



*Les Marmitons*  
HALIFAX

**DINNER**

**RECIPES BY THE KILTED CHEF**

**NOVEMBER 18, 2019**



Atlantic Canada's  
Culinary Ambassador  
[www.kiltedchef.ca](http://www.kiltedchef.ca)



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**4 course locally inspired dinner**

- **Chicken Liver Pate with Tomato Onions Chutney on an Olive oil and sea salt toast point**
- **Paired with Lockett's Black Cab**
  
- **Northumberland Rock Crab Cakes with a dill remoulade**
- **Paired with Nova 7**
  
- **Basil and Brie Acadian Cajun Seafood Stew topped with candied double smoked bacon lardon and asiago buttery cheese finger**
- **Paired with Tidal Bay**
  
- **Chocolate marquis Pumpkin and sunflower seed crumble finished with honey comb and sharp Gouda, Walnut Krisp and Uncle Leo Ceilidh Ale reduction**
- **Pared with a good Port like Dows 31**

**This should keep everyone busy and have lots of fun while learning**

**Chef will bring the following:**

**Uncle leo Beer**

**Double Smoked bacon**

**Honey Comb**

**Cajun Seasoning**

## **Chicken Liver Pate - Pate de foix de poulet**

Makes 2 cups make X 2

2 tbsp butter  
¼ cup shallots, finely diced  
1 garlic clove, minced  
¾ lb. chicken livers, cut in half  
¾ cup diced cooked chicken thighs  
1 pkg. cream cheese, softened  
¼ cup scotch  
1 tsp coarse sea salt  
½ tsp freshly ground pepper  
1 tsp Herbs de Provance  
¼ tsp smoked paprika

In a small skillet, melt the butter over moderately low heat, then add the shallots, garlic, and livers, cook, stirring, until the shallots are translucent and the livers have just cooked through, about 5 minutes. Remove from the heat and let cool, then pulse in a food processor. Add the cream cheese, chicken meat, scotch, sea salt, freshly ground pepper, Herbs de Provance and paprika, mix until very smooth. Place in a bowl, cover and refrigerate for 3 hours. Serve on toast points.

Note: For smoother results you can trim the livers

## **Sweet and Savory Tomato Relish**

2 cups grape tomatoes diced  
2 cups yellow onions diced  
1 jalapeno pepper deseeded and chopped  
1 tbsp butter  
¾ cup red wine vinegar  
1 tsp grainy mustard  
½ cup brown sugar  
½ cup maple syrup

In a large sauté pan melt butter than add onions, jalapeno pepper, and tomatoes sauté for 3 minutes, deglaze the pan with red wine vinegar and Dijon grainy mustard for few more minutes than add brown sugar and maple and let simmer for 30 or 35 minutes on low heat while stirring occasionally till jam consistency. Cool then place in a jar and refrigerate

## **Toast points**

French Baguettes cut on bias brushed with olive oil sprinkled with sea salt backed on over till golden and crisp.

## **Rock Crab Cakes with Dill Remoulade**

### **Makes 24 2oz crab cakes Make X 2**

1 lb. (500 g) Rock crab meat (if frozen, thaw and thoroughly squeezes out excess liquid)  
¼ cup (50 mL) yellow pepper, minced  
¼ cup (50 mL) red pepper, minced  
½ cup (125 mL) red onion, minced  
2 Tbsp. (30 mL) fresh dill, chopped  
¼ cup (50 mL) mayonnaise  
1 egg white  
¼ cup (50 mL) bread crumbs (plus extra for breading)  
½ tsp. (2 mL) salt  
¼ tsp. (1 mL) pepper

Mix all ingredients well and divide into twelve balls. Form each ball into a cake about 1 inch round, then roll in bread crumbs and gently pan fry until golden brown. Serve hot with dill remoulade.

### **Dill Remoulade Make X 2**

2 tsp (10 mL) Fresh dill, finely chopped  
2 tsp (10 mL) Fresh lemon juice  
2 tsp (10 mL) Fresh Lime Juice  
2 tbsp (30 mL) Shallots, finely minced  
¾ cup (175 mL) Mayonnaise  
Pepper & salt to taste

\*Mix all ingredients together and refrigerate.

