



Les Marmitons
NEW JERSEY

November 2021 Event

Chef Michael Martello Jr

Sous Chef at Common Lot in Millburn, NJ

1st course : Beef Tartare with Aerated Bearnaise and Classic Accoutrement

*2nd Course : Roasted Carrots in Honey Citrus Glaze with Smoked Labneh and Pistachio
Dukkah*

*3rd Course : Roasted Bone-in Yorkshire Rack of Pork with Apple Sage Cabbage Ragout and
Potato Knish*

4th Course : Individual S'mores Trifle



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First Course: Beef Tartare with Aerated Bearnaise and Classic Accoutrement

Serves 18

1.5 kg angus eye round	
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1. Trim the eye round of any sinew and extraordinarily fatty pieces.
2. Cut the eye round in half & trim it into batons of beef. The width of the beef batons should be slightly smaller than the width of the grinder feed tube.
3. Place the baton on a sheet tray and place them in the freezer for 30 minutes to harden the beef's structure; allowing it to move through the grinder easily.
4. After 30 minutes, remove from the freezer and one by one, grind each baton through the course grinder attachment.
5. When all the beef has been ground, weigh the mix into 100g portions and store in the refrigerator until it is time to plate.

Prepare garnish:

<u>Garnish:</u> 250g capers (packed in brine)	250g cornichon pickle 250g panko bread crumb
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1. Place your capers & cornichons into your food processor and pulse until the mixture looks like the consistency of course salsa
2. Place this mixture into pint containers and reserve for service
3. Place your panko bread crumb on a baking sheet and bake in the oven (dry) for 3-4 minutes or until the mixture has a nice golden brown color.
4. Allow the breadcrumb to cool slightly and place in a pint container and reserve with your caper & cornichon mixture.

Aerated Béarnaise

Do the Mise en Place 6 times and place each single recipe into its own bag.

<u>40g champagne vinegar</u>	<u>60g water</u>
<u>25g shallots (minced)</u>	<u>20g lemon juice</u>
<u>150g salted butter</u>	<u>3g salt</u>
<u>85g egg yolks</u>	<u>5g dried tarragon powder</u>

Directions:

1. Get a deep hotel pan or plastic container and fill it with hot water.
2. Hook up your sous vide to the container and set it to 75* CELCIUS
3. Place your shallots and vinegar into a small sauce pan and reduce the vinegar by half.
4. After your vinegar has reduced by half, strain the reduction from the pot with a fine mesh strainer.
5. Reserve your vinegar reduction and discard your shallots.
6. In a Ziploc or vacuum sealer bag, place all of your ingredients FOR ONE RECIPE into individual bags and seal the bag shut.
7. Sous vide your bag mixture in the sous vide (heated to 75C) for 30 minutes.
8. Set a timer for 30 minutes.
9. When the timer goes off, open your bag into a vitamix or commercial grade blender and blend on high until the béarnaise emulsion is homogenous.
10. Transfer your béarnaise mixture into a whipped cream siphon and charge the siphon with two cannisters of CO2.
11. Hold your béarnaise sauce in the sous vide water bath at 75C until you need it.
12. Clean out your blender/vitamix and dry thoroughly. Then place your dried tarragon into the blender and blend on high until the herbs become a fine powder.
13. Reserve this powder in a pint container with a tea strainer available to you so you may dust the tarragon over the finished sauce.

SERVICE:

1. Place your 100g of beef in a mixing bowl, and season it with a touch of olive oil, salt, and black pepper.
2. When it is seasoned, place a ring mold on the dish and fill the ring mold with your mixture of beef.
3. Now lightly coat the top of your beef with the accompaniments you made earlier so that all of the beef is seasoned for each bite.
4. Finally, take a small sauce pot and siphon a small amount of your béarnaise into the pot. Scoop a spoonful of the béarnaise sauce out of the pot and garnish your beef tartare with a rough quenelle.



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Second Course: Roasted Carrots in Honey Citrus Glaze with Smoked Labneh and Pistachio Dukkah

Roasted Carrots in Honey Citrus Glaze

Serves 18

10lbs or 4.5kg of good quality carrots	340g honey
Olive oil	300g lemon juice
Salt	225g salted butter
Black pepper	

Directions:

Preheat the oven to 350°F

2. Wash your carrots of any loose roots, dirt, or unpleasant coating.
3. Place on a baking sheet (whole) and liberally coat with olive oil.
4. Season with salt & black pepper and mix the carrots with your hands to make sure the entire surface of the carrot is coated in seasoning.
5. Place in the oven and cook for 20 minutes (set a timer for 20mins)
6. At the 20 minute mark, check to see if your carrots are properly roasted. (you should be able to insert a fork into the carrot with little to no resistance and the outside should have a nice shriveled, roasted appearance)
7. If the carrots are not yet ready, set a timer for 5 more minutes and allow them to cook further.
8. When the carrots are finished allow them to cool off to the side on a rack or table.
9. Then slice the carrots on a bias into sizeable chunks and set back on the baking sheet until service.
10. Get a sauce pan and combine your butter and honey in the pan.

