



Les Marmitons
NEW JERSEY

2016 October International Executive Meeting
Menu

1st Course: Thomas Keller inspired "cannolis" - salmon tartar and avocado cream.

2nd Course: She Crab Soup - Just enough butter to make you remember it!

3rd Course: Seared scallops with Tangerine sauce

*4th Course: Squab with Moroccan spice, smoked tomatoes, corn risotto and squab
sauce*

5th Course: Blue Cheese Cake

6th Course: Chocolate Orbit Cake with Pistachio Creme Anglaise



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Amuse: Thomas Keller inspired cannolis – 7:00 Service

40 servings

1.

Cannolis 40 premade miniature cannolis 2 large eggs 8 T black sesame seeds 4 T onion seeds	4 T mustard seeds Smoked salt (just a sprinkle) 1 jar (should be 50+) salmon eggs
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Team should be 2-4 people – Specialty equipment (food processor, basting brush and piping bag)
4:00 – 1-2 people.

Preheat an oven to 400 degrees. Line a sheet pan with parchment. Mix the seeds together. In a bowl beat the eggs and in batches, baste the top of each cannoli shell and sprinkle with seed mixture and smoked salt. Bake in oven for 10 minutes or so – watch closely as do not want to burn. Store on sheet tray at room temperature till needed for filling..

Filling the Cannolis – 15 minutes before service

using a piping bag, put small drop off avocado mousse in center of plate (this will be the glue); pipe small amount of avocado mousse in shell and top each end with a scoop (use fingers teaspoon or melon baller) of the salmon. Place cannoli on plate. Small drop of mousse on the top and top with a salmon egg. Serve.

Avocado Cream:

40 servings

Avocado panna cotta cream: 1 Cup vegetable stock 8 tsp unflavored gelatin 3 Cups whipping cream 1 T finely grated lime zest 3 minced garlic cloves	2 ¼ Cups half and half 9 T lime juice 6 large ripe avocados (36 ounces) 1 ½ tsp cayenne 2 tsp cumin salt – approximately 2 tsp
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Method:

4:00 – 1-2 people:

Pour broth into a small bowl, sprinkle in gelatin and let stand 5 minutes.

Pour cream into a saucepan and add lime zest. Bring to a simmer. Stir in softened gelatin and stock mixture until completely dissolved. Allow to cool to room temperature.

5:00 – 2 people

Puree avocado, garlic, half and half, lime juice, cayenne and cumin in a food processor until very smooth. Add in cream mixture and whisk till smooth. Taste and adjust seasoning and add salt. Pour into a shallow dish (to about an inch of depth) and refrigerate several hours.

6:30 – 2 people

When ready to serve, scoop into a plastic bag, snip corner (or piping bag with ½ inch tip – star shaped) and pipe it. – See assembly instructions above.

Salmon Tartare:

40 servings

Salmon tartar: 12 ounces wild salmon filet (sockeye or coho preferred) 4 ounces cold smoked salmon 1 T olive oil	1 T lemon oil 2 T finely minced chives 2 T finely minced shallots salt and white pepper to taste
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Method:

5:30 – 2 people (earlier if extra people):

Using the two knife method, finely mince the salmon and smoked salmon together to make a tartar. Mix rest of ingredients to make a dressing and dress the salmon. Taste and season with salt and pepper. Chill till needed, remove 20 minutes before service so not ice cold. Each cannoli gets about a 1 ½ tsp scoop.



2nd Course: She Crab Soup **7:30 service**

Serves 48

3 cup butter (1/2 softened) 24 carrots peeled and chopped 12 ribs celery chopped 12 medium onions chopped 1-1/2 teaspoon cayenne pepper 1-1/2 teaspoon saffron Salt Pepper	24 cups fish stock-I recommend you use Kitchen Basics brand 12 cups half and half(I use whole milk) 1-1/2 cup all-purpose flour 6 pound blue lump crab meat 12 tablespoons cognac 6 teaspoon worcestershire sauce Sliced fresh chives to garnish
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NOTE: It is best to work this recipe in three or four batches.

