not need all the butter. Season with salt and just a pinch or so of white pepper. Serve immediately or hold warm in a ban marie or in thermoses – do not reheat.



Intermezzo: Pink Grapefruit and Champagne Sorbet

Serves 165 – about 8 quarts

36 cups fresh pink or red grapefruit juice – (about 36 grapefruits)	5-1/2 Cups Champagne
9 cups sugar	
1-3/4 cup light corn syrup	
8 T grapefruit zest	

Tools – Ice cream maker and scoop

1. Place first 4 ingredients in a saucepan and cook till sugar is dissolved - strain
2. Add in champagne and refrigerate.
3. Use the reserved juice mix to make sorbet in an ice cream maker.

To serve: Small scoop in each small bowl or Chinese spoon.



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Fourth Course: Chef Jesse's Coq Au Vin

Serves 165

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| <ul style="list-style-type: none">• 165 Chicken thighs• 110 ounces thick smoked bacon, cut into rectangles• 55 tablespoons olive oil• 28 teaspoon Chef Jesse's Spice Blend• 7 cup cognac• 255 cups red wine (pinot noir or burgundy)• 55 cups homemade chicken stock (or low-sodium canned chicken stock)• 28 tablespoon tomato paste• 55 cloves garlic, smashed | <ul style="list-style-type: none">• 28 bay leaf• 110 sprigs fresh thyme• 330 boiler onions or pear onions (see recipe for browned, braised onions)• 14 pound white medium mushrooms, cleaned and sliced or quartered• 83 tablespoons Wondra• 83 tablespoons butter, softened• 110 tablespoons olive oil• sea salt to taste• 14 cup water |
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Directions:

Browned, Braised Onions Recipe

Heat oil over medium heat and add onions. Slow cook until browned

Add salt and water

Simmer 25 minutes or until soft

Mushroom Recipe

In a large pan heat butter and 2 tablespoons olive oil

When hot add mushrooms and slow cook until browned, about 4-5 minutes. Set aside

To make Coq au Vin

Preheat oven to 300

Dry chicken to assure crispy searing

Season with Chef Jesse's Spice Blend

Cook bacon in the bottom of a Dutch oven until crisp and remove to a side dish (DO NOT EAT IT)

In the same pan sear chicken on all sides until fully browned (in batches)

Pour in the cognac and flambe to burn off the alcohol

Pour in the red wine and chicken stock, just enough to cover the chicken thighs

Stir in tomato paste, garlic, bay leafs, and thyme

Bring liquid to a simmer and cover pot

Place in oven for approx 45 minutes or until fork tender.

When chicken is cooked remove onto a platter.

Bring cooking liquid to a simmer on the stovetop.

In a small bowl, blend 83 tablespoons of Wondra and 64 tablespoons of butter into a smooth paste

Add paste to liquid to prevent lumps

Cook for a few more minutes

Mix in mushrooms, braised onions, reserved bacon, and chicken.

Serve hot



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Fifth Course: Raspberry White Chocolate Bread Pudding

Serves 28 – repeat 6 times for 165 servings

For the pudding:

Butter, for buttering the dish 5 ¼ cups heavy cream 5 ¼ cups whole milk 14 large eggs plus 7 large egg yolks, lightly beaten 2 ½ cup plus 2 tbsp packed light brown sugar	3 ½ teaspoon pure vanilla extract (or 3 vanilla pods) 1 ¾ teaspoon kosher salt 24 cups cubed brioche, or other dense egg bread 3 cup raspberries 2 ½ cups white chocolate chips
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Instructions:

Preheat the oven to 350 degrees F. Butter a 2-quart baking dish or individual muffin pans.

In a large bowl, whisk together the cream, milk, egg and yolk mixture, brown sugar, vanilla, and salt.

Gently fold in the bread and absorb the custard mixture. Then add raspberries and chips and mix until just combined.

Fill prepared baking dish and set inside another roasting pan.

Fill the roasting pan with enough hot water to get about halfway up the sides of the baking dish.

Carefully place the pan in the oven and bake until the custard is set, and the bread has puffed.

For the Crème Anglaise and Raspberries: (for 165 servings)

3 qt whole milk 3 qt whipping cream 16 oz vanilla extract 54 large egg yolks 3-1/2 cup sugar	12 lb. Raspberries 20 oz Grand Marnier 9 cup Sugar Chiffonade of fresh mint to taste
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Instructions:

Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer and remove

Whisk egg yolks and sugar in medium bowl to blend. Gradually whisk hot milk mixture into yolk mixture. Return custard to saucepan. Stir over low heat until custard thickens about 5 minutes (do not boil). Strain sauce into bowl. Cover and chill.

Combine the raspberries, Grand Marnier, and sugar in a bowl and set aside.