

# Les Marmitons

*Gastronomie et Fraternité ~ from Friendship to Gastronomy*

Niagara Chapter Monday, October 7, 2019  
Chef Tim Mackiddie, Smoke and Barrel Niagara



## *Apéritif*

*Konzelmann – Methode Cuve Close Riesling*

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## **1<sup>st</sup> course**

**German sausages, with Obatzda, pickled onions, Bavarian style breads**

*Niagara College - Bock 101*

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## **2<sup>nd</sup> course**

**Steckerlfisch, with herb marinade, radish and potato salad, mustard vinegar**

*Niagara College - India Pale Ale 101*

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## **3<sup>rd</sup> course**

**Roasted pork knuckle, caraway spatzle, Riesling cream sauce**

*Niagara College – Pale Ale 101 / Konzelmann Riesling 2017*

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## **4th course**

**Breaded veal schnitzel, braised red cabbage, Niagara apples**

*Niagara College – Strong Ale 101 / Konzelmann Gewurztraminer 2018*

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## **5<sup>th</sup> course**

**Black forest cake, poached cherries, chocolate and stout cream**

*Niagara College - Stout 101*

# **Recipes: Chef Tim Mackiddie – Les Marmitons Niagara, October 7, 2019**

## **Course No 1**

### **Bavarian grazing board**

**Beer braised sausage | “Obatzda” German beer cheese | Quick pickle onions**

### **Obatzda**

#### **Serves 6**

1/3 cup mascarpone or soft cream cheese  
1/3 cup ripe Camembert cheese  
1/3 cup unsalted butter, room temperature  
¼ cup strong ale  
2 tsp. caraway seeds  
2 tsp. Hungarian paprika  
Salt and pepper to taste  
1 bunch chives, finely chopped  
1 small white onion, finely diced

Place the Camembert, mascarpone (or cream cheese), butter, beer, caraway and paprika into a food processor. Blend until smooth.

Seasoning with salt and pepper.

If consistency needs to be adjusted, continue to add beer until desired texture is achieved.

Garnish with chives and onions.

### **Quick pickled onions**

4 red onions, sliced thinly

1/4 cup red wine vinegar  
1/4 cup full bodied red wine  
1 tbsp. salt  
2 tbsp. sugar  
1 tsp. mustard seeds  
1 tsp. coriander seeds  
1 tsp. whole black pepper  
1 bay leaf

In a medium pot combine the red wine, vinegar, salt, sugar, bay, coriander, caraway and mustard seeds.

Place over high heat and bring to a boil. This will dissolve the sugar and the salt.

Remove from heat and cool slightly.

Place the sliced onion into vacuum sealable bag.

Ladle the pickling liquid into the bag and seal on the highest setting. Allow to stand for 15 minutes before opening.

### **Wood fired beer braised sausage**

#### **Serves 6**

2 Cans beer

2 large onions, sliced

¼ cup unsalted butter

6 bratwurst sausages

Pour beer into a large braising dish and place on a stovetop over high heat.

Add onions and butter and bring to a simmer.

Set your Traeger to 400 degrees F. Preheat with the lid closed for 15 minutes.

Place the braiser on one side of the grill and the brats on the other.

Cook until the sausages have gained some colour (roughly 15-20 minutes), then transfer them into to the beer mixture. Cover the braising dish with a lid or aluminium foil.

Lower the temperature to 325 degrees F and simmer for an additional 25 minutes.

## **Course No 2**

### **Steckerlfisch with Radish and Potato Salad**

#### **Serves 6**

6 whole mackerel or trout, dressed

1 cup olive oil  
4 cloves garlic, minced  
2 tbsp. lemon zest  
1 small bunch oregano, chopped  
1 small bunch parsley, chopped  
4 sprigs rosemary, chopped  
2 tsp. red pepper flakes  
Salt to taste  
2 lemons, sliced in wedges

6 pre soaked wooded sticks ¼" in diameter

Preheat your grill over high heat or begin to start your charcoal fire.

In a large bowl, mix together olive oil, minced garlic, lemon zest, chopped herbs and red pepper flakes.

To skewer the fish, insert the roasting stick through the mouth and thread forward through the flesh right above the spine until the stick comes out near the tail.