Team should be 2-4 people – Specialty equipment (blender)

4:00 – full team

Chop and prepare vegetables as indicated above.
Melt 12 tablespoons of the butter in a heavy saucepan
Add carrots, celery, onion, cayenne, saffron, salt and pepper
Cook until softened (15 minutes)
Pour in fish stock
Boil
Reduce heat
Simmer 10 minutes
Puree in a blender. **(BE CAREFUL-THE LIQUID IS HOT & CAN BURN)**
Pour back into pot
Stir in half and half and bring to a boil
Reduce heat

5:30 – 2 people

Knead together softened butter and flour to make a paste
Place this paste at the end of a whisk and whisk into the soup to thicken

6:00 – 2 people

Select bowls and put in warmer to heat

7:00 (or 20 minutes before service) – 2 people

Stir in remaining ingredients
Cook just to heat through

7:30 – Team for service

Ladle into bowls and garnish with chives



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3rd Course: Pan seared scallops with shallot reduction and tangerine glaze – 8:00 service

Serves 40

Scallops - 120 medium sized or 80 large (make sure stored dry)	16-24 T butter
12 Cups Tangerine juice (if can't find, plain orange or blood orange or mix)	92 medium sized shallots
4 stick of lemon grass	7 cups of cream
8 oz brandy	white pepper
3 inch of fresh ginger	salt
8- 16 Tbs of Sugar (may not be needed)	butter and olive oil for sauteing
	1 bunch chives chopped for garnish
	¼ cup corn starch

Team should be 4 people – Specialty equipment (blender, food processor or emersion blender; squeeze bottle)

4:00 – all hands for chopping then two people move onto the sauce)

Shallot puree

chop shallots and place in sauce pan with enough cream to just cover (may not need full 7 cups). Cook over low heat till shallots are soft.

Using food processor or immersion blender, blitz puree. If too thin, put back in pan and reduce, if too thick, thin out with additional cream (consistency should be like a runny cream of wheat)

add white pepper and salt to taste (keep warm till needed)

4:30 – 2 people

Tangerine Sauce

Roughly chop the ginger and lemon grass and add to brandy and juice, reduce slowly (skimming surface) until a syrup (likely will get about a 2 cups)

Taste syrup, if too acidic add a T or two of sugar. If sauce at the 2 cups point seems too runny – you can make a corn flour slurry, but discuss with course lead first

Let sauce cool.

6:30 – 2 persons

Select plates and put in warmer.

7:30 – 1 person

reheat sauce and whisk in 2-4 T cold butter, transfer to a squeeze bottle for service

7:30 – 3 people

Prepare several large fry pans – do not overcrowd. Make sure scallops are thoroughly dry and season with salt and pepper. Melt butter and hard sear scallops on presentation side till well colored. Flip and allow to just kiss

the pan.

7:50 – All hands

Make a 3 small scoops of puree in a diagonal across plate – top with a scallop and sauce around the plate – sprinkle with scant amount of chopped chives.



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4th Course: Squab with Moroccan spice, smoked tomato, corn risotto and squab sauce

Serves 40

Squab 20 Squab 32 oz. duck fat Canola oil spray	8 T olive oil 8 T butter
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Team should be 6-8 people – Specialty equipment (boning knives, food processor and smoker)

4:00: - Prepare the Squab – 4 people

Remove wing tips (last two sections); the legs and the breasts (retaining last bone from wings **(Chef to demonstrate)**). Reserve legs, breast and internal organs (organs for another use). Remove all remaining skin/fat from carcass and discard skin.

Place legs in a saucepan and cover with duck fat – cook gently till tender – approximately 1 ½- 2 hours. Set breasts on a parchment lined sheet pan and refrigerate till needed. Wing tips and carcasses should be sprayed with canola oil and roasted in hot oven (450) till rich brown color (approx. ½ hour); then reserved till needed for sauce.

6:00 PM (2 persons) – Squab prep – If not already done so, remove the squab legs from the duck fat and drain. (Reserve fat for other uses). Lay legs on a sheet pan lined with parchment, sprinkle with spice mix and salt. Reserve until needed. Sprinkle breasts with spice mix and salt and reserve until needed.

