



Les Marmitons

de/of Ottawa-Hull
November 18th, 2006

Chef Invité:
Chef Brent Pattee
Fitzgerald's Restaurant

Guest Chef:
Chef Brent Pattee
Fitzgerald's Restaurant

Les Marmitons of Ottawa/Hull Meeting Notes

Please be respectful of the college environment and rules. We are guests at the college where not only teaching is a priority but also the running of a restaurant business. As such:

Please stay in our assigned kitchen and do not disturb any of the other kitchens as classes may be in progress;

Only use equipment in our assigned kitchen; if you need additional equipment contact the Les Marmitons event leader for assistance.

Do not use ANY of the college consumables. This includes:

- o Any of the paper, plastic, foil products
- o Any of the dry goods (flour, etc.), spices

Respect kitchen hygiene rules:

- o Keep work stations and cooking areas clean and tidy at all times;
- o Handle raw foods with care; do not mix produce with meats during preparation
- o Wash your hands with soap and water before starting your kitchen preparations. Continually wash hands as needed such as when finished working with raw foods, touching the trash can, or picking up items from the floor.

Alcohol consumption is only permitted in the dining room. Under no circumstances may alcohol be consumed in the kitchen.

The kitchen **MUST** be at least as clean as you found it. Do not leave the premises if ANY of the workstations, stoves, ovens, coolers, or other kitchen equipment is not properly cleaned. The team leaders will direct proper cleaning of the kitchen.



Menu
Saturday, November 18, 2006

Entree Wines:

CUVA 'WHITE TRUCK' 2004 California Cline Cellars
VINTAGES 657999 | \$ 14.95

BARAO DE VILAR DOURO RESERVA 2004 Portugal | Barao De Vilar
VINTAGES 684712 | \$ 15.95

MAIN MENU

SMOKED SALMON AND MARINATED APPLE CELERY ROOT
with
TOHU UNOAKED CHARDONNAY 2005 New Zealand | Tohu Wines
VINTAGES 4010 | \$ 16.95

THREE MUSHROOM SOUP
with
CUVAISON PINOT NOIR 2002 Napa Valley - Cuvaision Inc.
VINTAGES 714519 | 750 ml | \$ 33.95

LAMB STRUDEL SALAD
with
TORBRECK 'OLD VINES' GRENACHE/SHIRAZ/MOURVEDRE 2004
Australia | Torbreck Vintners VINTAGES 10223 | 750 ml | \$ 19.95

DUCK CONFIT AND POTATO ROSTI
with
CHATEAU CALISSANNE 'CUVEE PRESTIGE' ROUGE 2002 France
Chateau Calisanne | VINTAGES 747170 | \$ 19.95



CHOCOLATE HAZELNUT TART
with
WOLF BLASS 'GOLD LABEL' BOTRYTIS SEMILLON 2004 Australia
Foster'S Wine Estates Americas VINTAGES 4978| \$ 19.95

Coffee



Team Assignments

SMOKED SALMON AND MARINATED APPLE, CELERY ROOT Taylor, Keith, <i>Team Leader</i> Waters, Glenn Alie, Andre Parent, Marc Donati, Leo	THREE MUSHROOM SOUP Huszarik, Fred, <i>Team Leader</i> Alie, Jean B. Koroniak, Maurice Greenberg, Jeff Hebert, Andre Aubin, John
LAMB STRUDEL SALAD Bruce, Peter, <i>Team Leader</i> Aghajanian, Peter Sneddon, Ian Sipolins, Doug Wexler, Gerry Belkaloul, Eddie Bricault, Mario Carr, Phil	DUCK CONFIT AND POTATO RÖSTI Barnett, Gord, <i>Team Leader</i> Marcantonio, Tony Gutierrez, Rodolfo Butler, Dave Ayeko, Marcel Alder, Hans
CHOCOLATE HAZELNUT TART Tee, Rodney, <i>Team Leader</i> Gales, Lawrence Friesen, Murray Casey, Rob	SET-UP AND COFFEE Wright, Tom



Marmitons Dinner November 18th, 2006

SMOKED SALMON AND MARINATED APPLE, CELERY ROOT

APPLE CELERY ROOT MIXTURE

Ingredients :

- 3 Large Celery Roots (Julienned)
- 6 Royal Gala Apples (Julienned)
- 1 Large Spoon Dijon Mustard
- 1 Large Spoon Grainy Mustard
- 3 Lemons Juiced
- 1 Cup Chopped Fresh Dill
- 2 Large Spoons Mayonnaise
- Salt and Pepper (to taste)

Preparation:

Add lemon juice to julienned apple and celery root mix. Add mustards, dill, mayonnaise and salt and pepper. Mix well. Lay smoked salmon flat on surface, place a small bunch of mixture over middle and wrap edges.

