



Les Marmitons
HALIFAX

*January Cooking Event with Chef Joe Martin
Of Bar Stilwell*

*Monday, January 13, 2020
The Old Triangle Irish Ale House*

*Whipped Mackerel on Rye with Fried Smelts,
Chimichurri, Grilled Leek, Dill*

- Racines and Terroirs Riesling (Alsace, France)

*Coquille St. Jacques with Scallops, White Wine Cream,
Brown Butter Russet*

- Le Chai Duchet Macon-Villages (Burgundy, France)

*Wild Boar Tourtière with Whipped Rutabaga, Chow
Chow and Summer Savoury*

- Château Jean Faux Rouge (Bordeaux, France)

Pets de Soeur with Sumac/Blueberry Ice Cream-

- North Brewing Midnight Speculaas Cookie (Nova Scotia)

Coquille St Jacques w/ Scallop, white wine cream, brown butter russet (8 portions)

Wine Cream

3 shallots (brunoise) 1 cup whipping cream
2 cloves garlic (brunoise) 2 cups gruyere 4 tablespoon AP flour
4 tablespoon salted butter 1/2 white wine

1. Soften shallots in butter over medium heat. Once softened, add flour and lightly toast for 1-2 minutes
2. Whisk in wine and cream, stirring constantly JUST until it reaches a boil. Kill the heat, add half the Gruyere, salt and. Pepper to taste.

Brown Butter Russets

800 g Russet potatoes
5 tablespoons brown butter
4 tablespoons whipping cream
kosher and black pep to taste

Peel and chop all potatoes into large cubes. Boil in heavily salted water until tender to touch.

Once cooked, pass them thru a potato ricer, then mix in brown butter and cream. Once mixed, run thru chinoise strainer once so it becomes uniformly smooth.

Season with kosher and black pepper to taste. Add potato to pipping bag and wait until scallops are ready

Seared Scallops

3 small-medium sized scallops per order (24) salt
canola oil lemon

Remove scallops from fridge and pat dry on both sides

Preheat cast iron pan on high (can be held in oven while waiting)

Lightly salt each side of scallops and drop in lightly oiled cast iron pan

Apply slight amount of pressure once dropped in pan to assure even browning. Once crust has formed on one side, flip and finish second side.

Rest on rack or paper towel until assembling the coquilles

Pipe a ring of the brown butter russet around the perimeter of the dish or ramekin. Place equal amount of scallops in the middle of the dish. Spoon/ladle in just enough of the wine cream to almost cover the scallops.

Sprinkle tops with remaining cheese.

Bake coquilles in oven around 300F until hot all the way through, remove, switch to broil or salamander and hit with high heat until the cheese is bubbling and starting to brown

Finely chop parsley and sprinkle on top. Finish with a small squeeze of lemon

Whipped mackerel on rye w/ fried smelts, chimichurri, grilled leek, pickled red onion, dill (8 portions)

Whipped Mackerel

1 cup room temperature cream cheese
1/2 cup sour cream
15 cracks of fresh black pepper
2 tablespoon finely chopped chives
kosher- to taste

Debone and skin smelts, roughly flake

If using stand mixer: on low, whip the mackerel, cream cheese, sour cream, & black pepper. Slowly raise mixer speed until fully incorporated or until light and uniform in colour

Fold chives into mackerel mix and season with kosher salt to taste

Fried Smelts

16 Fresh or thawed whole smelts
2 cups white flour
1/2 cup clarified butter
1/2 cup canola oil
3 cloves of garlic
2 large pinches Kosher
2-3 cracks of black pepper

If using smelts, clean off heads and cut from base of head to the tail. Smelt bones are edible, no need to debone.

Mix together flour, salt & pepper in a large mixing bowl or fish bin. Preheat your mix of clarified butter and oil in a cast iron pan or Dutch oven

Place a few whole smelts at a time in flour dredge and fully coat

Once oil/butter temp is sitting around 350F, slowly drop smelts in the grease, not crowding your pan.

Once golden brown, remove smelts from oil and rest on cooling rack. Lightly sprinkling with salt while still hot.

