



November 2017 Event
Chef Anthony LoPinto

*1st Course: - Sliced Plum, Fennel and Baby Arugula, Mint,
Lime Vinaigrette*

2nd Course: - Duo of Butternut Squash & Pork

3rd Course: - Red Wine Risotto

4th Course: - Poached Pears, Hazelnut Cake, Vanilla Mascarpone



Les Marmitons
NEW JERSEY

First Course: Sliced Plum, Fennel and Baby Arugula, Mint, Lime Vinaigrette

Serves 28 to 32

**Fennel- 4 hd. Thinly sliced
Mint- 1 c. Sliced
Black or Red Plum- 8 ea. Thinly sliced
Tarragon- 1 c. Sliced
Baby Arugula- 12 oz.
Chives- 12 Tbsp. Sm. battonet
Shallot- 1 c. Thinly sliced
Limes- 6 ea. 4 Juiced, 2 Zested**

**White Wine- 2 c. reduced to 8 Tbsp.
Champagne Vinegar- 4 Tbsp.
Wildflower Honey- 8 Tbsp.
Sunflower Oil- 16 Tbsp.
Sunflower Seeds- 2 c.
EVO 4 Tbsp.
Water- 4 tsp.
S&P to taste**

Method

- 1. Toast the sunflower seeds in 16 Tbsp. sunflower oil. Salt.**
- 2. In a bowl combine plums, fennel, shallots, mint, tarragon and chives.**
- 3. In a blender add the lime juice, lime zest, wine reduction, honey, vinegar. Season. Emulsify with the oils. Add water.**
- 4. Add sunflower seeds to the salad bowl, dress and season.**



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Second Course: Duo of Butternut Squash & Pork

Serves 28

<p>Whole Pork Tenderloin- 10 ea. Ground Fennel Seed- 9 tsp. Dried Thyme- 9 tsp. Butternut Squash- 7 c sm. Dice Butternut Squash Puree- 3½ c. Butternut Squash Seeds-Toasted in 7 Tbsp. of butter, salted, drained on paper towel Parsnips- 7c. sm. Oblique Bartlett Pears- 14 ea.(7 ea. sm. dice & 7 ea. juiced) Carrots- 7 c. sm. oblique</p>	<p>Celeriac- 4 ea. sm. dice Onions- 7 c. sm. dice Garlic- 14 tsp. sliced Fresh Thyme- 7 tsp. sliced Fresh Sage- 7 tsp. sliced Fresh Rosemary- 7 tsp. sliced Fresh Parsley Leaves- 7 c. then fried & salted Butter 42 Tbsp. EVO- 3 c. S&P- to taste Water- as needed</p>
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Method

1. De-fat and de-silver skin the pork. Place your knife on one side of the tenderloin and slice 1/8 of the way into the meat. Turn your knife down and slice the pork to open the meat up. Then roll the meat while slicing to create a sheet of pork. Season both sides of the pork with the ground fennel seed, thyme and black pepper. Brush the pork with 2 Tbsp. of the evo. Set to the side.

3. Make the butternut squash puree: Cut two large squash in half lengthwise, remove the seeds and rub cut surface with a little oil. Place cut side down on a sheet pan and roast in a 350F oven about 20 minutes, until tender. Let cool and scoop pulp into a blender and puree.

3. Caramelize the onions with 7 Tbsp. of evo and 7 Tbsp. of butter. Season with s&p. Repeat with all the vegetables and pears. Combine them all together. Set to the side.

4. Season the pork with salt. Sear or grill the pork to medium rare.

5. While the pork is cooking in a separate pan add the remaining evo and garlic. Lightly toast the garlic. Add the vegetables to the pan. Add 2 c. water to the pan. Add 14 Tbsp. of butter to the pan. Season with s&p. Mix the vegetables well. Taste. Add the herbs. Mix. Taste.

6. Place the pear juice in a small pot. Add 14 Tbsp. of Butternut Puree to the juice. Mix. Add the remaining butter to the pot. Mix the ingredients. Season with s&p.

7. Smear some butternut puree on the plate. Top the puree with a piece of pork. Top the pork with some vegetables. Spoon some sauce on the plate. Top the vegetables with the seeds and parsley.



Third Course: Red Wine Risotto

Serves 28 to 32

<p>Vialone Nano Rice- 10 c. (2250 gm) Pumpkin Seeds- 2 c. Shallots- 3 c. thinly sliced Thyme- 4 Tbsp.- picked Garlic- 4 Tbsp. Minced Rosemary- 4 tsp. minced Red Wine- 2 c. Sage- 4 Tbsp. sliced Water – 32 c.</p>	<p>Parsley- 8 Tbsp. sliced Bay Leaves- 16 ea. Sugar- 8 tsp. Radicchio- 4 head Thinly sliced S&P- to taste Butter- 32 oz. Pecorino- 32 oz. 28 poached eggs</p>
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Method

1. Melt 8 oz. butter in the pan. Add shallot, garlic and bay leaves. Salt. Sweat until soft. Add rice, lightly toast.
2. Add 6 c. of red wine. Mix. Cook to sec. Add 8 c. water. Mix and cook. Repeat.
3. Toast pumpkin seeds in 8 oz. of butter. Season the seeds with sugar, s&p. Drain, set to the side.
4. Add remaining butter to the rice, Mix. Add the cheese. Turn off the heat, mix the rice. Add the radicchio, herbs and wine, mix. Top with a poached egg and the seeds.