THREE MUSHROOM SOUP

Ingredients:

- 4 Large Leeks (washed and diced)
- 6 Large White Onions (diced)
- 2 Carrots (peeled and chopped)
- 2 1/2 lbs of Portobello Mushrooms (chopped)
- 2 1/2 lbs of Coffee Mushrooms (chopped)
- 2 1/2 lbs of Oyster Mushrooms (chopped)
- 4 Bulbs of Garlic (chopped)
- 6 Yukon Gold Potatoes (peeled and chopped)
- 250 ml white wine
- 500 ml 35% Cream

Preparation:

Sweat onions, leeks, carrots and garlic until soft and opaque. Add potatoes mushrooms and white wine. Cover and cook for five minutes. Add water to cover ingredients and simmer for one hour. Purée until smooth, add cream and salt and pepper.



LAMB STRUDEL SALAD

LAMB STRUDEL

Ingredients :

2 ½ lbs of fresh ground lamb	5 Large white onions (small dice)
2 Large carrots (small dice)	1 Bunch of fresh thyme (chopped)
1 Bunch of fresh rosemary (chopped)	10 cloves of garlic (finely chopped)
150 g of goat's cheese	1 package of Filo pastry
Salt and pepper	

Preparation:

Preheat oven to 375° F. Dice vegetables and set aside for later use. Heat a large hotel pan over high heat with vegetable oil. Add diced vegetables to pan and cook until soft. Add ground lamb and cook through. Remove from pan and place in china cap strainer. Allow to cool for 15 minutes then add chopped thyme, rosemary goat's cheese and salt and pepper. Lay filo pastry out on a flat surface and brush the edges with olive oil. 2 inches from the bottom, place cooled lamb mixture across width of pastry and roll tightly. Heat pan to medium heat, add oil and butter and gently lay cigar shaped roll into pan. Brown all four sides and heat through in oven. Remove from oven and chop into 5 equal portions and set around salad.

ORANGE-BALSAMIC VINAIGRETTE

Ingredients:

4 Tbs Dijon mustard	½ cup Balsamic vinegar
1.5 L vegetable oil	½ cup squeezed orange juice
Ground black pepper to taste	

Preparation:

In a large mixing bowl (or electric mixer if available) combine mustard and vinegar. While mixing constantly, slowly add vegetable oil to form an emulsion. Once all of the oil is mixed in, add orange juice and pepper to taste.

THE SALAD

Ingredients:

5 lbs of mixed greens (spring mix)
12 Tbs goat's cheese
4 pints of cherry tomatoes

Preparation:

In a large mixing bowl combine lettuce with desired amount of vinaigrette. Place equal amounts on to plates. Distribute goat's cheese and tomatoes evenly, place lamb around the sides of the salad and serve.



DUCK CONFIT

THE DUCK

Ingredients:

4 female duck legs
2L duck fat
8 cloves garlic rough chop
4 Tbs chopped fresh thyme
3 Tbs coarse sea salt

Preparation:

Place duck legs in a deep roasting dish and cover with the garlic, thyme and sea salt to marinate for up to 12 hours. Pre-heat oven to 250°F. Place duck fat in a pot over low heat and melt completely. Sear duck legs over high heat until crisp and brown. Place back in roasting dish and pour the liquid fat over the duck legs so that the legs are submerged in liquid. Place in pre-heated oven for 3 hours. Remove, drain fat (this can be saved for repeated use.) and keep warm.

POTATO RÖSTI

Ingredients:

10 Large Yukon gold potatoes (grated)
Salt and pepper to taste
1 Bunch of Fresh Thyme (chopped)

Preparation:

Squeeze out excess liquid from potatoes. Add thyme and salt and pepper and mix well. Pre heat a large pan over med-high heat. Add duck fat, place a small handful of potato mixture into pan and flatten with hands. Cook until golden brown on both sides. Remove from pan and place aside.

THE SAUCE

Preparation:

Add one large spoonful of red currant jelly to pot. Add 500 ml of brown sauce. Heat, whisk together. Reduce heat and stir in butter to finish.



CHOCOLATE HAZELNUT TART

Ingredients:

1000g of bittersweet chocolate
835 ml of 35% whipping cream
250 g of unsalted butter (diced)
4 cups whole peeled hazelnuts (roasted)

Preparation:

Preheat oven to 400° F. Prepare tart shells mixing flour, baking soda and butter, then roll. Roast hazelnuts at 350° F and remove outer crust. Spread dough evenly over tart pan. Bake until golden brown. Heat cream and remove from heat just before reaching boiling point. Add chocolate. Stir. Once mixed, add butter slowly while stirring constantly. Add chocolate mixture to cooked tart shells and toasted hazelnuts. Place in fridge for cooling.



