



Les Marmitons
NEW JERSEY

Kiddie Keep Well 2024 Benefit Dinner

1st Course - Mexican Ceviche

2nd Course - Mexican Tomato and Oyster Soup

3rd Course - Lamb Cannelloni

4th Course - Intermezzo - Margarita Sorbet

*5th Course - Cocoa and spice rubbed Filet of Beef with a Poblano Cream
Sauce, Butternut Squash Puree and Cilantro Coconut Lime Rice*

6th Course - Cinco Leche Cake with Cajeta (Goat Milk Dulce de Leche)



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1st Course - Mexican Ceviche

Serves 160

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| 14 pounds skinless filets of fresh fish (snapper, bass etc) – ½ inch dice | 4.5 cup chopped cilantro |
| 20 cups lime juice | 4.5 cup pitted green olives – manzanillos would be good |
| 13 medium white onions chopped into ½ inch pieces | 1.25 Cups EVOO |
| 27 medium tomatoes (roughly 14 pounds) – ½ inch dice | Kosher salt – to taste |
| 18 jalapenos – skinned seeded and finely chopped | 1 Cup orange juice |
| | 22 medium ripe avocados |
| | Tortilla chips for serving (Mission rounds preferred) 1 oz per person |

Instructions

In a large stainless-steel bowl combine fish onions and enough lime juice to cover – refrigerate for 4 hours or so till fish is “cooked”, then drain in colander,

In a large bowl combine tomatoes, chiles, olives, cilantro, olive oil, and a sprinkle of salt (probably 2Tbsp). Mix well, then add in fish, orange juice and onions. Cover and refrigerate till needed.

Check seasoning, stir in avocado and serve in small dishes with a few tortilla chips.



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Second Course: Mexican Tomato and Oyster Soup

Serves 160

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| 3 Cups EVOO 12 red chili pepper 50 cloves garlic 24 medium yellow onions 12 cups cilantro 24 10 oz cans Piquilla peppers or roasted red peppers | 42 lb (672 oz) canned chopped tomatoes 8 Tbsp ground cumin 12 cups coconut milk Salt and black pepper to taste 500 or so oysters – 3 per bowl Serve with lime wedges and sprinkle of cilantro |
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Instructions

Heat the oil in a large pot over medium heat. Add the chili, garlic, chopped onion and sweat for 2 -3 minutes. Add rest of ingredients through the coconut milk. Cook for 10-15 minutes. Blend soup – add water to thin out if needed (and/or oyster juice). Season with salt and pepper.

For service slide raw oysters into each bowl (3 or so). Ladle in hot soup. Serve with lime wedge and sprinkle of fresh cilantro. Oysters will be cooked through by soups heat (team – suggest prepping one bowl early in the day to check how well that works)



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3rd Course: Lamb Cannelloni

Serves 160

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| 20 pounds ground lamb 360 oz canned San Marzano tomatoes 60 garlic cloves (minced) 40 oz red wine 2 cups olive oil (likely will not need all as lamb is fatty) 10 T fresh rosemary (minced) | 21 oz chipotle in adobo 4 pounds of Mexican Cotija cheese – grated or crumbled 200 (extras in case some break) 3-4 inch Cannelloni shells 3 cups minced italian parsley for service |
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Instructions

Puree the San Marzano tomatoes and set aside – divide so you have 320 oz for the filling and the other 40 reserved for lining the baking pan. Puree the chipotle in adobo and set aside.

In several fry pans – add a little oil and the ground lamb, make sure well broken up. After 5 minutes add the rosemary and garlic and some salt and pepper – cook lamb through another 10 minutes or so. Add in red wine and cook till nearly evaporated. Add in the pureed tomatoes and chipotle and medium heat, slowly reducing liquid. After an hour or so add 1 pound of the cheese. Reserve rest of cheese. Allow filling to cool.

Get large pot of salted water boiling and get large bowl of ice water. Blanch the Cannelloni shells for 2 minutes and shock in the ice water. Set aside.

Mince the parsley and set aside it's a garnish

Line hotel pans with parchment. Ladle thin layer (1/4 inch or so) of the reserved tomato puree into pans. Then start to fill the Cannelloni and add in a single layer in the pan. Ladle bechamel sauce over the top and sprinkle with reserved cotija cheese. Bake at 325 for 25-30 minutes (keep an eye on it). Allow to rest for a few minutes then carefully place one cannelloni on each plate and sprinkle a little minced parsley

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| For the Bechamel: 2 pounds butter (unsalted) 4 Cups Flour 32 Cups Whole Milk | 5 T Ancho chile 2 T Nutmeg Salt and white pepper |
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Suggest you divide ingredients in 4 and do 4 batches rather than one large one.

Bring milk to just below simmer. In separate pan melt butter and add flour – cook out flour for 2-3 minutes – you are not trying to color it. Add spices and then ladle in milk a bit at a time, whisking to avoid lumps. Cook until sauce is thickened. Salt and white pepper to taste. Allow sauce to cool. This should be more sauce than you need, but better safe than sorry.



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Fourth Course: Margarita Sorbet

Recipe makes 1 qt. (8 qt. Needed)

1 cup white sugar

4 medium limes, zested

3 cups cold water

1 cup freshly squeezed lime juice

2 tablespoons triple sec

1/3 cup Tequila

Coarse sea salt for garnish

Directions

Pour sugar into a saucepan, add lime zest, and shake to combine. Let sit for at least 1 hour.