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Fourth Course: Poached Pears, Hazelnut Cake, Vanilla Mascarpone

Serves 28

Bartlett Pears- 14 ea.- peeled Salt- 7 pinch Red Wine- 4 c. Cinnamon Stick - 4 ea. cracked Sugar- 7 c. (1575 gm)	Bay Leaves- 2 ea. Water- 7 c. Vanilla Bean-2 ea. Split & scraped Orange- 2 ea. juiced & Stripped Blk. Pepp. Crn.- 3 tsp.
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Directions:

- 1. In a pot combine the red wine, water, orange juice, orange zest, salt, cinnamon sticks, bay leaves, vanilla bean pod, vanilla seeds and peppercorns. Bring to a boil.**
- 2. Turn the heat down to medium. Add the pears. Cook the pears on a simmer until they are tender. Remove the pears to a dish. Place the pears to the side.**
- 3. Turn the heat to up high and reduce the poaching liquid by 3/4's. Add the pears back into the liquid and let them cool to room temperature.**
- 4. Once they are cool remove them from the liquid. Split the pears in half. Remove the seeds and core from the pear. Place the pears back into the liquid.**

Vanilla Bean Mascarpone Mousse

Serves 28

Mascarpone- 3 lb. room temperature softened Salt- 7 pinch Heavy Cream- 3 c. Powdered Sugar- 1½ c. (188 gm)	Sugar- 1 c. (225 gm) Water- 1 c. Vanilla Bean- 2 ea. split & scraped
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Method

1. In a medium pot combine the sugar, water and vanilla bean. Place the pot on high heat and bring to a boil. Turn the heat down to medium and cook the liquid to reduce by half. Place a lid on the pot and let it infuse for 10 minutes. Strain the liquid into a clean bowl. Place the bowl into the refrigerator or cool down the liquid in an ice bath.
2. In a large bowl add the heavy cream. Whip the cream to a soft peak. Add the powdered sugar and salt. Mix the sugar & salt into the cream. Set the whipped cream into the refrigerator.
3. In a large bowl add the mascarpone. Mix the simple syrup to distribute the vanilla evenly. Add the liquid slowly to the mascarpone while whisking. Once the simple syrup is incorporated fold in the whipped cream. Place the mousse in the refrigerator.

Hazelnut Butter Cake

Serves 28

Hazelnuts- 4-1/2 c. (675 gm) Sugar- 4 ½ c. (1012 gm) A.P Flour- 3 c. (300 gm) Butter- 30 oz. Frangelico- 6 Tbsp.	Vanilla X- 6 tsp. Egg Whites- 3 c. (2 dz) Salt- 1 pinch
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Method- pre-heat oven to 350F. Butter and flour a full hotel pan and a 1/2 hotel pan and line them with paper.

1. Place the hazelnuts and ¾ of the sugar into the bowl of a food processor (may take several batches). Pulse until everything is finely ground. Place the hazelnut mixture into a bowl. Add the flour. Mix the ingredients. Set to the side.
2. In a small sauce pan, melt the butter. Continue to cook until the butter browns. Cool slightly. Add the frangelico and vanilla x to the butter. Set to the side.

3. In a clean bowl add the egg whites and salt. Whip the egg whites until a soft peak starts to form. While continuing to whisk the egg whites start to slowly add the remaining sugar to the egg whites. Whisk the egg whites until a soft peak forms and holds solid.
4. Slowly add the hazelnut and butter mixture into the egg whites in 1/3rd increments.
5. Pour the batter into the prepared pans.
6. Bake for 40-50 minutes or until firm. Cool the cake slightly.
7. Remove the cake from the pans and cool on a rack. Slice the cake into 3"x3" portions.

Assembly of Dessert

Ingredients

Cake Portions- 28 ea.

Pear Halves- 28 ea.

Mascarpone Mousse- full recipe

Mint- 12 oz.

Roasted Hazelnuts (chopped)- 3/4 c.

Confectionary Sugar- as needed

Method

1. Spoon a small amount of mascarpone mousse onto the plate. Smear. Place a portion of the hazelnut cake onto the smeared mousse.
2. Remove the pears from the poaching liquid to a bowl. Slowly spoon some of the pear poaching liquid onto the cake.
3. Spoon some mascarpone mousse onto the plate or bowl.
4. Lean a piece of pear onto the cake. Spoon some poaching liquid onto the pear. Sprinkle some mint and chopped hazelnuts onto the pear.