## **Acadian Cajun Seafood Stew with Double Smoked Bacon, Corn, Basil, and Brie Make X 3**

Serves 6 to 8

2 tbsp. butter

2 lb. yellow flesh potatoes skin on, diced

2 Shallots diced

½ cup celery diced

½ cup diced double smoked bacon

3 tbsp. fresh basil, chopped

6 ears of corn (nibletts only)

2 bays leafs

1 tbsp. Dijon mustard

5 lb. mussel meat

1 cup dry white wine

4 cups mussel broth

4 cup water

2 cup 35% cream

1 small wheel of double cream brie

1 lb. cold water shrimps

1 lb. lobster meat

1 lb. snow crab meat

1 lb. scallops seared

Cajun seasoning to taste Chef will bring

Sea salt and pepper to taste

Cook half of the potatoes and half of the shallots in 4 cups of water until tender, puree and set aside.

In a large pot sauté the bacon, remaining shallots, corn and the celery in the butter until transparent, then deglaze with the white wine and Dijon mustard. When the wine has reduced add the rest of the potatoes, the herbs and the mussel broth and water. Bring to a boil, and then reduce heat to a gentle simmer until the potatoes are just fork tender

When potatoes are cooked, add the mussel meat, wheel of brie, shrimp, crab, lobster, and the pureed potato then cook for a further five to 10 minutes. Season with salt and pepper, stir in the cream and the seared scallops allow to heat through. Adjust the seasoning to taste.

## **Candied Double Smoked Bacon**

Cut 1 pound bacon in lardon; ½ inch squares then sauté them in a frying pan on high heat, let sit till they start to brown then turn on all four sides, once the lardon are cooked place them on paper towel to absorb the grease, wipe your pan dry then bring the bacon back to the pan, once they start to heat up again pour ¼ cup maple syrup bring to a boil then let reduce slowly till it coats each piece then; let cool on parchment paper. Use as a garnish for the soup, salad, etc...

## **Buttery Asiago Bread Sticks**

Makes 36 fingers

Preheat oven to 350°F

1 loaf of good quality unsliced white bread

½ lb. butter melted

¼ lb. Asiago cheese shredded

Slice the ends, top, bottom and sides off of the loaf so that you are left with no crust, then slice the bread into nine equal slices, cut each slice into four fingers, you should have a total of 36 fingers. Have a dish of melted butter and a dish of asiago prepared. Place three sides of each finger in the butter and then into the asiago cheese. Place on a baking sheet lined with parchment paper. Bake for approx. 20 minutes or until golden brown. Store left over croutons in an airtight container.

## Chocolate Marquis

Makes 12 Make X 2

480 g chocolate

8 egg yolks

8 egg whites

100 g sugar

50 g icing sugar

225 g butter

1 Tbsp raspberry flavour.

In separate pans, melt butter (don't let it get too hot), melt chocolate.

Whip egg whites and icing sugar until soft peaks form.

Beat yolks and sugar until thick and foamy. Whip in raspberry flavour.

Quickly mix chocolate into egg mix. With whisk, fold in egg whites. With whisk, GENTLY fold in butter until thoroughly incorporated.

Pour into bread pans will greased

Let set in fridge.

## Uncle Leo German style Beer Reduction (Chef will bring)

1 part Beer

1 part sugar

For Beer reduction:

Combine the Beer and sugar in a medium saucepan. Bring to a slow boil, then reduce to simmer. Note: Do not leave the pot unattended while it is coming to a boil, as it may boil over.

Simmer until mixture is reduced by half and is thick and syrup-like, about 1 hour. Remove from heat and allow cooling to room temperature. Refrigerate any remaining reduction for up to 2 weeks.

**\*Use spatula to lightly stir be careful not to stir fast to avoid boiling over and burning hand.**

## **Walnut Krisp**

Mix 3 egg whites with ½ cup melted butter White sugar and Phyllo Pastry sheets and crushed wall nuts.

This will make 2 ½ pans

Lay on a pc of parchment paper your first sheet of Phyllo the brush the egg and butter mixture then sprinkle of white sugar the repeat 2 more times then top with sugar and finally chopped wall nuts and bake in a 350f oven for 9 minutes then cool and cut the edge and the cut in rectangles and serve keep un covered to store at room temperature.

## **Pumpkin & Sunflower Seed Crumble**

½ cup sunflower seeds roasted  
½ cup pumpkin seeds roasted  
12 ginger snaps  
3 tbsp butter

Pre heat the oven to 350 f

Place seeds and ginger snaps in a food processor or any blender that will blitz into small pieces/crumbs.

Melt the butter over a low heat

Put the crumb mix into a bowl and stir in the melted butter.

Place in the preheated oven and cook for 10 to 15 minutes until looks crisp and golden