



Les Marmitons
NEW JERSEY

Cream of Mussel and Saffron soup, garnished with Mussels

25 servings

Ingredients

3 Medium carrots	2 T Saffron
2 Large onion	2 Bunch basil, picked
3 Celery sticks	2-3 Qts of chicken stock
3 Shallots	1-1/2 C Cream
6T Butter	
Small dice all of the above and sweat in butter. Set aside.	For the garnish:
15 lbs Mussels	2 Onion
6 C White wine	2 Red bell pepper
2 Shallot	3 Cloves garlic
6T Butter	4 T Olive oil
	1 Bunch parsley

Preparation:

Cook mussels, wine and shallots in a covered pan until mussels open. Remove mussels from shells and reserve meat. Strain leftover liquid, and add to vegetables along with the saffron. Reduce the remaining liquid to about one cup.

Soup:

Boil cooking liquid, chicken stock, cream and basil until reduced. Add mussels, reserving one mussel per serving for garnish and puree. Pass soup through a sieve.

Soup garnish

Brunoise onion and pepper, chop garlic. Cook on low heat for about 30 minutes, without caramelizing. Season to taste. Keep warm for service. Spoon hot soup into warm bowl or cup. Make a quenelle of garnish in the center of the soup, add a mussel and chopped parsley to fish.



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Arugula Salad with caramelized Blue Cheese , Roasted Beets, Citrus, Toasted Hazelnuts and a Sherry Hazelnut Vinaigrette

25 servings

Ingredients

Salad:

6 Bags arugula greens
3 C assorted citrus segments (approx
10 pieces of fruit)
3C Hazelnuts, toasted and rough
chopped

Hazelnut Vinaigrette:

2 Shallot, small chopped
1 C Sherry vinegar
3 T Hazelnut oil
3 C Olive oil
Salt to taste.

Roasted Beets:

5 Bunches mixed colored beets, greens
removed
7 Sprigs thyme
1 C Vinegar (red wine, champagne or
something similar)
Olive Oil
1-1/2 C kosher salt

Blue Cheese:

1 lb. Hard blue cheese, cut into 1”
pieces
2 C Turbinado Sugar
Blow Torch

Preparation:

Roasted Beets:

Wash beets and place in roasting pan. Add the remaining ingredients along with a couple splashes of water, cover tightly and cook at 325 degrees for 40 minutes, or until tender. Allow to cool enough to handle and remove skin by rubbing with a towel. Cut into quarter wedges or halves. Warm in vinaigrette for service.

Hazelnut Vinaigrette:

Place vinegar, shallots and salt into bowl. Slowly whisk in oils.

Caramelized Blue Cheese:

Dip one side of each blue cheese piece into turbinado sugar. Melt sugar with the blow torch, it will burn fast so be careful! This should be done close to service.

Service: Toss arugula, citrus sections, toasted hazelnuts and dressing together. Put a handful on plate and then put three pieces of beets and two pieces of blue cheese on top and around salad.



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Tuna Tartare with Potato Chips

25 servings

5 lbs. Sushi grade Ahi or Albacore tuna, small dice	3 Lemons, juiced and zested
5 Cucumbers, peeled, seeded and small diced	Olive oil, to coat
2 Can Black truffles	Radish or other available sprouts for garnish
6 T Truffle oil	6 Scallions, thin sliced on a sharp bias for garnish
12 Radishes, 6 brunoise, 6 sliced thin on mandolin and macerated in salt, reserved for garnish	Frying potatoes, preferably Kennebec, sliced 1/8 " on mandolin
1 C Chives, chopped	Frying oil

Preparation:

Potatoes:

Heat frying oil in large saute pan. Fry potato slices until golden brown and crisp, season with salt.

Tuna:

Toss tuna with truffle oil, chives, cucumbers, brunoise radishes, juice of 1 lemon and zest and salt.

Sprout Salad:

In a separate bowl toss sprouts, scallions and radish slices together. Dress with salt, remaining lemon juice and olive oil.

To Plate:

Use a cookie cutter to form tuna into a circle in center of plate. Remove ring. Top with sprout salad and arrange potato chips around the tuna.

NOTE: No mention of when to use the Black Truffles



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Crab Pasta with Soffritto, Butter, Lemon, White Wine, marinated Artichokes, Scallions, Lump and Picked Crab Meat

25 servings

<p><u>Pasta:</u> 6 lbs. High quality fresh pasta (spaghetti) 1-1/2 C White wine 3 Bunches scallions, chopped, white and green parts kept separate 3 lbs. Picked crab meat Chili flake 12 Plum tomatoes, seeded and small diced 1 -1/2lb. Butter 1/2 C Sliced garlic 5 Lemons 3 C Chicken stock</p>	<p><u>Marinated Artichokes:</u> 30 artichokes 2 Head garlic, thinly sliced on mandolin 1 C Picked oregano, rough chopped 1 c Lemon juice 1 tsp Chili flakes 1 -1/2 Qt Olive oil</p> <p><u>Soffritto:</u> 2 Onion, brunoise 3 Carrots, brunoise 6 Celery ribs, brunoise Olive oil to cover</p>
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Preparation:

Marinated Artichokes:

Gently warm olive oil with garlic and chili flakes to infuse flavors. Add salt, oregano and lemon juice. Meanwhile, cook artichokes in simmering, salted water until tender. Strain, cut in half and add to warm olive oil marinade.

Mix together.

