



Les Marmitons
NEW JERSEY

Chef Anthony Bucco

Menu

Amuse - Canape

Duck Rilette Stuffed Kumquat

Appetizer: Cauliflower Veloute

Pickled Grapes, Arbequina Olive Puree, Toasted Almonds

Entree: Nori Wrapped Veal Loin

Sunchoke Puree, Black Trumpet Mushroom, Mushroom Tea

Dessert: Maple Cake

Compressed Apples, Pecan "Granola", Sour Cream Ice Cream



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Amuse – Kumquats with Duck Rillettes Stuffing

Ingredients:
32 servings

80 fresh kumquats	
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METHOD:

Cover kumquats with warm water, bring to a boil; drain.

Repeat procedure three times.

Cover kumquats with warm water once more, bring to a boil; reduce heat to medium, and cook until the fruit is tender, about 20 minutes.

Drain kumquats

Split kumquats, remove pulp and seeds, and fill with Duck Rillettes.

Serve at room temperature. Five pieces per serving.

Duck Rilette

Makes 2 cups

1-1/2 lb. duck legs	1 bay leaves
4 Tbsp finely chopped thyme, plus 2 sprigs	1 (1") piece ginger, peeled and thinly sliced
2 Tbsp kosher salt, plus more to taste	1-1/2 Tbsp. armagnac or brandy
1 Tbsp. ground ginger	1-1/2 Tbsp. finely chopped parsley
5 cups duck or chicken stock	1/2 tbsp. grated orange zest
1-1/2 tsp. whole black peppercorns, lightly crushed, plus freshly ground, to taste	large pinch ground cloves
5 cloves garlic, peeled and smashed	Freshly ground black pepper, to taste
	1 cup duck fat
	4 baguettes

Method:

1. Place duck on a baking sheet. Rub with finely chopped thyme, salt, and ginger. Cover with plastic wrap; chill 4 hours or up to 8.
2. Brush excess spice mixture from duck and transfer to an 8-qt. saucepan. Add thyme sprigs, stock, peppercorns, garlic, bay leaves, and ginger; bring to a boil. Reduce heat to medium-low; cook, covered slightly, until meat is very tender, 1½–2 hours. Remove from heat and let cool in the pan until room temperature; cover and chill overnight.
3. Next day, uncover and scrape solidified fat from top of pan; set aside. Pull duck from pan and discard skin, bones, and gristle; finely shred meat. Strain and reserve 1/8 cup stock; save remaining stock for future use. Transfer meat to a bowl and add reserved stock, plus armagnac, parsley, orange zest, cloves, salt, and pepper; stir to combine. Tightly pack rillettes into a 1-qt. baking dish. Melt reserved fat plus 1 cup duck fat in a 1-qt. saucepan over medium heat; pour over rillettes; cover with plastic wrap and chill until fat is solid. To serve, push fat aside and spread rillettes baguette slices.



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Cauliflower Veloute

Pickled Grapes, Arbequina Olive Puree, Toasted Almonds

Cauliflower Veloute

32 servings

4 large leek – cut up to the green parts, washed and drained	4 sprig fresh thyme
16 tbsp. butter	12 cups vegetable or chicken stock (this depends on size of cauliflower – you want enough stock to just cover the cauliflower)
4 head white cauliflower – tough stems removed and roughly but evenly chopped	2 cup heavy cream
4 large bay leaf	salt and fresh ground pepper to taste

Method:

In a large stock pot, melt butter but do not allow it to brown. Add leeks and saute until tender, about 3-4 minutes. Add chopped cauliflower and stir to combine with leeks for 1-2 minutes. Add thyme, bay leaf, and stock. Bring to a boil. Once boiling, reduce to a simmer until cauliflower is tender – this should take about 20 minutes. Remove bay leaf and thyme stem. Allow to cool to room temperature.

- Once cool, puree the cauliflower and its cooking liquid in batches in a blender until smooth. Return to pot and fold in heavy cream. Salt and pepper to taste. Reheat mixture and serve immediately.

Arbequina Olive Puree

4 lb Arbequina olives	
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Remove pits from olives and puree in a blender until smooth. Add a little EVOO if necessary to get a smooth paste.

Toasted Almonds

4 lb sliced almonds	
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Place almonds on a sheet pan and toast in a 325F oven until lightly browned.

Pickled Grapes

4 lb seedless grapes (red or green, or a combination)	2 teaspoon coriander seed
4 cup white vinegar	4 teaspoon peppercorn
4 cup Sugar	10 inches cinnamon sticks
6 teaspoons mustard seeds	8 allspice berries
	1 teaspoon kosher salt

Method:

Rinse & dry grapes, and carefully remove all stems. Using a sharp paring knife, trim away the stem end of the grape (or 'belly button'). Put the grapes into a medium bowl, and set aside

In a medium saucepan, combine remaining ingredients. Bring mixture to a boil over medium heat. Pour mixture over the grapes; stir to combine. Cover, and set aside to cool at room temperature.

Plating:

Put one cup of the veloute in each soup bowl and garnish with the grapes and almonds. Serve the puree on the side with sliced baguettes.



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Nori Wrapped Veal Loin, Sunchoke Puree, Black Trumpet Mushrooms, Mushroom Tea

Yield: 32 Servings

16 pounds Veal loin trimmed as needed	Kosher Salt and ground black pepper to taste
16 Tbsp porcini powder	
16 8" square sheets of Nori	

METHOD:

Sprinkle each loin with porcini powder and wrap with a sheet of nori. Tightly wrap in plastic wrap and seal in vacuum bags. Place bags in preheated sous vide cooker at 61C (142F) for 60 minutes. Remove from bags and transfer the meat to a cutting board and let rest for 10 minutes. Cut into 1" to 1-1/2" slices and serve as below.