11. Place the mixture over medium heat and stir continuously until they come together as an emulsion.

12. Transfer the emulsion to a squeeze bottle and keep in a warm place so that it doesn't not prematurely split before service.

SERVICE:

1. With an above average sized spoon, continually scoop a spoons worth of labneh and place it center of plate. Then smooth it out gently with the back of your spoon.

2. Reheat your carrots for 3-5 minutes in the oven.

3. Place carrots in a mixing bowl and season with your honey butter emulsion, salt (if needed) and lemon juice.

4. Take about 1-2 whole carrots worth of pieces and place on the labneh.

5. Sprinkle the carrots liberally with dukkah and serve.

SERVICE:

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2. Reheat your carrots for 3-5 minutes in the oven.

3. Place carrots in a mixing bowl and season with your honey butter emulsion, salt (if needed) and lemon juice.

4. Take about 1-2 whole carrots worth of pieces and place on the labneh.

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Smoked Labneh

Serves 18

2.5kg Labneh or Greek yogurt Olive oil Lemon Juice Salt	100g wood pellets/chips
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Directions:

Place the Greek yogurt in a fine mesh strainer and hang over a bain marie or plastic container for 20 minutes.

2. After the excess moisture has left the yogurt, place the yogurt in a hotel pan and spread it out evenly.
3. Wrap the hotel pan/container in plastic wrap and poke a small hole the size of the smoking gun nozzle. Inset the nozzle into the hole and cover the top with one more layer of plastic wrap.
4. Place the wood chips in the bowl of the smoking gun and turn on the suction.
5. Light the wood chips/pellets with a butane torch gently until the smoke starts to pour out through the hose. Continue this until the entire container is full of smoke or the bowl is empty.
6. Set the hotel pan full of labneh and smoke to the side and allow it to steep for 20 minutes or until the smoke dissipates.
7. Add the labneh to a mixing bowl and season gently with olive oil, lemon juice, salt, and pepper.
8. Place the labneh into pint containers and reserve in the fridge for service.

Pistachio Dukkah

Serves 18

350g roasted pistachios	5g toasted coriander seed
50g toasted white sesame seeds	3g crushed red pepper
10g toasted fennel seed	3g salt
10g toasted cumin seed	

Directions:

1. Place the pistachios and white sesame seeds on a baking sheet and roast them in the oven at 350°F for 8-10 minutes or until they smell fragrant and look slightly darker in color.
2. In a frying pan or shallow pot, place all of the seeds and spices into the bottom and toast it all until fragrant.
3. Place all the ingredients into a food processor and pulse until combined, broken, and crumbly.
4. Store the mixture in pint containers and reserve until service.



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Third Course: Roasted Bone-in Yorkshire Rack of Pork with Apple Sage Cabbage Ragout and Potato Knish

Serves: 18

2x 11lb bone-in pork loin rack	100g whole grain mustard
2 heads of garlic	2 lemons
167g fresh thyme	Salt
250g olive oil	black pepper

Directions:

1. Peel your garlic, pick the hard branches off the thyme, and zest your lemons.
2. Place your garlic, thyme, olive oil, mustard, and lemon zest into a food processor and pulse until it becomes a paste.
3. Salt your pork loins liberally with salt and get all sides.
4. Rub your paste all over the fat cap of your pork loins
5. Place the pork loins on a baking sheet and let come to room temp for 1 hour.
6. Preheat the oven to 375°F
7. Place pork in the oven and roast for one hour.
8. Set a timer for one hour.
9. At the one hour mark, reduce the heat to 325°F and take the temperature of all areas of the pork. The internal temperature should read 150°F.
10. Roast for 35 more minutes if necessary or until the internal temperature of the pork reaches 150°F.
11. When temperature is reached, allow the pork to completely rest until service begins (1hour+)
12. DO NOT CUT INTO THE PORK AFTER IT COMES OUT OF THE OVEN.

CABBAGE & APPLE RAGOUT

Serves: 18

3 heads of savoy cabbage	250g fresh sage
10lbs fuji apples	1kg butter (cubed)

Directions:

1. Cut your cabbages In half and remove the thick core. Cut your halves into quarters.
2. Core your apples and dice them into roughly 1-1.5 in chunks.
3. Pick your sage leaves from their stems and chiffonade the sage leaves finely.
4. Grab a large rondo (shallow pot) and add 100g cubed butter and cook until bubbling.
5. Add your apples to the pot and stir back and forth every 2 minutes, and cook the apples down until they begin to break down and become a soft, chunky salsa consistency.
6. Remove the apples from the pot when they've reached the correct consistency and transfer to a hotel pan to cool down.
7. Grab a kitchen mandolin and your cabbage and slice the cabbage entirely about $\frac{1}{4}$ in thick.
8. Heat a rondo on the stove over medium heat and add 100g of butter until bubbling, add a small handful of sage to the butter until fragrant, and then add half the volume of the rondo full of cabbage.
9. Sweat the cabbage until it has reduced by half.
10. Repeat steps 8 & 9 until all the cabbage is cooked.
11. Place the cooked cabbage in a hotel pan and let it cool to the side until service.