Add water to the pan and place over medium-high heat. Stir over the heat until the mixture is clear and very hot, but not quite simmering yet. Remove from heat and strain the lime syrup into a container. Let cool all the way to room temperature.

Stir in freshly squeezed lime juice, triple sec, and tequila. Refrigerate mixture until ice cold before transferring into your ice cream machine.

Churn sorbet according to machine directions, and then transfer into an airtight container. Freeze thoroughly before serving. Overnight is best.

Place 2 tablespoons of the sorbet on each Chinese soup spoon. Return to freezer until service.

At service place a few salt crystals on each spoonful and serve.



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Fifth Course: Cocoa and spice rubbed beef filet with poblano cream sauce roasted butternut squash and cilantro lime rice

Serves 160

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| <u>Spice Rub:</u> 10 T chili powder (Ancho would be good) 7 ½ T cumin 10 tsp garlic powder 10 T unsweetened cocoa powder | 5 tsp paprika 10 tsp coriander 5 tsp cinnamon Approximately 55 pounds of trimmed beef filet |
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Instructions

Meat: Blend all spice ingredients in a jar/shaker. Season meat liberally and then salt the meat. Do several hours before cooking.

To cook the meat - sous vide at 125 for medium rare or 145 for medium well (we will likely do 2/3 at 125 and 1/3 at 145). Remove meat and sear the outside – allow to rest and be careful not to mix up the meat – note that we may decide to sear first – discuss with lead

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| <u>Poblano cream sauce:</u> 48 Poblano peppers 12 T butter 24 cloves garlic 4 medium yellow onion chopped | 3 cup chicken stock 12 Cups heavy cream 8 tsp cumin Salt and pepper to taste 12 cups Sour cream |
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Poblano Sauce: Roast the poblanos over an open flame till skins are charred. Put in a plastic bag or bowl with plastic wrap for a few minutes. Scrape off the outer skin. Remove seeds, membranes and stems. Roughly chop and reserve.

Melt the butter a sweat the garlic and onion. Add the cream and stock and bring to boil. Add poblanos, boil and reduce for 5-6 minutes. Add cumin. Put in blender and puree, taste and add salt and pepper. Add sour cream, blend – retaste and serve warm.

When sauce is done, season with salt and pepper and you are ready to serve.

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| <u>Butternut Squash Puree:</u> 30 pounds of butternut squash 1 cup neutral oil – canola | 3-6 Cups heavy cream 24 oz butter unsalted 6 T ancho chili powder |
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Squash: Cut squash in half, scoop out seeds, lightly oil the squash and roast in 425 oven for an hour cut side up till soft. Cool enough to handle then scoop out the squash. In batches – add cream and squash to food processor and butter. Puree till smooth, combine and season with chili and salt. Serve or keep warm (can also make early in the day and reheated slowly).

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| <u>Cilantro/Lime/Coconut Rice:</u> 30 cups jasmine rice, rinsed and drained 280 ounces coconut milk – canned Water – enough so that the coconut milk and water equal 60 cups | Zest of 20 limes 20 T lime juice 8 cups minced cilantro salt |
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Rice: Combine rice, water, coconut milk and a couple of teaspoons of salt in a hotel pan and cook at 350F covered tightly for 20 minutes. Check if cooked – if so, stir in zest, juice, cilantro and additional salt as needed and fluff up. Ready for service.

Service – each plate gets a generous smear of squash, and a scoop of rice. Place sliced beef on top of squash and spoon a ribbon of poblano cream across steak so as not to smother it – discuss with Andre.



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Sixth Course: Cinco Leche Cake with Cajeta (Goat Milk Dulce de Leche)

Serves 40 (Repeat 4X)

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| 4 cup AP flour 6 tsp baking powder large Pinch of salt 20 eggs (separated) | 4 cup sugar 1-1/3 cup whole milk 4 tsp. Vanilla extract |
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Instructions

Preheat the oven to 350° and Grease a sheet pan fitted with a 2" extender with butter.

To make the cake: In a large bowl combine flour, baking powder, and salt.

Separate the eggs into two other mixing bowls.

Add the sugar to the bowl with the egg yolks and mix on high speed until yolks are pale yellow. Add milk and vanilla and stir to combine. Pour the egg yolk mixture over the flour mixture and stir gently just until combined.

Beat the egg whites on high speed. When they whip into stiff peaks, fold the stiffly beaten egg whites into the batter gently, scraping the bottom.

Pour batter into prepared pan and bake for 25 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove from the oven and allow cake to cool completely.

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| <u>Milk mix</u> 1-1/3 cup Whole Milk 4 can (12 oz.) of Evaporated milk | 4 can (14 oz.) of Sweetened Condensed Milk 1-1/3 cup Goat Milk 1-1/3 cup heavy Cream |
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To make the milk mixture: Combine the milks in a small bowl. Poke holes all over your cake and pour the milk mixture all over the cake. Let this sit in your fridge 4-6 hours or overnight for best results.

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| <u>Garnish</u> Confectioners sugar | Cajeta sauce 2 Tbs per serving |
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At service,

Cut 3" square portions. Place one square in white dessert plates.

Sprinkle the tops with confectioner's sugar.

Carefully drizzle the Cajeta sauce over the dessert per the model created by Paul.