Generously brush the fish inside and out with the marinade and season liberally with salt.

Position the skewered fish directly on your grill or if using charcoal, roughly 12 to 16 inches above embers.

Grill the fish on both sides until cooked through and the skin begins to get crispy.

This should take between 15-25 minutes.

Serve with sliced lemon.

#### **Radish and potato salad**

2 cups cooked potato, diced  
1 small red onion, finely diced  
8 radishes, quartered  
1 bunch of dill, roughly chopped  
½ cup mustard vinaigrette  
Salt and pepper to taste

Toss all ingredients together and season with salt and pepper.

## **Mustard vinaigrette**

Makes 1.5 cups of vinaigrette

2 shallot, sliced  
2 cloves of garlic, sliced  
1 tsp black peppercorn  
1 bay leaf  
1 cup red wine  
¼ cup sugar  
¼ cup wine vinegar  
2/3 cups canola or vegetable oil  
1/3 cup olive oil  
¼ cup good quality mustard  
Salt and Pepper to taste

Place a small pot over medium high heat; add in 2 tsp. of olive oil.

When hot, add in the shallots and garlic. Cook for 1 minute, stirring constantly.

Add in wine, sugar, peppercorns and bay leaf. Reduce until roughly 1/4 cup of liquid remains.

Strain the reduction into a medium bowl; combine with the vinegar and let cool slightly.

When cool, whisk in the mustard and the oils to emulsify the dressing.

Adjust seasoning with salt and pepper.

## **Course No 3**

### **Roasted pork knuckle with caraway spatzle in a Riesling cream sauce**

#### **Serves 6**

3 pork knuckles, skin on  
¼ cup red wine  
¼ cup brown sugar  
3 tbsp. salt  
2 tbsp. cracked black pepper  
4 garlic cloves, minced

In a large bowl, whisk together wine, sugar, salt, pepper and garlic.  
Rub the pork, wrap, and allow to marinate overnight in the refrigerator.  
Preheat your oven or smoker to 225 degrees Fahrenheit.  
Transfer the knuckles to a roasting pan or smoker racks.  
Cook for 4-6 hours or until just tender.

\*If smoking, moisten the knuckles every hour with apple juice or Riesling. I like to wrap the pork in butcher paper roughly ¾ of the way through the cook. Once wrapped, place back in the heat and continue smoking until finished.

\*If cooking in the oven add roughly 4 cups of chicken stock and cover with foil.

Finish the pork knuckles by crisping the skin. Rub with olive oil and roast in a 450 degree F oven or deep fry at 375 degrees F until crispy.

#### **Caraway spatzle**

2 cups all-purpose flour  
3 large eggs  
½ cup milk  
1 tbsp. toasted caraway  
1 bunch parsley or chervil, chopped

Bring a large pan of salted water to a boil and set up an ice bath.  
In a large stainless steel bowl mix together the flour, eggs, milk, caraway and salt.  
Mix until you have smooth dough.  
Pour the dough into a spätzle press or if using a perforated steaming pan; use a spatula to push the dough through the holes and into the boiling water.  
Cook for about 1 minute, then transfer to your ice bath.  
Strain the spätzle off and allow to dry slightly.

### **Riesling cream sauce**

¼ cup unsalted butter  
¼ cup mustard  
2-3 shallots, finely diced  
4 cloves garlic, minced  
1 cup Riesling  
2 cups 35% cream  
White wine vinegar to taste

Heat a medium saucepan over medium heat. Add butter and melt.  
Once the butter begins to sizzle, add shallots and garlic, sweat until tender (roughly 3 minutes).  
Add wine and reduce by ½ .  
Next add cream and mustard, again allow to reduce by ¾ .  
Season to taste with salt, pepper and vinegar.

### **To finish the dish,**

Heat olive oil in a large sautee pan over high heat. Sear the spätzle until golden brown and crispy.  
When crisp stir in the Riesling cream sauce and herbs.  
Adjust seasoning with salt and pepper.

