



Les Marmitons
NEW JERSEY

Fresh Beet Salad with Pears, Goat Cheese, Arugula and Pecans

25 servings

8 lb fresh beets. Cooked, peeled and cooled. Cut into large chunks	
3 lb pears, medium dice	
3 lb baby arugula	
1 1/2 lb pecan halves	
5 c granulated sugar	
1 1/2 lb goat cheese	
3/4 c balsamic vinegar	

1 1/2 shallots, minced fine
3 T honey
1 1/2 c olive oil
3 T dijon mustard
Salt and Pepper

PLACE THE APPROPRIATE NUMBER OF SALAD PLATES IN THE FREEZER TO CHILL

For the Honey Balsamic Vinaigrette:

Whisk together Dijon Mustard, Shallots, Honey and Balsamic Vinegar. In a thin stream, whisk in olive oil to emulsify. Season with salt and pepper. Set aside for service.

For the Candied Pecans:

Place sugar into a pot and bring to a soft boil. Cook, watching carefully not to burn, to a nice caramel color. Add pecans, stir using a wooden spoon. Make sure all pecans are coated with the sugar.

Spray a sheet pan with cooking spray and pour the mixture onto the pan. Wearing a triple layer of latex gloves, pull apart the pecans into single pieces and allow to set. Spray a thin layer of cooking spray onto pecans to prevent them from sticking to each other.

For Service:

Dress baby arugula with a little vinaigrette. Place onto plate and arrange beets and pears on top. Add crumbled Goat Cheese and a few Candied Pecans. Drizzle a little vinaigrette to finish.



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Grilled Swordfish with Rock Shrimp in a Poblano Cream Sauce

25 servings

7 lb swordfish	2 bn cilantro
3 red bell peppers, medium dice	
3 yellow bell peppers, medium dice	
6 poblano chili, medium dice	
1/4 c garlic, minced	
1 1/2 lb rock shrimp	
12 lb fingerling potatoes, roasted w/ olive oil, salt and pepper	
4 qt heavy cream	

***PREHEAT OVEN 350 DEGREES
WARM THE APPROPRIATE AMOUNT OF PLATES FOR SERVICE***

Cut Swordfish into 4 ounce portions

For Potatoes:

Cut into half inch rounds, season with salt and Pepper. Coat with Olive Oil. Put onto sheet pan sprinkle with a little water and roast at 350 degrees. Set aside when done.

JUST PRIOR TO SERVICE:

Season swordfish with salt and pepper, drizzle with olive oil. Put a piece of parchment on a sheet pan and place fish on pan.

Saute peppers, onions, garlic till translucent and slightly browned. Add Rock Shrimp and Fingerling Potatoes. Add Cream and reduce until thickened.

Place Swordfish into a very hot oven and roast for 4 minutes. Flip fish and roast at a high temperature for another 3-4 minutes.

For Service:

Place a spoonful of the pepper potato mixture onto WARM plate and rest a portion of swordfish on top. Garnish with Cilantro Leaves.



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Veal Osso Bucco With Wild Mushroom Risotto And Vegetables

25 servings

25 veal shanks	2 spanish onions, large; small dice
8 spanish onions, large and roughly chopped	4 T garlic, minced
1 celery, roughly chopped	3 bay leaves
8 carrots, large and roughly chopped	1 pot of seasoned boiling water or stock
1 cabernet sauvignon	2 T white truffle oil
2 can tomato paste	50 baby carrots, 2 per person
8 cinnamon sticks	4 lb. asparagus
1/4 c black peppercorns	6 yellow squash, cut on the diagonal
8 bay leaves	1 lb. unsalted butter
1 qt orange juice	1/2 c olive oil
7 ounces veal demi glaze	
1/4 c olive oil	
8 c arborio rice	
4 oz dried porcini mushrooms (Reconstituted)	
2 lb. shiitake mushroom caps	

PREHEAT OVEN TO 400 DEGREES and HEAT DINNER PLATES

For the Osso Bucco:

