



Les Marmitons
NEW JERSEY

April 2022 Event
Chef Beverly Lacsina

First Course: Kabocha Squash Salad

whipped feta \ pomegranate \ roasted fennel \ mustard vinaigrette \ toasted sliced almonds

Second Course: Sweet Potato Gnocchi

wild mushrooms \ pancetta \ black garlic butter sauce \ sweet potato puree

Third Course: Crispy Arctic Char

*black garlic hummus \ shishito peppers \ calabrian chili cucumber salad
black + white sesame*

Fourth Course: Cinnamon Basque Cheesecake

salted caramel \ fresh whipped cream



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First Course: Kabocha Squash Salad

with whipped feta, pomegranate, roasted fennel, mustard vinaigrette and toasted sliced almonds

Serves 18

2 Kabocha squash	2 tsp. sugar
2 pomegranates	salt and pepper
3-4 fennel bulbs	12 oz feta
6 oz sliced almonds	6 oz cream cheese
¼ cup olive oil	parsley for garnish

Instructions:

Squash preparation

Cut kabocha squash down middle and remove seeds. Then cut wedges of squash in same direction as the shape, almost like crescent moons. Put into bowl with olive oil, S + P, and some sugar. Roast in 450 degree oven for 10-15 minutes depending on doneness. You want to ensure that you don't overcook the squash as it can tend to be dry. It's important to flip the squash in between the roasting time for even doneness. The squash should be reheated upon serving.

Roasted Fennel

Cut tops off fennel, save for garnish later. Peel layers of fennel and dress with olive oil, S + P, and roast in 450 degree oven for 10-15 minutes, depending on size of pieces. Again, don't overcook as you want to have some texture and flavor. Once fennel has cooled, take out and slice.

Whipped Feta

Take half a block of feta and 2 oz of cream cheese, both should be at room temperature. Put both into a kitchen aid stand mixer with paddle attachment and whip at first slow speed, and then gradually at a higher speed until the cheese looks light and fluffy.

Toast sliced almonds in oven or in a pan without any oil until golden in color. Remove from pan quickly or almonds may get too dark.

For the mustard vinaigrette	2-4 tbsp Dijon mustard
1 cup olive oil	½ cup rice wine or apple cider vinegar
½ cup real maple syrup	Juice of 2 lemons

Instructions:

Mix all ingredients together until emulsified. You may use an immersion hand blender or a whisk. Taste to ensure spice levels.

To plate the dish:

Spoon whipped feta onto bowl or plate and spread. Layer pieces of squash on top. Add fennel. Drizzle mustard vinaigrette onto squash. Garnish with seeded pomegranate, toasted almonds, and parsley leaves and fennel fronds.



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Second Course: Sweet Potato Gnocchi

**with wild mushrooms, pancetta, black garlic butter sauce
and sweet potato puree**

Serves 18

For the gnocchi:	2 tsps. kosher salt
4 sweet potatoes	2 tbsp. olive oil
4 cups semolina 00 or AP flour	

Instructions:

Roast 4 sweet potatoes in oven with skin on. After it cools down remove inside of sweet potato. Add this to 4 cups of semolina 00 or AP flour. Have extra flour reserved in case the dough is too wet. Mix sweet potato with flour and 2 teaspoons salt. Add 2 tablespoons olive oil. Combine to form dough. If too wet add flour. If too dry add water. Let dough rest covered with tea towel or bowl.

To roll out dough cut sections and roll with hands a long tube. Cut with knife or bench scraper gnocchi portions. You may leave as "pillows" or use a gnocchi board to create ridges.

For the sweet potato puree:	kosher salt to taste
4-6 sweet potatoes	1-2 tsp. Fresh nutmeg
olive oil	heavy cream, optional

Instructions:

Roast 2-3 sweet potatoes and remove insides from skin. Add to food processor with olive oil, salt, and ½ tsp fresh nutmeg. Taste for flavor.

For the black garlic butter: 3 whole black garlic heads blended or canola oil	¾ cup butter, unsalted salt to taste
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Instructions:

Puree 2 whole black garlic heads with blended or canola oil. Once pureed add to softened butter, 2 sticks or half a cup. Add salt to taste.

For the mushrooms: 1 lb. Crimini or white button mushrooms 9 king oyster mushrooms 1-2 tsp. fresh thyme	olive oil 3 tbsp. Butter 6 oz. Pancetta, diced
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To prepare dish:

Cook pancetta in pan with oil, add mushrooms halfway through rendering. Season with S + P and thyme. Set aside. Score king oyster mushrooms with hash marks and sear in a pan with oil and butter. Season mushrooms and set aside.