Rye Bread

(Due to time constraints we will be using store bought)

2 loaves
1 stick of butter (salted)

Cut bread into slices roughly 1 inch thick

Butter both sides of bread and toast on medium heat until both sides are lightly golden brown

Grilled Leeks

1-2 Large leeks
1/2 stick melted butter (salted)
1/2 lemon
Kosher salt to taste

Cut tips off leeks and slice remaining into pucks about 1/2 inch thick

Rinse pieces of leeks getting out any dirt or sandy bits, trying to keep puck shapes intact.

Heat grill or cast iron pan to medium-hot, then gently toss leek discs in melted butter. Grill each side of leeks until dark grill marks form

Wipe out bowl and toss leeks with a squeeze of lemon and Kosher salt to taste.

Pickled Red Onion

1 large or 2 medium red onions
1 C. white sugar
1 C. red wine
1 C. rice wine
1 C. water
2 Tbsp Kosher salt

Add water, wine, sugar and salt in a pot and set to high. Stir a few times before reaching a boil.

At the same time, slice red onion in half and peel. Finally, slice onion about 1/8 of an inch thick.

Once pickle brine has reached a rolling boil, place onions in your bowl and pour hot brine until onions are fully covered. Let cool til room temperature, mix, then store in the fridge.

Chimichurri

1 shallot, finely chopped
1 Fresno chili or red Jalapeno finely chopped
3-4 garlic cloves, thinly sliced or finely chopped
½ C. red wine vinegar
1 tsp kosher salt +more
½ C. finely chopped cilantro
¼ C. finely chopped flat-leaf parsley
2 Tbsp finely chopped oregano
¾ C. EVOO

Mix vinegar, garlic, shallot, chili and salt. Let sit for 10-15 minutes

Add parsley, cilantro and oregano. Whip in oil by hand Cover and let sit in fridge for 1 hour

Fresh Dill

Clean and pick dill. Store in a deli container lined with damp paper towel.

Wild boar Tourtiere w/ whipped rutabaga, chow chow, summer savoury oil

Tourtiere

1lb ground Boar (can substitute lean pork)	1/4 stick of cinnamon (or 1tsp ground)
1/4lb medium ground beef	1/2 tsp thyme (fresh, chopped fine)
1/4lb medium ground pork	1/4 tsp sage (ground)
2 cloves garlic, minced	1/2 tablespoon summer savoury
1 large Spanish onions (diced)	2 large pinches kosher
1/4 tsp clove (ground)	1/4 cup water
1/2 tsp black pepper (ground or cracked)	

In a thick bottom sauce pan or pot sweat onion, garlic and black pepper with a very small amount of canola. Once translucent, add remaining ingredients and continue cooking on medium heat. Continue stirring until it reaches a simmer. Reduce to medium low until meat is firm and cooked.

Once cooked, remove from heat, transfer to a mixing bowl and place in fridge until fully cooled.

Pate Brisée Pie Crust (can also be subbed with store bought!)

2 1/2 cups AP flour (sifted)
2 sticks very cold (unsalted) butter, cubed (1in cubes)
1 tsp kosher
1 tsp white sugar
7 tablespoons (approx.) of freezing cold water.

In robot coupe, combine flour, kosher, and sugar. Pulse several times until combined. Add half of the cubed butter, pulse 8-10 times, add remaining butter, pulse 8-10 times. Cold butter should now be roughly the size of a cranberry.

Very slowly add ¼ Cup of ice water, pulse a few times. Alternate pulsing and adding about 1 tablespoon of ice water at a time until a pilly/shaggy dough starts to form. You should be able to pinch the mixture and hold it together

Dump mixture from robot coupe onto a prep counter and separate in two. By hand, slowly start to work dough until fully uniform. Be careful not to overwork. Once uniform, tightly wrap in saran and throw in the fridge for about an hour.

Take dough from fridge and lightly flour. Roll both doughs out with a pin and form into 2 circles for bottom and top layer. Carefully place one dough down in the pie crust, making sure it is flush with corners.

Assembling Tourtiere

meat mix
pie crust
2 eggs

Preheat oven to 420f, fill bottom pie crust with now cold meat mixture. Cover meat mixture with top portion of pie crust then crimp around edge with a fork or your thumb.