8:00 PM (2 persons) – Squab legs – Place sheet pan of squab legs in a hot (450) oven and roast for 10-20 minutes – till heated through and crispy. Hold in warmer till needed.

8:15 PM (2-3 persons) – Squab breasts – In mixture of oil and butter sauté the squab breasts skin side down till skin is crispy (5-10 minutes), flip and give the other side 1-2 minutes. We are looking for a rare-medium rare 125-130 degree. Remove from heat and rest 5 minutes.

Sauce 2 bottles fruity red wine (pinot noir) 1 bottle Madeira 1 Cup duck demi-glaze 3 carrots – chopped 1 onion – chopped	3 celery stalks – chopped 3 sprigs of thyme 4-8 T rosewater 8 T cold butter - cubed
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5:00 PM (2 people) – **Sauce prep** - coarsely chop the carrots; celery and onions. Sweat them in a large saucepan; add squab carcasses and then add the duck stock, red wine, Madeira and thyme – bring to a simmer and allow to slowly reduce – reduction should be to 1/4th of starting volume.

7:00 (2 persons) - Select plates and place in warmer.

7:45 PM (2 persons) – **Sauce prep and plating** – Strain the sauce and check that sufficiently reduced. Further reduce as needed. Chop butter into small knobs that can be beaten into the sauce. Add the rosewater – tasting. Hold sauce warm till needed

<u>Corn risotto</u> 12 ears of corn 3 cups minced shallots 6 T olive oil 20 Cups chicken stock	6 Cups Arborio rice 2 ½ Cups dry white wine 2 Cups grated parmesan 6 T chopped flat leaf parsley
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4:00 PM (3 people) – **Risotto prep** – Remove corn kernels from the cobs (reserve cobs). Mince the shallots; grate the parmesan. Heat the stock to a simmer and add reserved cobs. Process ½ of the corn kernels with 1-2 cups of the stock to a liquid state (reserve puree till needed).

7:45 PM (2 persons) – **Risotto** – Remove corn cobs from the stock and run back of knife over them to add back in any residual corn flavor to the stock. Sweat the shallots in olive oil (do not color); add rice and heat through; add the wine and cook till evaporated; add the stock ladle by ladle, never letting pan go dry. Add the whole corn kernels. As rice starts to lose its starch; add corn puree; add butter and parmesan – check seasoning and reserve till needed (timing should be such that rice is finished as birds are ready. Hit with the parsley just before service.

<u>Moroccan Spice mix</u> 8 tsp ground cumin 8 tsp ground ginger 8 tsp ground sumac 4 tsp ground cinnamon	4 tsp ground coriander 2 tsp ground cayenne 2 tsp ground cloves 2 tsp ground allspice
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5:00 PM (1 person) – **Spice blend** – Measure out and mix together the spices for the spice blend.

<u>Smoked Tomato</u> 120 Campari sized tomatoes 1 head garlic – make into slivers	1 bunch basil 2 t olive oil Sea salt
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5:30 PM (2 persons) – Vegetable prep – Prepare smoker. Cut thin slit in each tomatoe and insert small piece of garlic, and a basil leaf. Put in pan and toss with olive oil and salt. Smoke for 1 hour or so until collapsed. Keep warm till service.

Service – Slice squab breasts lengthwise ¾ of the way through and fan (chef to demo). On each plate put scoop of risotto (hit with parsley), top with 3 smoked tomatoes. To side add the squab breast and leg resting on it. Spoon small amount of sauce next to it.



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5th Course: Blue Cheesecake

Ingredients:

40 servings

Crust:

7.5 Cups Ground ginger snaps (around
4-5 boxes)
3 3/4 Cups Ground pecans or walnuts
15 T Brown Sugar
30 T Melted butter

1 tsp Cayenne (may want more or less -
add this towards the end to check)
1 tsp Salt (may want more or less - add
this towards the end to check)
1 T Chopped fresh rosemary

Team should be 2-4 people – Specialty equipment (food processor, stand mixer, piping bag and special pans)

4:00 – 2 people

Method:

Mix together sugar, gingers snap crumbs and ground nuts in a bowl. Add melted butter, bit at a time till mixture is well bound (may need a little less or a little more butter - go slow)

Add in spices and check seasoning - may want bit more of salt, cayenne or rosemary
Put a spoon or two of crust mixture in the bottom of each mold and tamp down (I use one of the mold inserts). Want about a 1/2 inch layer.