Soffritto:

Cook everything together in sauce pot on low heat for 30 minutes or until tender. Do not brown the vegetables. Season with salt.

Pasta:

Cook pasta in boiling, salted water until al dente.

While pasta is cooking, melt butter in sauté pan with sliced garlic and white scallion parts. Cook until, without browning the garlic. Add white wine and lemon juice and reduce. Add artichokes, soffritto, chili flakes and some chicken stock and heat. Adjust consistency of sauce with either more butter or stock as needed. When ready, add crab meat, green

parts of scallions, and tomatoes. Fold into pasta.stock as needed. When ready, add crab meat, green parts of scallions, and tomatoes. Fold into pasta.

Service:

Place 1 C of pasta on each plate, evenly distributing some of the sauce.



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Pan-seared Swordfish with Orange Juice and segments, Brown Butter, Fried Basil, Sliced Garlic, Picchilone Olives, Roasted Fennel, Toasted Almonds

25 servings

7 lbs swordfish	<u>For Sauce:</u>
<u>Roasted Fennel:</u>	3 lbs. Butter
9 Fennel bulbs, cut into 6 pieces	2 Bunch basil roughly chopped
1/2 C Pernod	1 C Picholine olives, pitted and cut in half
Juice of 2 lemons	1/2 C sliced garlic
Salt	3 C Almonds, toasted
1-1/2 C Chicken stock	3 C Orange juice
1/2 C Olive oil	3 C Chicken stock (keep hot)
	3 C Orange sections (about 9 oranges)

Preparation:

Cut swordfish into 4 oz. portions. Preheat oven to 220 degrees.

Sear one side of seasoned swordfish. This can be done early, up to a day ahead. Place the fish, seared side up onto a sheet pan lined with parchment paper. The fish will take about 15 minutes (depending on the thickness) to finish in the low temperature oven.

Roasted Fennel:

Place all ingredients into roasting pan. Cover tightly with aluminum and roast in a 325 degree oven for 35 minutes or until done. The fennel pieces will be seared in a pan for pick up.

For Sauce:

Brown butter over medium heat in two large sauté pans. Preparing the sauce in separate batches will prevent the sauce from breaking as easily. Add basil and fry for 30 seconds, until bright green. Add garlic, olives and almonds. Cook for one minute, then add orange juice. Whisk together vigorously to emulsify. Add chicken stock and salt to taste and reduce until slightly thickened. Meanwhile, sear fennel slices in hot sauté pan to caramelize and heat through.

Service:

Spoon sauce onto plates, top with two pieces of fennel and cooked swordfish. Arrange orange segments around for garnish.



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Key Lime Tart with Coconut Pastry Creme

25 servings

Frangipane (Almond Cream)	1-1/2 tsp Cornstarch
4-1/2 oz Soft butter	1-1/2 Egg
4-1/2 oz Almond flour	6 tsp of Amaretto
4-1/2 oz Powdered sugar	

Preparation:

Mix all of the ingredients by hand, being careful not to incorporate too much air.

Tart Dough (yield 2 11"-24 servings)	
12 oz Butter	6 oz. Eggs (2 extra large)
13 oz Sugar	1 lb. 10 oz Flour
2 Pinch Salt	

Preparation:

Cream butter, sugar and salt together in a mixer.

Add eggs and flour to creamed ingredients just until combined. Let dough rest before pressing into pie pan for baking. Once rolled out let rest in freezer for about 10 minutes before blind baking at 350 degrees for 10 min. Remove beans and cook for another 5 minutes. Add a layer of Frangipane with a piping bag and bake for 10 more minutes, or until set.

Key Lime Curd yields for 2 11" shells	24 oz Lime juice
9 Eggs	6 oz Milk
6 Yolks	6 T Butter
1-1/2 lb Sugar	3 packets of gelatin
1-1/2 Lime zest	

Preparation:

Bloom gelatin in 3 oz of lime juice. Whisk all ingredients except butter and gelatin together over double boiler. Cook until thickened, whisk in gelatin and butter. Remove from heat and continue to mix until curd has cooled significantly. Skim air bubbles and pass through a fine mesh sieve. Pour over cooled pie shell and cool in refrigerator or freezer.

Coconut Pastry Cream:

**1 ½ C Sweetened shredded coconut,
toasted (reserve ½ cup for garnishing
the plate)**

14 oz. Can coconut milk

18 oz. Milk

4 oz Sugar

1 Vanilla Bean

2 ½ oz Corn starch

4 oz Sugar

6 oz. Egg yolk (8 yolks)

2 oz. Butter.

Preparation:

Mix first three ingredients and bring to a simmer for 30 minutes. Strain coconut milk and put back in pot. Add: Sugar and vanilla bean. Bring this mixture up to a boil.

Sift the cornstarch and sugar into the yolks.

Temper the yolk mixture into the hot coconut milk. Cook until thick. Let it cool slightly in mixer, add butter.

Cool in a ice bath with plastic wrap covering top.

Blueberry Sauce:

2 pts. Blueberries

**1 ½ C Sugar (may need more or less
depending on the sweetness of the
berry)**

**Ultra tex (tapioca food starch—I will
bring it)**

Preparation:

Cook blueberries in sugar until it becomes a thick sauce. Add ultra tex if needed to thicken blueberries more.

To plate:

Mirror the plate with the coconut pastry cream. Cut a slice of tart and put in the middle of the plate. Put about a half tablespoon of blueberry sauce on the side of the tart near the more narrow half. Put toasted coconut on opposite side.