



Les Marmitons
NEW JERSEY

Kiddie Keep Well Benefit Dinner

*Amuse: Thomas Keller inspired Cannolis with Salmon Tartar and Avocado
Panacotta Creme*

Thomas Keller's Cauliflower Soup with Croutons and Crispy Beets

Eric Ripert's Black Sea Bass Poached in a Ginger and Scallion Nage

Steak Diane with Chef Claude's Sweet Potato Gratin and Asparagus

Chocolate Orbit Cake with Vanilla Creme Anglais



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***Amuse: Thomas Keller inspired Cannolis with Salmon Tartar
and Avocado Panacotta Creme***

160 servings

160 premade miniature cannolis	1/2 Cup mustard seeds
7 large eggs	1/2 Cup Poppy seeds
1 Cup black sesame seeds	Smoked salt - to sprinkle on top
1/2 Cup black onion seeds	3 jars (should be 50+) salmon eggs

Team should be 2-4 people – Specialty equipment (food processor, basting brush and piping bag and star tips)

All prep Saturday

Preheat an oven to 400 degrees. Line sheet pans with parchment. Mix the seeds together. In a bowl beat the eggs and in batches, baste the top of each cannoli shell and sprinkle lightly 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 – 30 minutes before service – to avoid soggy shells

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 Panna Cotta Cream:

160 servings

Avocado panna cotta cream: 4-1/4 Cups vegetable stock 11 T unflavored gelatin 13 Cups whipping cream 5 T finely grated lime zest 13 minced garlic cloves 10 Cups half and half	40 T (ie 2.5 Cups) lime juice 26 large ripe avocados (9 pounds) – or frozen equivalent 2-1/2 T cayenne 7 tsp cumin salt – approximately 9 tsp
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Method:

Could be started friday or early in day on saturday

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.

Step 2 – Could also be done on Friday

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.

Step 3

Remove mousse from refrigerator and whisk, beat as needed – allow to warm slightly as should not be ice cold when served. When ready to serve, scoop into a plastic bag, snip corner (or piping bag with 1/2 inch tip – star shaped) and pipe it. – See assembly instructions above.

Salmon Tartare:

160 servings

Salmon tartar: 7 pounds wild salmon filet (sockeye or coho preferred) 2-1/2 pound cold smoked salmon 9 T olive oil	9 T lemon oil 9 T finely minced chives 9 T finely minced shallots salt and white pepper to taste
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Saturday AM

Check salmon closely for bones and remove. Skin the fish and remove any dark areas. 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 1/2 tsp scoop.



First Course: Thomas Keller's Cauliflower Soup with Croutons and Crispy Beets

Serves 160

50 heads of Cauliflower	7 qts heavy cream
3-1/2 Lb butter	canola oil for deep frying the beets (see below)
20 cup chopped leeks	9 Tbsp white vinegar
20 cup coarsely chopped onion	croutons (store bought croutons)
7 tsp Madras Curry Powder	27 medium red beet
kosher salt	black pepper
7 qts milk	
7 qts water	

Directions

First, remove the leaves from the cauliflower and cut out the core. Coarsely chop the cauliflower. Reserve about 50 cups of the smaller florets for the garnish and place aside. Coarsely chop the leek and onion.

Melt 80 tablespoons of butter in a large pot or Dutch Oven. Add the onion, leek, curry and cauliflower to the pot and season with 16 Tbsp of salt. Cover the pot with a lid and cook on medium heat for twenty minutes until the vegetables are almost tender.

Add the milk, cream and water and increase heat to medium high. Then reduce to a simmer, and simmer the contents for thirty minutes, skimming off the foam occasionally. Then allow the soup to cool for about five or ten minutes, and puree in the blender.

To prepare the beet chips for the garnish, fill a pot with an inch of canola oil. Slice the beet super thin with a mandolin and fry for a couple minutes in the oil. Then place the fried beets on a paper towel to allow the oil to run off. **(Alternative procedure: Take two sheet trays and turn one upside down. Put on parchment, lightly spray thin beet slices with oil, cover with second parchment sheet and then a sheet tray right side up. Bake. Result is perfectly flat and crisp slices.)** The beets are absolutely necessary to make the soup work, so don't skip this part, even if you are wary of beets. The purpose of the beets is threefold - they add texture, color and a bit of sweetness. Yum!

To prepare the reserved cauliflower garnish, take the cauliflower you set aside and boil in some water with salt for five minutes until the florets are tender, along with a teaspoon of vinegar. The vinegar will allow the florets to retain their white color. Then, drain the florets and saute in butter.

Serve the soup with the florets, croutons and beet chips, and season with white pepper.



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Second Course: Eric Ripert's Black Sea Bass Poached in a Ginger and Scallion Nage

Serves 160

For the Nage:

40 bottle white wine
160 cups water
40 cup champagne vinegar
40 stalk celery, coarsely chopped
40 clove garlic, peeled
120 leeks, cut into 2-inch chunks
120 fresh tomatoes, quartered
40 sprig fresh thyme
40 sprig fresh rosemary
80 teaspoons fine sea salt
5 teaspoon cayenne pepper
20 small fennel bulb with some green
attached, quartered
240 fresh mint leaves
400 fresh basil leaves

For the Fish

160 black bass fillets, about 4 ounces
each (red snapper or halibut can be
substituted) Pin bones removed and skin
slashed in several places.

80 scallions, dark green part only, cut into
1"-long pieces, blanched in salted water
and rinsed under cold water
40 fresh tomato, peeled, seeded and diced
40 2 1/2-inch piece of fresh ginger, peeled
and cut into wide strips
40 lemon, peel and pith removed, sections
cut out from membranes and 1/4" diced
400 fresh coriander leaves, cut across
into thin strips.