Phyllo Potato Knish

Serves 18

27 sheets Athens Phyllo®Dough (9" x 14"), thawed	6 cups sweet onion, thinly sliced
3 pounds russet potatoes, peeled and cut in half	3/8 teaspoon pepper
1 1/2 teaspoons + 1 pinch (for boiling potatoes) salt	3/8 cup butter, melted
3 tablespoons olive oil	1 1/2 large egg + 2 egg yolks
	3 tablespoons milk

Directions:

Thaw one roll of Phyllo, following thawing instructions on package. Preheat oven to 350°F.

Place potatoes in a medium saucepan with enough water to cover and add a pinch of salt. Bring to a boil, and then simmer until tender. Drain, mash and set aside to cool.

Heat 2 tablespoons of olive oil in a large sauté pan. Add onions, cooking covered over medium heat until they become soft and begin to brown. Remove from heat to cool.

In a large mixing bowl, combine mashed potatoes, salt, pepper, onions and any remaining oil. Mix in one egg.

Unroll and cover Phyllo sheets with plastic wrap, then a slightly damp towel to prevent drying out.

Lay one sheet of Phyllo dough on a work surface and brush lightly with butter. Place a second sheet on top and brush with butter. Place one more sheet on top but do not butter. Cut layered Phyllo in half widthwise, so you have two stacks each 9" x 7". Place 1/3 cup filling on each stack toward the bottom (an ice cream scoop is perfect for this). Fold long sides over the filling and then roll from the bottom up, making two packets. Repeat the process with remaining 24 sheets of dough, yielding a total of 18 knishes. Place knishes seam side down on a baking sheet.

Whisk together egg yolks and milk. Brush the egg yolk mixture over the top and sides of each knish.

Bake for 20-25 minutes or until golden brown.



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Fourth Course: Individual S'mores Trifle

Serves 18

1500g dark chocolate	2000g butter
1500g heavy cream (36-40%)	2000g marshmallow fluff
2000g Graham cracker	

WHIPPED CHOCOLATE GANACHE:

1. Place your dark chocolate in a bowl large enough to hold the volume of your ingredient.
2. Place your heavy cream into a pot big enough to hold the volume of your ingredient and bring it to a swift boil stirring frequently to not let any milk solids burn the bottom of the pot.
3. When your cream comes to a boil, immediately take it off the heat, and pour it over your chocolate, and place the combined mixture in a warm place.
4. Allow the chocolate and hot cream to steep together for 5-8mins.
5. After the waiting period has ended, blend the chocolate and cream with a hand blender/stick mixer until it is homogenous and thoroughly combined. If you do not have a stick mixer, use a whisk and whisk consistently and quickly until the chocolate and cream become one.
6. As soon as your ganache has come together, place it into zip lock bags and into an ice bath to cool. Checking on it's consistency every 5 minutes until the perfect temper is achieved. The ganache should be solid but pliable with your hands.
7. When the ganache has achieved the proper temper, remove it from the bags and place it into a kitchenaid or stand mixer (in batches) and whip until the ganache has become paler in color and almost doubled in volume.
8. Be mindful that chocolate is temperature sensitive and cream can only be whipped so far, so once the ganache looks the consistency of buttercream, turn off the mixer and begin placing it in piping bags or pint containers if you prefer. The ganache should stay out at room temperature away from excess heat.

GRAHAM CRACKER CRUST:

1. Separate your graham crackers into batches that will fit in your food processor.
2. Melt down 1 pound or 453g of butter in a sauce pan/pot. The butter should be melted but not hot and boiling.
3. Pulse your graham crackers in the food processor and stream in small amounts of your melted butter until the mixture is the consistency of brown sugar or wet sand.
4. Repeat step 3 with both the graham crackers and butter until your graham crackers are gone.

ASSEMBLING THE TRIFLE:

1. Place enough of your graham cracker & butter mix on the bottom of your serving vessel until it is sufficiently coated. $\frac{1}{4}$ of an inch is sufficient.
2. Now take your whipped ganache and place a healthy dollop/layer on top of your graham cracker crust.
3. Now layer your marshmallow fluff on top of your chocolate ganache in as equal proportion as you can by eye.
4. Grab a brulee torch and lightly scorch the top of your marshmallow to resemble the golden brown char you would see coming off of a marshmallow from the campfire.
5. Finally, grate some dark chocolate or sprinkle some graham cracker crumble on top of your fluff and serve.