



Les Marmitons

CRANFORD

**Les Marmitons of Cranford
April Dinner Event
April 16, 2007**

Menu

**Chef John Bruss and Assistant Paul DeSantis
Soup to Nuts Catering**

Salad:

Spinach and Romaine Salad with warm Bacon Vinaigrette and Sliced Hard Boiled Egg

Duel Appetizers:

Risotto Con Le Calamari Alla Napolitana
Mozzarella Roulades Canapé's with Prosciutto and Basil

Entrée

Medaglione Di Buealla Pizzaiola (beef tenderloin with spicy tomato sauce)
served with Potato Gnocchi and Garlic Bread

Dessert:

Bananas Foster

Romaine & Spinach Salad with Warm Bacon Vinaigrette

Warm Bacon Vinaigrette

8 oz. Bacon, diced
1 1/2 oz. Shallots, minced
2 ea. Garlic cloves, mashed
4 oz. Brown sugar
3 oz. Cider vinegar
5 to 6 oz. Vegetable oil
1 tsp. Salt (to taste)
1 tsp. Black peppercorns, cracked
1 1/2 Lbs. Spinach
1 1/2 Lbs. Romaine
5 Ea. Eggs, hard-boiled, chopped
6 oz. Mushrooms, sliced
1 Red onion, sliced into thin rings
4 oz. Croutons, as needed

Preparation

To make the vinaigrette: Render the bacon. Remove the diced bacon from the pan and reserve. Add the shallots and garlic to the bacon fat and sweat. Blend in the brown sugar to melt. Whisk in the cider vinegar and then oil. Season to taste with salt and pepper. Bring to a simmer.

Add the spinach to the hot dressing; toss until just wilted. Transfer to a plate. Top with eggs, mushrooms, onion rings, croutons, and reserved bacon.

DUEL APPEITZERS

Yields: 8 portions X 3

Risotto Con Le Calamari Alla Napolitana

Mozzarella Roulades Canape's with Proseccutor and Basil

Risotto Con Le Calamari Alla Napolitana

INGREDIENTS

2 lbs. Squid
3 Oz. Olive oil
8 Oz. White wine
1 pt. Green peppers, julienne
2 Oz. Onions, small dice
1 Pt. Tomatoes, canned, drained well
2 Tsp. Garlic, minced fine
1/2 Tsp. Basil
1/2 Tsp. Oregano
1/4 Tsp. Pepper
2 Tsp. Salt
2 Oz. Butter
2 Oz. Parmesan Cheese, grated
2 Oz. Scallions, sliced

RISOTTO (FOR SQUID)

3 Oz. Olive Oil
2 Oz. Shallots, cut fine
1 Pt. Rice, white (NOT converted)
1 Qt. Chicken Stock, hot

METHOD

Clean squid, removing ink sac, and cut in 1/2 in slices

Sauté in a small amount of hot oil. De glaze the pan with white wine; remove from the heat and reserve.

In a separate pan, sauté the onions and green peppers in the balance of the olive oil, Add remaining ingredients except butter, parmesan cheese and the scallions and simmer about 20 minutes.

Adjust seasoning and add squid and wine. Keep hot but do not boil. Additional cooking is not suggested.

Combine the risotto and squid (separate formula for risotto). Carefully mix in the butter and parmesan cheese. Sprinkle with finely sliced scallions when serving

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RISOTTO (FOR SQUID)

Sauté the shallots in olive oil in a heavy saucepan. Add the rice and sauté until rice is transparent and all oil is absorbed. Add the stock gradually, in three or four stages, stirring frequently during cooking. Cook until rice is done, and all moisture has been absorbed.

MOZZARELLA ROULADES CANAPES WITH PROSCIUTTO AND BASIL

YIELD: 30 canapés

3 Oz. Red, green and yellow peppers burnoose
2 Oz. Olive oil
2 Oz. Sherry vinegar
1/4 Tsp Pepper, to taste
2 Lbs. Prosciutto-mozzarella roulades
4 oz. Mascarpone cheese
1 Loaf Wheat Pullman bread, sliced lengthwise
30 small Oregano leaves, to garnish

Toss the peppers with the vinegar, olive oil, and black pepper, Let them marinate at least a half an hour. Placed the sliced Pullman loaves on a sheet pan and brown lightly under the salamander on both sides. Cut circles out of the toasted bread that match the diameter of the prosciutto-mozzarella roulade. Pipe a small dollop of mascarpone cheese on top of the toasted bread. Slice the roulade 3/16-inch thick and place on top of the bread. Drain the diced peppers. Spoon a little of the pepper mixture on one side of each roulade; pipe a small dollop of mascarpone cheese next to it. Place a small leaf of oregano in the mascarpone cheese.

ENTREE: Beef Tenderloin with Spicy Tomato Sauce

(Medaglione di Buealla Pizzaiola)

YIELD: 10

Sauce infusion

1 Pt. White wine
1 Ea. Oregano, sprig
5 ea. Basil, leaves
2 ea. Pepperoncini, chopped
1 Ea. Bay leaf
1 Ea Parsley sprig

Sauce

2 Fld. oz. Olive oil
3 Oz. Onions, fine dice
3 Ea. Garlic cloves, minced
1 3/4 Lbs. Tomato Concasse'
1/2Tsp Salt, to taste
4 Lbs. Beef tenderloin, trimmed
2-3 Oz. Clarified butted, as needed

Garnish

4 Oz Oyster mushrooms, sliced
4 Oz. Porcini mushrooms, sliced
1 Tsp. Parsley, chopped

To make the infusion: Reduce the wine to 6 fluid ounces. Add the herbs and allow to steep for 1 to 2 hours; strain.

To make the sauce: Sauté' the onions and garlic in oil, add the Tomato Concasse' and simmer to a thick consistency. Add the strained infusion and puree' in a food processor; season. Reduce consistency if necessary. Sauté' the beef medallions to desired degree of doneness; portion 2 oz. of sauce on a plate; arrange 2 medallions of beef on top. Sauté' the mushrooms in clarified butter, add parsley and season to taste with salt and pepper. Place the mushrooms on top of the beef.

DESSERT
BANANAS FOSTER

Yield: 2

2 Tbs. brown sugar
1 Tbs. Unsalted butter
1 Firm rip banana
1 Oz. White rum
1/2 Oz. Banana Liqueur
3 Oz vanilla bean ice cream

Combine sugar and butter in a shallow pan over low heat; stir. Halve banana lengthwise and add to pan when warmed through, add spirits and spice. Ignite. Baste banana with liquid in pan until flame burns out. Serve with ice cream on top