## **Course No 4**

### **Rye breaded veal schnitzel with braised red cabbage and Niagara apples**

#### **Serves 6**

6 veal cutlets, pounded to 1/4"  
2 cloves garlic, minced  
1 bunch thyme, picked and chopped  
1 tbsp. finely chopped juniper berries  
¼ cup red wine or full bodied beer

2 cups flour, seasoned with salt and pepper  
3 beaten eggs + ¼ cup of water, whisked together  
4 cups rye breadcrumbs

In a larger bowl whisk together minced garlic, thyme, juniper and red wine (or beer).  
Marinate the veal cutlets for .5 -12 hours.

Next, heat 6 cups of oil in a large pot to 350 degrees Fahrenheit.

Set up a "breading station" with three separate bowls. The first bowl will hold the seasoned flour, the second will hold the egg and water mixture and the third will hold the breadcrumbs.

Bread the veal by dredging in flour, then egg and finally in breadcrumbs.

Deep fry until golden brown and cooked through, this should take roughly 5-7 minutes.

#### **Braised red cabbage**

1 small head or red cabbage, coarsely sliced  
2 mutsu apples, sliced  
½ cup butter  
½ cup brown sugar  
½ cup apple cider vinegar  
1 cinnamon stick  
4 star anise pods  
1 tsp. ground cloves  
Salt and pepper to taste

Preheat oven to 350°F

Place a braising dish over medium high heat.

Melt butter and sugar together then add cider vinegar and cinnamon stick, star anise, and ground clove. Season with salt and pepper.

Add the cabbage and apples into the pan.

Cover with a lid and place in your oven for roughly 1 hour.

Remove when the cabbage is fork tender and the liquid has reduced to a light syrup.



## **Course No 5**

### **Black Forest cake with poached cherries and chocolate stout cream**

Serves 6-8

#### **Chocolate cake base**

2 cups all-purpose flour  
½ cup dark cocoa powder  
2 tsp. baking soda  
1 tsp. baking powder  
1 ½ cup sugar  
4 eggs  
1 tbsp. vanilla extract  
2 cups mayonnaise  
1 cup buttermilk

Preheat your oven to 325 degrees Fahrenheit. Grease two 9" round or 8"x 8" baking pans.

Combine flour, cocoa powder, baking powder and baking soda in a large bowl.

In a stand mixer, beat together eggs, sugar and vanilla until light and fluffy.

Fold through the mayonnaise.

Turn the mixer to medium speed and add 1/3 of the dry mix. Beat until incorporated.

Add ½ of the buttermilk and beat until incorporated. Continue to alternate between the dry mix and buttermilk until all ingredients are combined.

Pour the cake batter into the prepared pan and bake for roughly 30 minutes or until a wooded skewer inserted into the center of your cake comes out clean.

Cool on a wire rack

#### **Pinot poached strawberries**

1lb. pitted cherries  
1 cup Pinot Noir  
1 cup sugar  
1 cinnamon stick  
2 tablespoons corn starch

Add wine, sugar, and cinnamon stick into a medium pot and place over medium high heat. Bring to a boil.

Mix the cornstarch with a ¼ cup of water and whisk into the boiling wine syrup.

Let thicken while whisking for 1 minute. Reduce heat and simmer for 5 minutes.

Add the pitted cherries to the syrup and cook for 5 minutes.

### **Chocolate stout cream**

3 cups 35% cream  
¼ cup sugar  
2 tbsp. dark cocoa powder  
¼ cup reduced stout

Place chilled cream, sugar, cocoa powder and reduced stout into the bowl of a stand mixer.

With a whisk attachment mix on medium-high setting until firm peaks form.

### **To assemble the cake**

1 cup chocolate curls

With long serrated knife, split each cake layer horizontally in half.

Reserve 2 cups of whip cream for decorating cake; set aside.

Gently brush loose crumbs off top and side of each cake layer with pastry brush or hands.

Place one cake layer on cake plate. Spread with roughly 1 cup or whip cream; top with ½ cup poached cherries.

Top with second cake layer; repeat layers of whip cream and poached cherries.

Top with third cake layer; repeat layers of whip cream and poached cherries.

Top with final cake layer. Frost the sides of cake.

Pat chocolate curls onto frosting on the side of cake.

Spoon reserved frosting into pastry bag fitted with star decorator tip. Pipe around top and bottom edges of cake.

Spoon remaining cherry topping onto top of cake.