



Les Marmitons
NEW JERSEY

November 2023

Chef Justice Stewart

First Course: Spicy Camel Meatballs with Tzatziki Sauce

Second Course: Butternut Squash Soup with Harissa Oil

*Third Course: Rabbit Roulades stuffed with duxelles, leeks, and prosciutto,
with saffron rice*

Fourth Course: Sweet Potato Pie with Maple Whipped Cream



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First Course: Spicy Camel Meatballs with Tzatziki Sauce

Serves 28

Meatballs: 4 ½ cups cubed day-old stale white bread 2 cups milk 3 lbs ground camel 3 large eggs, beaten 1 Tbs salt 1 tsp black pepper 8 garlic cloves, minced 4 small red chilis, minced ½ tsp grated nutmeg 1 ½ Tbs ground ginger 3 tsp turmeric 1Tbs paprika ¼ tsp cayenne ½ tsp ground cloves 1 teaspoon ground coriander 1 ½ Tbs ground cumin	½ chopped parsley ¼ cup chopped cilantro ¼ cup finely chopped scallion, plus more cut on the bias for garnish Olive or Canola oil Tzatziki: 2 cucumbers grated, wrapped in a towel and excess water squeezed out 1 cup Greek yogurt ¼ cup lemon juice 2 garlic cloves, finely grated 1 ½ Tbs olive oil ¼ cup fresh dill, finely chopped 2 Tbs fresh mint, finely chopped Kosher salt, to taste
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Instructions:

In a medium bowl mix all ingredients for the tzatziki sauce, then taste for seasoning and refrigerate while you prepare the meatballs. In a bowl soak the stale bread until softened about 5 minutes, remove and squeeze the excess milk out until dry. In a large bowl add the meat, bread and egg. Then add the salt, pepper, garlic, chilies, nutmeg, ginger, turmeric, paprika, cayenne, cloves, coriander, cumin and mix until seasoning is evenly distributed. Add the scallions, half of the parsley and cilantro, knead until mixed. Roll into small to medium meatballs (see chef for exact size). Heat a small amount of oil in a pan over medium high heat and fully cook one meatball to taste seasoning level and adjust as needed. Preheat the oven to 350F. Lightly brown the remaining meatballs and cook in the oven for 20-25 minutes. Remove and serve with tzatziki sauce and garnish with micro greens or remaining herbs.



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Second Course: Butternut Squash Soup with Harissa Oil

Serves 28

7 large butternut squash, halved vertically	2 11/3 tsp ground nutmeg
1/4 cup olive oil	Freshly ground black pepper, to taste
3 1/2 cup chopped shallots	21 to 28 cups vegetable or chicken stock
2 tbsp plus 1 tsp salt	Heavy cream (optional)
18 large garlic cloves, minced	Toasted pumpkin seeds, for garnish
2 tbsp plus 1 tsp maple syrup	Harissa oil, for drizzling

Instructions:

Preheat the oven to 425 degrees Fahrenheit and line a rimmed baking sheet with parchment paper. Place the butternut squash on the pan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about 1/2 teaspoon each). Rub the oil over the inside of the squash and sprinkle it with salt. Turn the squash face down and roast until it is tender and completely cooked through, about 40 to 50 minutes. Set the squash aside until it cools.

In a large pot, warm 1 tablespoon olive oil over medium heat until shimmering. Add the chopped shallot and 1 teaspoon salt. Cook, stirring often, until the shallot has softened, about 3 to 4 minutes. Add the garlic and cook until fragrant, about 1 minute, stirring frequently. Transfer the contents to a blender. Use a large spoon to scoop the squash flesh into your blender. Discard the tough skin. Add the maple syrup, nutmeg, and a few twists of freshly ground black pepper to the blender. Pour in 3 cups of the stock and securely fasten the lid. Blend on high. Stop once your soup is creamy texture. If you would like to thin out your soup a bit more, stir in a bit of heavy cream to balance it. Taste and stir in more salt and pepper, if necessary. Drizzle with harissa oil and garnish with toasted pumpkin seeds.



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Third Course: Rabbit Roulades stuffed with duxelles, leeks, and prosciutto, with saffron rice

Serves

4 rabbit saddles (carefully pounded thin)	1 cup dry white wine
4 large slices prosciutto	3 cups chicken stock
1 cup cooked duxelles	1 Tbs whole grain mustard
1 large leek, finely chopped and sauteed	1 Tbs Dijon
Canola oil, for searing	½ cup crème fraiche
Kitchen twine	2 sprigs thyme
Duxelles:	1 Tbs sage leaves, minced
2 cups mushrooms (white or bella)	1 Tbs capers
4 Tbs unsalted butter, divided	Rice: (oven cooked)
¼ cup finely chopped shallot	8 cups rice
1 ½ Tbs chopped fresh thyme ¼ cup dry sherry or	16 cups chicken stock
white wine Kosher salt, to taste	1-2 Tbs saffron threads
Freshly ground black pepper, to taste	1 large onion, diced and caramelized.
Sauce:	Kosher salt
2 large shallots, finely diced	Black pepper
3 Tbs all-purpose flour	4-inch-deep hotel pan

Instructions:

For the duxelles, place the mushrooms into a food processor and allow it to be finely chopped. Remove the mushrooms to a kitchen towel and wring it over a sink to squeeze all the moisture from the mushrooms. In a heavy bottom skillet over medium heat melt half the butter then add the shallots, thyme, mushrooms, and add a pinch of salt and pepper. Cook the mushrooms, while stirring frequently, to release the remaining liquid and start to dry out, about 5 minutes. Melt the remaining butter in the pan then add the sherry or wine and cook until it evaporates. Taste for seasoning and adjust if necessary.

