



Les Marmitons
NEW JERSEY

**Crostini:
Naturally leavened bread topped with Almond Pesto.**

Ingredients:

Bread:

**500 g flour
350 g water
50 g starter culture
12 g salt**

Almond Pesto

**3 Ripe Tomato
3 lb blanched almonds
30 leaves basil
Salt
Pepper
extra virgin olive oil**

Method:

Bread:

Mix all ingredients together until all flour is incorporated into the dough. Ferment at room temperature for 8-10 hours. Shape the loaf into a ball using the stretch and fold technique. Be sure that a tight skin forms. Let proof at room temperature for at least 2 hours (up to 5 hours). Preheat the oven and cast iron combo cooker to 475 degrees for at least 30 minutes. Bake the loaf for 20 minutes covered. Remove the cover and bake for another 20 minutes or until the crust is deeply caramelized.

Pesto:

Place almonds, tomato, and basil in food processor. Process while adding extra virgin olive oil until it becomes a smooth consistency. Season with salt and pepper. Spread the pesto on top of the bread.



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**Quadratti: Square Ravioli filled with the best mushrooms we can find,
topped with Parmigiano Reggiano**

Ingredients:

Mushroom filling:

6 lb mushrooms chopped finely
2 onion, minced
4 cloves garlic, minced
12 oz red wine
1 nutmeg
4 eggs

16 oz parmigiano, grated

Ravioli:

20 eggs
4 lb flour
1lb Butter
8 oz Parmigiano

Method:

Mushroom Filling:

Cook mushrooms on high heat with extra virgin olive oil until beginning to brown. Add onion and garlic. Cook until deeply caramelized. Add red wine and cook until fully reduced. There should be no wine left in the pan. Add nutmeg and season with salt and pepper. Let cool. Add parmigiano and eggs.

Ravioli:

Mix eggs and flour in a large bowl. In batches, add dough to the kitchenaid mixer until a shinnny dough forms. Roll out the dough to the thinnest setting on the pasta roller. Brush the sheet of dough lightly with water. Place 1 teaspoon of filling on the sheet of pasta. Place another sheet of dough on top. Press out all air from raviolis. Seal well and cut with a pastry roller.

Boil water for the ravioli. Cook until pasta is almost fully cooked.

Melt butter in a pan. Toss the cooked pasta with the butter. Serve with parmigiano on top.



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Roasted Quail with white beans, speck and foie gras foam

Ingredients:

<p><u>For the beans:</u> 4 large onions 1/2 lb speck (1/4 inch dice) 6 cloves garlic 4 bay leaves 32 oz white wine 64 oz demi glace 2-#10 cans white beans or previously cooked white beans 12, oz Parmigiano Reggiano or Grana Padana</p>	<p>One quail per person</p> <p><u>Foie Gras Foam:</u> 3/4 lb Foie gras (any grade) cut into 1/4 inch cubes 32 oz milk 5 teaspoons Agar Agar 1 sprig of rosemary Salt</p>
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Method:

Beans:

Saute onions in extra virgin olive oil until translucent. Add garlic, speck, bay leaf, and white wine. Reduce by half. Add demi glace and simmer for 10 minutes. Add beans and cook until almost all of the liquid is evaporated. Add parmigiano just before serving.

Quail:

Season quail with salt and pepper. Sear on high heat with extra virgin olive oil until caramelized on one side. Place on a sheet pan while searing the remaining quail. Finish cooking in a 400 degree oven 10 minutes before serving.

Fois Gras Foam:

Bloom agar agar in cold milk for 5 minutes. Bring this mixture to a boil, stirring constantly. Once boiling, reduce the heat to low and add the foie gras, stirring constantly. Once the foie gras is cooked, blend with immersion blender. Pass through a fine mesh sieve then let cool. Just before service, fill the iSi with 1/2 of the mixture. Charge with one nitrous cartridge.

To serve:

Place beans in the center of plate. Place quail on top. Dispense foam and spoon on top.



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Dessert: Poached Pears with white wine, hazelnuts and chocolate

Ingredients:

25-30 pears [one per person]	10 cloves
1 cup brown sugar	
1 bottle white wine	8 oz chocolate [preferably as dark as possible], shaved
2 cinnamon stick	12 oz hazelnuts
2 nutmeg	

Cut off the very bottom of the pears, then peel them. Stand them up in a baking dish. Add wine, spices and brown sugar. Cover with aluminum foil and bake in a hot oven for 45 minutes. Allow to cool for at least 45 minutes before serving. Crush hazelnuts.

To serve:

Place one pear, standing up, on the plate. Top with crushed hazelnuts and shaved chocolate.