



*Les Marmitons*  
NEW JERSEY

*Valentine's Day Menu*

*Grilled Oysters - Three Ways*

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*Wild Mushroom Soup*

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*Paupiette of Sole, Scallop and Salmon Mousse, Mandarin Sauce*

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*Pink Grapefruit and Champagne Sorbet*

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*Apricot Stuffed Saddle of Lamb, Leek and Potato Gratin, Minted Peas  
and Madeira Sauce*

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*Blackberry and Apple Crumble with Crème Anglais*



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## **Grilled Oysters – Three Ways**

**45 servings**

<b>135 Oysters - shucked with juices saved and bottom shell loosened</b>	<b>1 cup rough chop shallots</b>
<b>15 pounds of course salt</b>	<b>1 cup rough chop Red bell pepper</b>
<b>Recipe 1 – Oysters casino</b>	<b>1 cup rough chop celery</b>
<b>15 strips of bacon</b>	<b>7 ½ Sprigs Oregano, leaves picked</b>
<b>1 pound unsalted butter, room temp</b>	<b>7 ½ Sprigs thyme, leaves picked</b>
<b>7 cloves garlic minced</b>	<b>2 ½ T of lemon juice and zest</b>
	<b>1 tsp dried red chili flakes</b>
	<b>1 bunch flat parsley – finely chopped</b>

### **Specialty Equipment – Oyster knives and gloves – Andre has some, but more will be needed**

1. Lay bacon on a roasting tray and bake for 10 minutes or so at 425 degrees – till just crisp – do not over cook as will cook further later. Once cooled a bit, chop or break into pieces
2. In food processor – place butter, garlic, shallots, bell pepper, celery, lemon zest and juice, oregano, thyme and chili – pulse till well combined, but still has textures – taste and season with salt and pepper
3. Pour a base of rock salt onto baking sheets. Set oysters in bottom shell on top. Place a Tablespoon of mixture on top of each shell and top with bacon. Bake at 425 – till bubbly – 10 minutes or so. Remove and sprinkle with parsley.

**Recipe 2 – Oysters Rockefeller****8 oz unsalted butter****1 Cup Flour****1 tsp cayenne****5 bunches minced scallions****8 ribs celery****8 sprigs Tarragon – stemmed and minced****5 bunches parsley, 4 should be stemmed and minced, one reserved for garnish****White pepper****1 cup fresh breadcrumbs****Blow torch needed**

1. Shuck oysters, reserve liquor and loosen from bottom shell. Place back in shell on rock salt lined baking sheet.
2. Melt butter in a saucepan on medium heat. Add Flour, cook till smooth (2 min). Add oyster liquor, cook till a thickened paste. Stir in scallions, celery, tarragon, parsley, salt and pepper. Reduce heat to low and cook slowly till soft – could be 1 hour.
3. In food processor – add softened vegetable mix and breadcrumbs and process till smooth – 2 minutes
4. Using a piping bag, pipe past over the oysters to cover them and roast in hot oven till oysters are just cooked and paste begins to brown – 5-7 minutes. Remove and finish of paste with blow torch.
5. Hit with last bit of parsley and serve.

<b>Recipe 3 – Grilled oysters with Korean BBQ sauce</b>	<b>2 T packed brown sugar</b>
<b>2 T vegetable oil</b>	<b>2/3 cup fermented black bean puree</b>
<b>2 white onions, chopped</b>	<b>2/3 cup fermented chili paste</b>
<b>4 T fresh ginger minced</b>	<b>2/3 cup rice wine vinegar</b>
<b>6 cloves garlic, chopped</b>	<b>2/3 cup hot water</b>
	<b>2 tsp sesame oil</b>

### **Blow torch needed**

1. Pour oil into heavy saucepan over medium heat; add onions, ginger and garlic – cook till soft and onions are starting to collapse and stick to pan – 10 minutes. Add ¼ cup water and deglaze. Cover and reduce heat – cook till very soft – further 10 minutes.
2. In a bowl whisk remaining ingredients, except sesame oil. Once mixed, add to the pan. Continue cooking on low until reduced liquid by half. Scrape and stir occasionally to avoid burning.
3. In food processor – add softened vegetable/sauce mix and sesame oil and process till smooth – pass through a fine mesh strainer
4. Place oysters shucked on bottom shells on salt lined tray, spoon or brush sauce over the oysters and grill in hot oven till just cooked through 5 minutes or so. Serve.