Make a quick eggwash with 2 beaten eggs. Brush eggwash across top of pie and around edges. With a sharp knife, score the top 2-3 times to allow steam to escape during cooking.

Cover pie in tinfoil and bake the first 25 minutes covered, then remove foil and continue cooking until golden.

Whipped Rutabaga

2lbs Rutabaga
1 stick (salted) butter black pepper
Splash whipping cream

Peel and cube rutabaga into 1 inch pieces. Cook in a heavily salted pot of water until tender to the touch.

Once soft, strain water, add cream. Whip with immersion blender until fully smooth. Pass thru strainer to remove any small lumps. Season with kosher and black pepper.

Chow (green tomato jam)

3.5 C fresh green tomato or canned tomatillos
¾ C packed brown sugar
½ C Apple cider vinegar
½ red onion (diced)
1 Tbsp. candied ginger (diced)
1½ tsp mustard seed
½ tsp dried chili flakes
½ tsp dried fennel seed
½ tsp kosher salt
¼ tsp allspice (ground)
1/8 tsp ground clove
¼ ground nutmeg
1 cinnamon stick

If using fresh green tomato, core and chop into a medium dice. If using canned tomatillos, fully drain liquid and rough chop.

Add all ingredients to a thick bottomed stock pot and bring to a boil. Once boiling, reduce to a simmer and cook out for 45mins to 1 hour.

Check seasoning and adjust once thickened. Cool in fridge until fully chilled.

Summer Savoury Oil

1 C. EVOO
¼ Tbsp dried summer savoury

Place summer savoury in bottom of pot and pour olive oil over top. Turn stove on low and let oil heat up for about 10 minutes.

After 10 mins, remove from heat and let steep for the next hour. Strain when time is up/oil is cool. Pour into squeeze bottle.

Pets de Soeur w/ sumac/blueberry ice cream

(Makes approx. 1.5 quarts)

4 cups blueberries (preferably fresh, but frozen works in a pinch)
3 Tbsp dried sumac
3 tablespoon room temp water
4 cups half & half (or 2 cups milk and 2 cups whipping cream)
1/4 tsp kosher salt

Combine blueberries, water, sumac, and sugar in a heavy bottom stock pot and bring to a boil.

Once boiling, reduce to a simmer until blueberries are soft and sugar is fully dissolved.

Once blueberry mixture is slightly reduced, pass through a fine mesh strainer and add ed. half/half or dairy substitutes. Throw ice cream base in fridge and get as cold as possible or as long as possible before churning ice cream.

When you are ready to churn, fill ice cream attachment 2/3 of the way full to allow for room air to be whipped into cream. Once happy with texture, freeze immediately. This allows for extra set up, ice cream could be quite runny if used immediately.

Pets de Soeur

(3-4 cookies per for 8)

4 cups sifted AP flour	1/2 cup veg oil
1/4 tsp Kosher salt	3 eggs
3 tsp baking powder	1 cup milk
	1 tsp vanilla extract

Pet Filling

1/4 cup raisins	brown sugar
1/4 walnut (fine chop)	1 1/4 tsp cinnamon (ground)
1/2 cup lightly toasted coconut flake 3/4 cup	2 tablespoon butter (salted, room temp)

Preheat oven to 350f, mix together everything for filling in a large mixing bowl and set aside. Mix until fully incorporated and butter is uniform with mixture.

In one large bowl, mix together flour, baking pow and kosher. In your stand mixer bowl with whisk piece add eggs and whip for approximately 3 minutes (med. high). Add oil and vanilla, continue whipping.

Now using the paddle attachment on low, alternate adding flour mix and dairy. Once sticky dough is formed, place on floured surface and split in two. Roll both out into a large rectangles roughly 1/2in thick. Evenly spread half the filling across each rectangle of dough.

Roll into a log length wise and try to keep as tight as possible. Slice the log into 1/2 in cookies and spread them out on parchment lined baking sheets

Bake cookies for 13-17 minutes, rotating the pan at 7 min mark. Once golden, transfer to a wire rack and let cool.