Season Shanks with Salt and Pepper and brown them evenly on all sides over HIGH heat. Split between two hotel pans. Using the same pans, Saute the Mirepoix (Aromatic Vegetables). Add Tomato Paste and cook. Deglaze the pans with Red Wine, scraping all the browned bits from the bottom of the pan. Reduce slightly. Pour Mirepoix over the shanks. Add Orange Juice, Peppercorns, Bay Leaves, Cinnamon Sticks, more wine if there is any and water if necessary to make enough liquid sufficient for braising. Cover with Plastic Wrap then Foil and put into a 400 degree oven. Check on them in 2 hours. Once cooked, remove shanks and

keep warm. Strain braising liquid into a pot, add Veal demi Glaze and re-season. Reduce to a thickened consistency.

For the Risotto:

Remove Stems from the Shiitake Mushrooms and slice caps. In a saute pan, add olive oil and shiitakes and leave in WITHOUT SHAKING THE PAN. Allow to caramelize then add reconstituted Porcini. Season with salt and pepper and set aside.

Using a Large [Rondeau](#) put the olive oil and heat over medium heat. Add Onions and garlic, being careful not to burn the garlic. Cook until translucent without browning. Add the rice and coat well. Toast the rice for a few minutes. Add Bay Leaves. Start adding the hot water a ladle at a time allowing the liquid to absorb into the rice before adding the next ladle. Once the rice begins to get creamy, add the mushroom mixture. Cook until al Dente. Season with salt if necessary and finish with White Truffle Oil to taste.

For the Vegetables:

Blanch each variety of vegetable separately in salted water. Immediately shock in an ice bath to stop the cooking. Place on paper towel to dry. Just prior to service, Put olive oil in saute pans and melt a knob of butter in the oil. Saute the veggies until heated through and slightly browned about 3 minutes and season with salt.

For Service:

Place Risotto onto a warmed dinner plate. Place a Veal Shank to rest on the risotto and arrange the veggies around. 2 Baby Carrots, 2 Asparagus spears cut in half, and a few slices of yellow squash. Drape the sauce from the Veal over the shank and veggies.



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Angel Food Cake with Mango Lime Coulis and Fresh Berries

3 cakes

Cake 5 1/4 c sugar 3/4 t salt 3 c cake flour, sifted 36 egg whites, at room temperature 1 c warm water 1 T orange extract 1 1/2 T cream of tartar 3 bn fresh mint 3 c fresh raspberries	3 c fresh blackberries Mango Coulis (makes 2 pints) 28 ounces frozen mango, thawed and pureed 3 c fresh lime juice 1 t lime zest, finely grated 3/4 c simple syrup 1/2 c water
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PREHEAT OVEN TO 350

PLACE APPROPRIATE NUMBER OF PLATES IN THE FREEZER TO CHILL

For Cakes:

In a food processor, spin the sugar about 2 minutes to create superfine sugar. Sift half of the sugar with the Cake Flour and salt. Set the remaining sugar aside.

In a large bowl, using a balloon whisk, thoroughly combine egg whites, water, orange extract, and cream of tartar. After 2 minutes, switch to a hand mixer. Slowly sift in the reserved sugar, beating constantly at medium speed. Once you have achieved medium peaks, sift enough of the flour mixture in to dust the top of the foam. Using a spatula, fold gently into the egg whites until all the flour mixture is incorporated.

Carefully spoon mixture into un-greased tube pan. Bake for 35 minutes before checking for doneness with a wooden skewer. When inserted halfway between the inner and outer wall, the skewer should come out dry.

Cool upside down on a cooling rack for at least an hour before removing from pan.

Mango Lime Coulis

Blend Mango, Lime juice, water and simple syrup in a blender until very smooth. Force through a fine mesh sieve into a bowl pressing on then discarding the solids. Whisk in lime zest. Chill until service.

For Service:

Cut Angel Food Cake into 1 inch slices. Place Mango Coulis onto plate. Put cake laying down on Coulis. Arrange berries on top and garnish with mint leaves.