## Wild Mushroom Soup

**Serves 45 – 1 cup or so each**

<b>14 T of unsalted butter</b>	<b>have 30-32 cups</b>
<b>14 T of olive oil</b>	<b>14 T fresh thyme leaves</b>
<b>9 cups diced onion – about 6 medium onions</b>	<b>28 Cups (7 liters) good quality chicken stock – low sodium</b>
<b>28 cloves of garlic, minced</b>	<b>1 and ¾ cups half and half</b>
<b>6 pounds wild mushrooms, wiped clean, woody stems removed – suggestion is about half chanterelle or crimini and the other half shitake. – Thinly slice – should</b>	<b>1 and ¼ cups dry sherry</b>
	<b>7 T soy sauce</b>
	<b>bottle of white truffle oil for drizzling</b>

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 10 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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## ***Paupiettes of Sole, Scallop and Salmon Mousse, Mandarin Sauce***

**Serves 40**

<b>45 Filets of Sole – about 3-4 oz each</b>	<b>800 ml fish stock</b>
<b>3 pound scallops</b>	<b>12 T Napolean mandarin Liqueur or Grand Marnier</b>
<b>1.5 pounds salmon</b>	<b>3 T of Mandarin zest</b>
<b>5 eggs and 4 egg whites</b>	<b>1 pound unsalted butter – 360 grams, chilled, diced and reserved for sauce, rest for greasing the parchment</b>
<b>8 Cups of Heavy cream – will need about 3 1/3 for the sauce and about 4 1/2 for the mousse</b>	<b>white pepper</b>
<b>1.5 kg peeled, seeded and segmented mandarin orange slices</b>	

**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 2-3 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.

4. Remove fish from fridge and cook in a 350 degree oven till center of mousse reaches 120-125 degrees. Pull and serve immediately.
5. Carefully place on heated plates one portion of fish and pour sauce around at the table or carefully before serving.



## **Pink Grapefruit and Champagne Sorbet**

**Serves 45 – 2 quarts**

<b>10 cups fresh pink grapefruit juice – (about 2 T grapefruit zest 12 grapefruits)</b>	<b>1 ½ Cups Champagne</b>
<b>2 1/2 cups sugar</b>	<b>Fresh mint leaves for garnish</b>
<b>½ cup light corn syrup</b>	

### **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. Separate out 4 Cups and pour that back in saucepan. Refrigerate the rest.
3. Reduce the 4 cups to about 1 ½ cups slowly on simmer – refrigerate – this is the sauce.
4. Use the reserved juice mix to make sorbet in an ice cream maker.
5. To serve – scoop pf sorbet, sauce spooned over or around; mint leaf garnish

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





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## **Apricot Stuffed Saddle of Lamb with Leek and Potato Gratin, Minted Peas and Madeira Sauce**

**Serves 43**

<b>5 bone in saddles of lamb – Weight should be 4.5-6 pounds a piece</b>	<b>Butchers twine</b>
<b>40 oz of dried apricots</b>	<b>Sauce:</b>
<b>7 cups of day old rustic bread – crusts removed and cubed</b>	<b>4 medium onions roughly diced</b>
<b>3 T olive oil</b>	<b>8 medium carrots roughly diced</b>
<b>5 T Dijon mustard</b>	<b>8 celery stalks roughly diced.</b>
<b>750 ml of medium sweetness white wine – Riesling is ideal</b>	<b>8 oz butter</b>
<b>1 head of garlic</b>	<b>3 bottles fruity red wine</b>
<b>25 Sprigs of rosemary</b>	<b>9 Cups veal stock</b>
<b>5 T ground cumin</b>	<b>2 Cups of Madeira Wine</b>
<b>2 ½ pounds of sliced prosciutto</b>	<b>2 heads garlic</b>
	<b>¼ Cup flour – if needed</b>

**Specialty Equipment – thermometers to be left in the meat**

### **Meat:**

1. Carefully bone out the lamb – consult with chef. Remove filet mignon and reserve, remove rest of bones without puncturing the fat. Leave sirloins attached. Depending how fatty, remove some fat from the inside. Salt, pepper, dust inside with cumin. Refrigerate till needed.
2. Stew the apricots with the wine till soft. Then allow to cool. Meanwhile sautee minced garlic with minced rosemary for a minute or so. Then in a food processor, process the

apricots, olive oil and with just enough liquid to get a moist paste. Add in dried bread and Dijon mustard, a pinch of salt and mix. Add more liquid if needed. Finally pulse in the garlic and rosemary and taste to see, if needs more salt. Chill mix till needed.