Special equipment: chinois

Method:

1. Combine the wine, water, vinegar, celery, garlic, leeks, the quartered tomatoes, thyme, rosemary, salt and cayenne (add slowly and taste before you put it all in) into several large pots and bring to a boil.

Lower the heat and simmer for 1 hour and 10 minutes.

Add the fennel, mint and basil and simmer for 20 minutes longer. Strain through a strainer and then a chinois.

2. Blanch the wide slices of ginger in salted water for a few minutes. Strain and let cool. Jullienne into 1/2" long pieces, reserve for service.

3. Return the broth to the pot and simmer. Add the fish and poach until just cooked through, about 5 minutes.

Transfer the fish to large soup plates.

4. Arrange the scallions around the fish and top with the diced tomato, ginger, lemon and coriander.

Ladle 3/4 cup of broth over the fish and serve immediately.



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Third Course: Steak Diane with Chef Claude's Potato Gratin and Asparagus

Serves 160

160 filet mignon 8 oz 1-1/2" thick	36 cup heavy cream or half-and-half
Salt and pepper	Juice 6 lemon – note Lemon juice is to taste and, optional
6 cups extra virgin olive oil	20 Cup chopped fresh chives and parsley leaves for garnish
8 pounds unsalted butter	3 Quarts veal stock or demi-glaze
7 cups minced shallot	
7 cups Dijon mustard	
7 cups Worcestershire sauce, or to taste	

Specilaty Equipment – mallet or meat tenderizer.

- 1. Flatten fillets a bit with the palm of your hand, the back of a skillet or a small mallet; they should be about 1 inch thick. Sprinkle with salt and a lot of pepper.**
- 2. In skillet, combine oil and tablespoon of butter over medium-high heat. When butter foam melts, sear steaks on both sides just until browned and remove. Hold meat in a pan to accumulate juices. Wipe out fat.**
- 3. Reserve a pound of butter and add rest of butter into pan used in step 1. over medium heat, with shallot. Cook, stirring occasionally, until tender, about 2 minutes. Stir in mustard, Worcestershire (taste as you go, do not over do) and cream. Add some salt and a fair amount of pepper. Stir once or twice, then taste and adjust seasoning. Return accumulated juices to pan. Add veal stock or demi-glaze if needed, to taste.**
- 4. Re-heat sauce as needed till gets to a simmer and return steaks to sauce, turn 2-3 times; looking for about 125 doneness. Remove meat and finish sauce - Add lemon juice, if using, salt and pepper to the sauce as needed.**
- 5. Service – put a few spears of asparagus, steak (with sauce spooned over) and the gratin on each plate.**

Sous Vide Asparagus

Serves 144

30 pounds asparagus trimmed and partly peeled if necessary 3 pounds unsalted butter	
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Break off tough ends of asparagus spears. Place one pound in each of 40 large vacuum bags along with a pat of butter. Seal and cook sous vide for 20 minutes at 84C.

Remove bags and chill in prepared ice bath. Refrigerate until service.

Reheat bags in 50C sous vide bath prior to service. Cut open bags and plate the warmed asparagus (5 per plate).



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Chef Claude Solliard's Sweet Potatoes Gratins

160 servings

160 medium sweet potato (not yams), peeled and sliced (use mandolin)	3-6 sticks Butter for hotel pan
11 qt heavy cream	Nutmeg to taste
10 Tbsp oregano	salt to taste
11 Cups Onions coarsely chopped	Pepper to taste
	9 lb Gruyere -grated

Special equipment – mandolin to slice potatoes and small ring mold.

- 1. In a sauce pan bring heavy cream to a boil. Infuse with Oregano and add in the sweet potatoes to steep and soften.**
- 2. Sweat the onions till translucent.**
- 3. Rub bottom of a hotel pan liberally with butter (may also make sense to line with parchment). Strain the potatoes and reserve the cream. Layer the potatoes, onion and grated cheese reserving 1/3 of the cheese for the very top. Make sure to season each layer with salt, pepper and nutmeg. Pour some cream over the gratin, will likely not need all, just enough to keep the potatoes moist. Sprinkle the remaining cheese on the top.**
- 4. bake at 375F till baked through and golden on top 20-40 minutes.**
- 5. Allow to chill and put a weighted tray on the top. Once cool cut individual 3” square servings and transfer to a parchment lined baking sheet. Reheat at 375F prior to service.**



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Fourth Course: Chocolate Orbit Cake with Vanilla Creme Anglais **Serves 160**

10 lb butter

8 lb bittersweet chocolate

144 eggs

24 cup sugar

550 large raspberries (or up to 1600 if large ones not available.)

parchment paper

Special equipment: 3" and 1-1/2" ring molds

Method:

- 1. Position the oven rack in the center of the oven. Preheat the oven to 350 degrees. Butter 4 or 5 hotel pans 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 pans. Place each 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**

Service:

Use 3” ring mold to cut 1 round per serving. Use 1-1/2” ring mold to cut an additional round from the spaces left between the large rounds. Place a large round on each plate and then a small round off center on top of the large one. Nap with 2 tablespoons of Creme Anglaise and top with three raspberries (or more if large ones not available).

Vanilla Creme Anglais

Serves 160

6 Quarts whole milk	136 large egg yolks
6 Quarts whipping cream	8 cups sugar
24 vanilla bean, split	

Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer. Remove from heat.

Whisk egg yolks and sugar in medium bowl to blend. Gradually whisk hot milk mixture into yolk mixture. Return custard to saucepan. Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Strain sauce into bowl. Cover and chill. (Can be made 1 day ahead.)