Bake in 350 degree oven for 15 minutes or so till crisp - note it will crisp up (just like cookies) after it comes out - let cool before filling

Any extra base - just press down on a cookie sheet and makes great crackers.

Blue Cheesecake Filling

40 servings

Ingredients:

1 1/2 pounds Soft blue cheese Camanzola, Dolece Gorganzola, St Augur etc..	1/ 1/2 pounds Cream cheese 1 pint Cream
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4:30 – 2 people

Allow cheese and cream cheese to come to room temperature. Remove and rind from the blue cheese.

Mix the cheeses together - spoon works, but use a mixer if you feel the need

Whip cream till fairly firm.

Take about a 1/4 to 1/3 of the cream and mix in to the cheese somewhat vigourously.

Fold in the next third. Before adding the last third, taste it and check consistency - you may not need it all. Idea is that you have a rich soft spreadable mousse.

When crust is cool. Put cheese mixture into a piping bag or plastic bag with corner cut out and fill molds - refrigerate till needed.

Any extra "crackers" and cheese - make a great snack for hungry chefs

Nuts for Blue Cheesecake

40 servings

1 pound Pecan halves 6 T butter 1 tsp salt	1/2 tsp Cayenne 1 T Chopped rosemary
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5:30 – 2 persons

Method:

Melt butter, add spices, then add pecans and toss. Spread out on a cookie sheet and bake in a 300 degree oven for 20 minutes (wat them fairly dark) - check and toll 2-3 times during cooking.

Take nuts and put them in a brown bag - shake a bit - to remove excess fat.

Store in an airtight container - best made 2-3 days before you want them

Apple salad for Blue Cheesecake

Ingredients:

40 servings

5 pounds green apples 6 T lemon juice	6 T olive oil salt
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6:00 (2-3 people) Julienne the apples and toss with lemon juice. Add salt and olive oil and leave till needed.

Plating 30 minutes before needed - take the cakes out of fridge to warm through a bit. Remove from mold, remove bases (and do not lose my bases!!!) and top with a pecan. Put on plate and set a small mound of the apple next to it. Note - I would suggest to make life easy that we take out of the molds and top with nuts early in the day - we can put on a sheet pan and pick the cakes as needed - that way can take time removing from mold without impacting service



6th Course: Chocolate Orbit Cake with Pistachio Creme Anglais

Serves 40

Ingredients

2-1/2 lb butter	36 eggs
60 ounces bittersweet chocolate	6 cup sugar

Method:

1. Position the oven rack in the center of the oven. Preheat the oven to 350 degrees. Butter a hotel pan and line the inside with parchment paper.
2. Set a large bowl over a pan of simmering water to create a double boiler. Cut the butter and chocolate into small pieces and put them in the bowl to melt, whisking occasionally.
3. Whisk together the eggs and sugar in another bowl. Thoroughly whisk in the melted chocolate.
4. Pour the chocolate batter into the cake pan. Place it in a larger pan and pour in warm water to reach halfway up the sides of the hotel pan. Cover tightly with foil and bake for 1 hour and 15 minutes, until the cake appears to have set and when you touch the center, your finger comes away clean.
5. Remove the cake from the water bath and cool completely before serving, plain or with creme anglaise

Pistachio Crème Anglais

Makes 20 cups (enough)

16 Tablespoons of pistachio paste (whole foods)	4 Cups sugar
48 egg yolks	8 Cups whole milk
8 tablespoons corn starch	8 Cups half and half
	2 teaspoons almond extract

METHOD:

Make on the night or ahead - In heavy saucepan whisk egg yolks, corn starch and sugar. Whisk in pistachio paste, then gradually mix in milk and half and half. Over medium heat cook stirring constantly till coats back of a spoon. Do not let it boil. Place in a larger bowl filled with ice water and stir while cooling. Stir in almond extract and salt. Suggest putting cooled sauce into squeeze bottles or pitchers -1 per table.

Plating - on the night, crème anglais should be brought to the table.