Warm sweet potato puree in pan. You may add cream if you would like.

In a pan cook minced mushrooms with black garlic butter. Add a few ladles of pasta water to create sauce.

Cook gnocchi and toss with black garlic mushroom sauce. Season to taste.

Spoon sweet potato puree onto plate or bowl and create a space for gnocchi to lay. Add gnocchi and sauce. Finish with mushrooms and pancetta, and use the large king oyster as a garnish.



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Third Course: Crispy Arctic Char

with black garlic hummus, shishito peppers, calbrian chili cucumber salad and black + white sesame

Serves 18

For the Black Garlic Hummus:	½ bunch parsley
4 black garlic bulbs	4-5 lemons, juiced
2-3 whole garlic cloves	1 tbsp. Cumin
4 cans chickpeas	2 tsp. kosher salt

Instructions:

Puree black garlic and regular cloves with some olive oil or blended oil until you get a smooth consistency. Add the chickpeas and puree. Add half a bunch parsley, lemon juice, and cumin and puree. Add salt gradually to taste.

For the calabrian chili cucumber salad:	4-6 tbsp blended oil or canola oil
4 english cucumbers diced into ½ inch pieces	1/2 cup rice wine vinegar
4 tbsp sesame oil	4-6 tbsp granulated sugar
4 tbsp soy sauce	Salt + pepper, to taste
	calabrian chili or red pepper flake to taste

Instructions:

Calabrian chili flakes (can substitute regular chili flake if you can't find calabrian chili). Mix all ingredients together and let sit for at least 15 minutes. Taste for balance of sweet, salty, acid, and heat. Add more vinegar if too oily and muted flavor or too sweet.

For the Miso Glaze:	½ cup granulated sugar
½ cup white or red miso	1½-¾ cup water

Instructions:

Cook all ingredients down in a pot until it is a smooth glazey texture, make sure it is not too runny. If it is too thick, add a bit more water. It must be able to be brushed onto the fish.

4-6 fillets skin-on Arctic Char	salt and pepper, to taste
24 oz. Shishito peppers	black and white sesame seeds for garnish

To prepare the dish:

Season fish and sear fish skin side down until it is crispy, at least 3-5 minutes. The fish should finish in the oven. When it comes out of the oven, brush miso glaze on fish as it is still warm. Shishito peppers toss with oil, s+p and cook on grill until nicely roasted. On a plate put a smear of the hummus, then place the peppers down, and then the fish on top. Garnish with cucumber salad and black and white sesame seeds.



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Fourth Course: Cinnamon Basque Cheesecake with salted caramel and fresh whipped cream

Serves 18 Make Twice

This is for a 9 or 10" round springform cake pan.	2 cup heavy cream
2 lb cream cheese, room temperature	1 tspn salt
1.5 cup granulated sugar	1 tspn vanilla
6 large eggs	1/3 cup AP flour
	1 tbsp cinnamon

Instructions – MAKE TWICE – DO NOT DOUBLE

Preheat oven to 400 degrees. Spray pan with non-stick spray. Take 2 pieces of parchment paper, crumble up, and then line the pan ensuring all sides are covered by the paper. Spray the parchment inside with more non-stick spray. You may clip the sides of the parchment to the pan if you have heat-proof clips.

Beat cream cheese and sugar together until smooth, at medium-low speed in stand up mixer. Increase speed to medium, add 1 egg in at a time until incorporated. Drop mixer speed to low and add heavy cream, salt, vanilla, and cinnamon. Mix until incorporated. Sift 1/3 cup flour over mixture and beat until very smooth. Pour into pan and bake for 40-45 minutes. The cake will initially rise and then fall as it cools. Should be served with room temperature

Salted caramel	1/2 cup (120ml) heavy cream, room temp
1 cup (200g) granulated sugar	1 tsp. salt
6 tbsp. (90g) salted butter, room temp cut into 6 pieces	

Instructions:

Heat sugar in medium heavy bottom sauce pan (do not use non-stick) over medium heat stirring constantly with rubber spatula. Clumps will be formed but will eventually melt into a thick, amber brown color liquid. Be careful not to burn. Once sugar is melted stir in butter until completely

melted and combined. Be careful as butter may get very hot, if so pull pan off heat and vigorously whisk to combine.

Then return pot to heat and cook without stirring for a minute or so. Very slowly add the heavy cream and mix. If you add too fast the mixture will bubble up and boil over. Once all heavy cream is added, stop stirring and allow to boil for about a minute, which it will rise a bit.

Remove from heat and stir in salt. Allow to cool before use. It will thicken as it cools down.

Whip heavy cream and add confectioners sugar to taste for whipped cream topping