Next, prepare the rice. Bring 16 cups of stock to a boil and remove from the heat. Stir in the saffron threads cover and allow it to steep for 20-30 minutes. In a hotel pan mix the rice, caramelized onions, salt, warm saffron broth and 1-2 tablespoons of olive oil. Cover tightly with foil and place it into 350F convection oven for 45 minutes. Remove the pan and fluff the rice with a fork. Cover until ready to serve.

On a prep table lay out the rabbit saddles skin side down. Layer each loin with the sliced prosciutto then add a generous amount of the duxelles and cooked leeks to each. Tightly roll up each loin and tie with kitchen twine, carefully making sure to keep the filling in place. In a large heavy bottomed skillet add olive oil over medium high heat. Quickly sear the stuffed rabbit until browned then remove to a roasting pan. Place into a 350F oven for 30-35 minutes. While the rabbit cooks, prepare the sauce.

In the same skillet the rabbit was cooked in, add 2 tablespoons of olive oil over medium heat and add the shallots. Cook the shallots until they soften and brown slightly stirring occasionally, about 5 to 6 minutes. Season with salt and pepper. Sprinkle onions with 3 tablespoons flour and stir until well incorporated, then cook for a minute or so, until mixture starts to smell toasty. Add the wine and 1 cup of stock, whisking as the sauce thickens. Whisk in remaining stock whole-grain mustard, sage, and thyme then bring to a light simmer for about 8-10 minutes. Stir in the Dijon, crème fraiche, capers, and simmer for 6-7 minutes or until the sauce thickens. Taste for seasoning and adjust as needed. Serve with rabbit roulades.



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Fourth Course: Sweet Potato Pie with Maple Whipped Cream

Serves 32

Filling: 12 large, sweet potatoes baked 2 cups softened butter 3 1/3 cups light brown sugar 2 Tbs vanilla extract 8 large eggs, beaten 2 cups evaporated milk	4 Unbaked pie crust 9 inch Maple whipped cream: 2 2/3 cups cold heavy cream 1/3 cup maple syrup 1 1/3 tsp vanilla extract 1/3 tsp salt
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Instructions:

Preheat the oven to 400F. Mix all the whipped cream ingredients into a stand mixer and turn it on medium-low speed and whisk until it is foamy, then increase the speed to high and whip until peaks form. Cover and place it into the fridge.

Poke holes in the potatoes with a fork and place into the oven for 45 minutes to an hour until tender. Remove them from the oven and allow them to cool. Reduce the oven to 350F. In a large bowl scrape the flesh from the potatoes into it and add the butter and mash until smooth. Add in the sugar and stir to combine. Add in the milk, eggs and vanilla extract and mix until all ingredients are incorporated. Pour into unbaked pie crust and bake for about one hour or until the middle of the pie is set. Remove it from the oven and allow the pie to cool before slicing. Serve with whipped cream.

Pie Crust

Makes 1 pound of dough - enough for two 9" pie shells

Pie Crust: 2 Cup AP Flour 1/8 tsp salt	1/8 tsp sugar 2Tbsp Cold Salted Butter
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Instructions:

Mix flour, salt and sugar in a bowl.

Cut the salted butter in 1/2" cubes.

Cut the salted butter into the flour mix until it is the texture of cornmeal.

Cut the unsalted butter into 1/2" cubes and vegetable shortening until they are larger pieces, about 1/4" to 1/8" pieces.

Sprinkle in the 3 tablespoons of ice water, tossing the dough lightly with a fork to moisten it evenly. This helps to make the dough flaky. Use another teaspoon of water if necessary to hold the dough together. Stir the dough with a fork until it comes together in small lumps and there is no dry flour left.

Divide the dough in half and press it into two balls. Do not knead it, just squeeze it together.

Wrap tightly in plastic wrap and refrigerate for 4 hours.

Flour your board and roll the dough quickly into a 12" or 13" circle, 1/8" thick. Roll it up around your rolling pin and unroll it over your pie pan, smoothing into the contours of the pan. Do not stretch it or the gluten in the flour will toughen the crust and cause it to shrink to its original shape when baked.

Cut the pastry edge 1/2" beyond the edge of the pan. Fold it under the edge so that the edge is thicker and even with the rim of the pan. Crimp the rim with a fork, Prick the bottom all over with a fork. Line the bottom with aluminium foil and freeze for 15 to 30 minutes.

At this point you can pre-bake the lined shell at 375F for about 20 minutes, or until the bottom is dry. Remove the foil and bake at 350 F for an additional 10 to 15 minutes until golden brown. If the edge of the crust darkens too much you can cover it with a strip of foil and continue baking. Cool.

Now you are ready for any filling, baked or not.