Sunchoke Puree

12 pounds sunchokes	6 Large shallots, minced
1-1/4 cups minced garlic	
3 cups chicken stock	
	3 Tbsp sage
	Salt & Pepper to taste

Method:

1. Place a pot of water over high heat and bring to a boil
2. In the meantime, scrub the sunchokes with a vegetable brush, removing all the dirt and grit and then add to the boiling water; boil for 20 minutes.
3. In a large-sized sauté pan, heat the butter over medium-high heat and sauté the shallots and garlic until soft and translucent, about 3 minutes.
4. Place the boiled sunchokes, sage and the sautéed garlic and shallots into a food processor and process until creamy, while slowly pouring in the chicken stock.
5. Season with salt and pepper and then transfer to a serving bowl.

Black Trumpet Saute'

1 lb unsalted butter

4 Lb black trumpet mushrooms, trimmed and cleaned

6 tablespoon garlic, finely chopped

Serves

Heat a large sauté pan over medium heat. Add the butter and sauté the mushrooms until tender and golden brown, about 5 minutes. Add the garlic and cook for 2 minutes. Season to taste with salt and pepper.

Mushroom Tea

Serves 32

8 Lb mushrooms

2 medium onions coarsely chopped

2 large carrots -peeled and coarsely chopped

2 leeks – coarsely chopped and washed well

4- 8 tablespoons sesame oil

12 qts cold water

1 head garlic – cut in half through the

equater, separated into cloves and crushed, skin left on

1 bunch flat leaf parsley – coarsely chopped

1 bunch thyme – coarsely chopped

8 bay leaves

2 tablespoon black peppercorns

8 oz Marsala wine

Method:

In a large stock pot sweat the onions, carrots and leeks in a little sesame oil until golden.

Finely chop the mushrooms in a food processor, working in batches as necessary.

Add the mushrooms to the stock pot along with the cold water. Bring to a boil.

Add the garlic, herbs, bay leaves and peppercorns and return to a simmer. Simmer for 45 minutes, uncovered.

Set a colander over a conical strainer over a large pot capable of holding 12 quarts and strain out the solids. Strain the resulting stock through a chinoise to finish. Allow to cool

Add Marsala and season to taste.

Plating:

Put a large tablespoon of the puree on the side of the plate. Place two medallions of veal in center of plate. Put four black trumpets alongside the meat. Serve Mushroom Tea on the side in tea cups.



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Maple Cake
Compressed Apples, Pecan "Granola", Sour Cream Ice Cream

32 servings
Ingredients:

2 lb unsalted butter, room temperature, plus more for pan	2 teaspoon coarse salt
10 cups all-purpose flour, plus more for pan	3 cup pure maple syrup
8 teaspoons baking powder	2 cup granulated sugar
2 teaspoon baking soda	8 large eggs
	4 teaspoon vanilla extract
	3 cup sour cream

PROCEDURE

Make the cake: Preheat oven to 350 degrees. Butter full sheet pan; line with parchment, and butter parchment. Dust with flour, tapping out excess. In a large bowl, whisk together flour, baking powder, baking soda, and salt.

With an electric mixer on medium speed, beat butter, maple syrup, and granulated sugar until pale and fluffy, 3 to 5 minutes. Add eggs, one at a time, beating well after each addition; mix in vanilla. This is best done in 4 batches.

Reduce mixer speed to low. Add flour mixture in 3 batches, alternating with 2 batches of sour cream; beat until just combined. Transfer batter to prepared pan; smooth top with an offset spatula. Bake until a cake tester comes out clean, about 40 minutes. Transfer pan to a wire rack to cool 10 minutes. Turn out cake onto rack to cool completely.

Compressed Apples

Core and thinly slice 12 Gala or Jonagold apples, place in vacuum bags and pull full vacuum for 1 minute to compress the apples. Cut off top of bag and repeat if more compression is needed.

Honey Pecan Granola

3 cups old-fashioned rolled oats	1/3 cup wildflower or orange blossom honey
1 1/2 cups pecans, coarsely chopped	
3 tablespoons unsalted butter, melted	1/2 teaspoon coarse salt

PREPARATION:

Preheat oven to 300 degrees F. In a large bowl, combine oats, pecans, butter, honey, and salt; mix well to coat. Transfer to a parchment-lined rimmed baking sheet and spread in an even layer. Bake until oats are lightly golden, 30 minutes, stirring halfway through. Let cool completely on sheet.

Sour Cream Ice Cream

Makes 1-1/2 gallons

96 ounces (6-16-ounce containers) chilled sour cream	3 cup chilled heavy cream
6 cup chilled half-and-half	3/8 cup fresh lemon juice
4-1/2 cup sugar	3 teaspoon pure vanilla extract
	3/4 tsp salt

PROCEDURE

Purée all ingredients with 1/2 teaspoon salt in a blender until mixture is smooth and sugar has dissolved. Chill on ice bath until very cold.

Freeze mixture in ice cream maker. Transfer to an airtight container and put in freezer to firm up.

Service:

Place one portion of cake in center of plate. Place one scoop of ice cream alongside the cake and lightly sprinkle with granola. Add three apple slices on side.