
Les Marmitons

Monday November 22, 2021

Chef Braedan Mann

Garrison House

1st Course

Roasted Butternut Squash Soup with Maple Yogurt, Toasted Pumpkin Seeds

Henry of Pelham 2019 Estate Riesling

2nd Course

Locally foraged warm Mushroom Salad with Roasted Sunchokes, whipped goat cheese, pickled shallot, soy sherry vinaigrette

Henry of Pelham 2019 Chardonnay

3rd Course

Roasted Cornish Hen with Parsnip Puree, apple relish, seasonal vegetables, thyme chilli honey

Henry of Pelham 2020 Old Vines Baco Noir

4th Course

Niagara Apple Crumble with Cheddar Crumb, vanilla Anglaise

Henry of Pelham Late Harvest Vidal

Chef Braedan Mann

Garrison House

Chef Braedan Mann born and raised in Niagara Falls got his start in the kitchen at the age of 15 as a dishwasher. In his time as a dishwasher he met Chef Anthony Grecco who he then apprenticed under while attending Niagara College for the Culinary Management program. In his time at Niagara College he worked at both Zest kitchen and The Garrison House for Chef David Watt. He spent 6 years in these kitchens before moving on and in this time he worked his way up to Sous Chef. During his time away from The Garrison House he was the Sous Chef of The Good Earth, Treadwell's, And Root and Bone. Before returning to The Garrison House where he is now the Chef De Cuisine he spent time abroad traveling to Spain, Thailand and Indonesia.

Roasted Butternut Squash Soup

20Lbs Butternut Squash

4 Large Onions

6 Stalks Celery

4 Cloves Garlic

½ Bunch Thyme

3 Bay Leaves

1 Pint Light Beer

8-10L Chicken Stock (Depends on desired thickness)

1L Heavy Cream

1/2Lbs Butter

S.Q Olive oil

-Peel, dice, and roast butternut squash.

-Slice all aromatics, tie thyme and bay leaf into bouquet.

-In a Large pot melt butter and .5L of olive oil at medium heat, once butter is melted and foaming add the herb bundle. Once you can smell the thyme add the aromatics give a stir and cover the pot with a lid mixing periodically until they start to smell sweat and are cooked down.

-Deglaze with the beer and reduce by half, add the squash and chicken stock and bring up to a boil. Cook until the squash is tender, once tender you can add the cream and bring to a boil. Once at a boil shut it off.

-Transfer soup to a blender and blend until smooth and creamy.

-Season and serve

Pickled Shallot

2 Cup Water
1.5 Cup Rice Vinegar
1 Cup Sugar
1tbl Salt
4Shallots

- Slice shallot thin into coins on a mandolin.
- Add remaining ingredients into a pot and bring to a boil.
- Pour over the shallots.

Roasted Mushroom Salad

5lbs Mushrooms
2 Clove Garlic
S.Q Olive Oil
2tbl Sherry Vinegar
1tbl Butter
Chives

- In a large pan heat up on stove until smoking hot, add the mushrooms to the pan and let roast.
- Once about 70% of the way cooked add you olive oil, butter and garlic. Give it a quick toss and add in your sherry vinegar and chives.

Parsnip Puree

5lbs parsnips
1lbs Butter
3 Bay Leaves
1/2L Water

- Peel and slice the parsnips into thin coins.
- In a pot put your butter, water and bay leaf and bring to a boil. Once liquid is boiling add your parsnips, turn the temp down to low and put a lid on it. Cook until the parsnips are tender.
- Once parsnips are tender, transfer to a blender. (Make sure to only use as much liquid as you need in the puree).

Apple Relish

6 Large Apples
1 Shallot
1 Clove Garlic
1 Cup Cider Vinegar
1tbl Grainy Mustard
Honey

- Peel and dice both the apple and the shallot, mince the garlic clove and mix together.
- In the same mixing bowl add the vinegar and mustard.
- Taste and add the desired amount of honey.

Cheddar Crumble

1¾ Cup Brown Sugar
2¾ Cup A.P Flour
1 Cup Room Temp Butter (Diced)
1¾ Cup Aged Cheddar
Pinch Sea Salt

- Pulse sugar, flour and salt in food processor.
- Add butter and pulse again until the butter is in pea sized pieces.
- Dump out into a mixing bowl and add in the cheddar buy hand making sure not to over work the crumble.
- Place bowl in the fridge and chill until ready to bake.

Vanilla Crème Anglaise

10 Egg Yolks
1 Cup Sugar
500ml Milk
500ml Cream
1 Vanilla Bean

- Heat milk, cream and vanilla in a pot. (Make sure not to boil only bring to a scold.)
- Whisk together the egg yolks and the sugar until becomes a light white color and thick, with all the sugar molecules dissolved into the sugar. (Do not do this step until your cream is almost at temperature or else the sugar will start to cook the eggs and will have a scrambled egg texture.)
- Temper the warm cream mixture into the eggs slowly.
- Transfer your cream and eggs into a heavy bottomed sauce pot and cook at a low temperature while continuously stirring it.
- Once the anglaise is at the thickness where it coats the back of a spoon transfer it to a ice bath to stop the cooking.

Apple Crumble.