3. Lay meat on its back and mold a layer of stuffing down the middle between the sirloins, place filets on top. Roll in plastic wrap and refrigerate 20 minutes.
4. Lay out plastic wrap. On plastic wrap lay out enough prosciutto to cover the meat. Set the meat in middle and roll prosciutto and plastic around it. Wrap tightly and spin the ends of the plastic wrap to make a very tight roll. Refrigerate an hour or more.
5. Remove role and plastic wrap and truss up bundle with butchers twine. Return to fridge till needed.
6. Sear the outside of the role in a fry pan. Bake the roles on a meat grate in a sheet pan in a 375 degree oven till center of roll hits 120. Note that it will come up 15 degrees or so once pulled from the oven. Allow to rest at least 30 minutes before carefully removing string and slicing. Will want at least 8 slices per roast – remove the ends

#### Sauce:

1. Saute the onions, carrots and celery till lightly colored in half of the butter. Add the red wine and boil off alcohol. Add the veal stock and simmer slowly till reduced by half or so. Strain the sauce. Add the madeira and reduce till correct consistency
2. Roast the garlic till soft. If sauce is not thick enough – make a roux with butter and flour, stir in the sauce. Mash garlic and add to sauce – blitz it as needed. Serve.



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## **Gratinated Leeks and Potatoes and Minted Peas**

**45 servings**

<b>12 pounds Yukon gold potatoes</b>	<b>2 pounds sharp white cheddar, grated</b>
<b>15 medium sized leeks</b>	
<b>5 bay leaves</b>	<b>5 pound good quality frozen peas</b>
<b>2 quarts half and half</b>	<b>8 oz butter</b>
<b>24 oz butter</b>	<b>5 sprigs of mint</b>
<b>1 tsp grated nutmeg</b>	

### **Potatoes**

1. Peel and chop the potatoes into a half inch dice. Bring half and half to a simmer with bay leaves, add potatoes and cook till just turning tender. Strain and reserve liquid.
2. Rinse and thinly slice the white parts of the leeks. Sautee on medium to low heat with half of the butter and some salt. Cook till softened. Remove from heat and reserve.
3. Butter baking dishes. And preheat oven to 400 degrees.
4. Gently toss together the leeks and potatoes, season with nutmeg, salt and pepper and stir in half of the cheese. Pour mixture into buttered baking dishes. Ladle in some of eth half and half – check with chef – probably just a 1/3 or so. Scatter remaining cheese on the top and bake 30-40 minutes till golden brown.

### **Peas**

1. In salted water blanch the peas.
2. Blend 2 pounds of the peas with the butter, some salt and pepper. Stir in remaining whole peas and minced mint.



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## **Blackberry and Apple Crumble with Crème Anglais**

**Serves 43**

<b>6 pounds blackberries</b>	<b>1 pound brown sugar</b>
<b>12 pounds cooking apples – granny smith or braeburn</b>	<b>Crème Anglais</b>
<b>Juice of 2 lemons</b>	<b>10 Cups Half and Half</b>
<b>1 ¼ cup granulated sugar</b>	<b>5 vanilla Beans</b>
<b>1.5 pounds rolled outs</b>	<b>2 1/2 cups Sugar</b>
<b>1 pound wholemeal flour</b>	<b>20 egg yolks</b>
<b>12 oz chopped almonds</b>	
<b>20 oz unsalted butter softened and cubed</b>	

### **Specialty equipment – 43 ramakins**

#### **Crumble**

1. Peel core and quarter apples and then cut quarters in half. Put in large pan with lemon juice and bake 15-20 minutes in 350 degree oven.
2. Gently mix blackberries and granulated sugar in with apples and portion into ramakens.
3. In a bowl mix butter oats, flour sugar and nuts. Careful not to overmix. Spoon or sprinkle over tops of ramekins and bake 30-45 minutes at 350 – looking for golden color.

#### **Crème Anglais:**

1. Before you do anything. Get a large bowl of ice water ready. Float in it another bowl and place in that a sieve.
2. Split vanilla beans and put in a heavy saucepan with half and half, bring to a simmer.
3. Beat egg yolks and sugar together. Temper yolks by pour in half and half a bit at a time while mixing. Pour all custard back into a pan and cook theouhj till reaches back of the

spoon stage – 5 minutes or so, but could be more. If starts to curdle, stop immediately.

4. Immediately pour sauce through the sieve and mix it while floating n ice water till cooled down, cover with plastic wrap and refrigerate till needed.