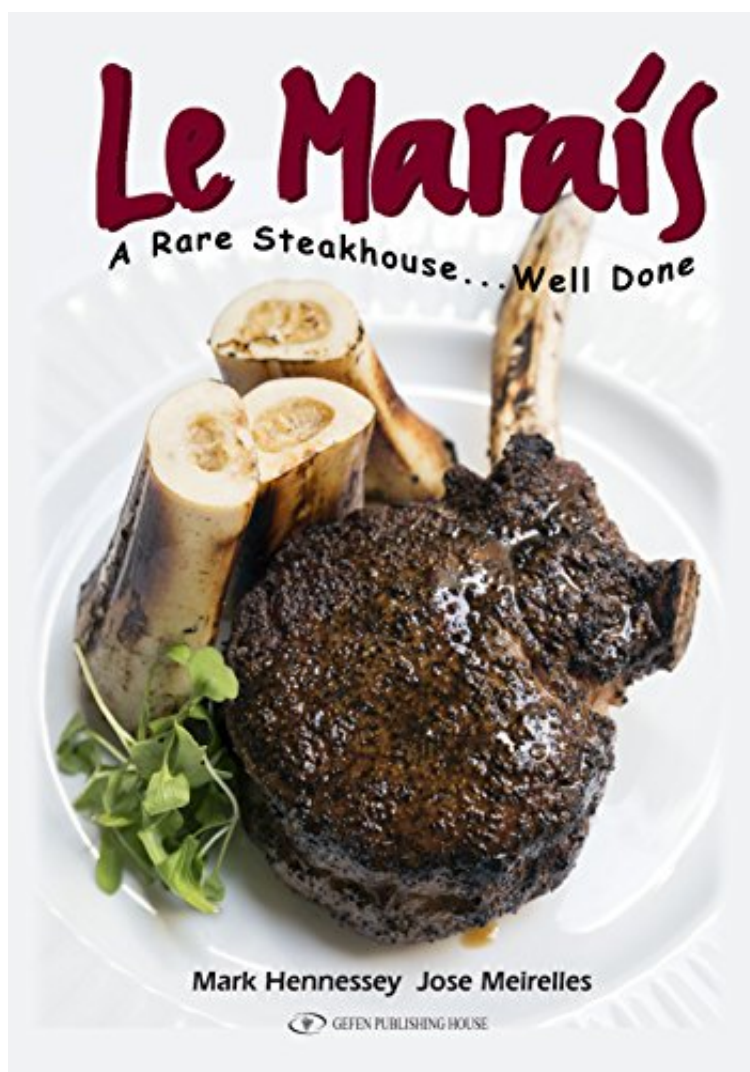


Le Marais: A Rare Steakhouse - Well Done

by

Mark Hennessey



DOWNLOAD E-BOOK

Synopsis

"Where else would a non-Jewish Portuguese immigrant open a French bistro, hire an Irish-Italian Catholic as its executive chef, and create one of the finest and most successful kosher restaurants in the United States?" As Hadassah and Joe Lieberman put it in their foreword to the Le Marais cookbook, this is "a classic New York story." Get to know the personalities behind the Le Marais experience while learning how to create its incredible delicacies at home. In sections covering sauces; soups; salads; bread, pasta, and risotto; beef; classics; lamb; veal; poultry; fish; sides; and desserts, this beautifully illustrated cookbook gives you the techniques and recipes you'll need to bring French gourmet into the kosher kitchen (or any kitchen). Hip and irreverent, the Le Marais cookbook is your entrée to the world of French cuisine that just happens to be fully kosher. Braised duck legs with white pearl onions and petite pois, anyone?

Sort review

Le Marais is far and away the best steakhouse of its kind. Le Marais Cookbook is hilarious, irreverent and full of excellent recipes, stories and general advice; it belongs in your kitchen.-- Chef Anthony Bourdain
The beloved New York City restaurant made us wait over twenty years for this book. I am happy to say, it was worth the wait. Enjoy food for every course, in every season in a stunning tome that pays tribute to the talent and accomplishments of Mark Hennessey and Jose Meirelles . They gave a gift to kosher New York in Le Marais. Make this book a gift to yourself and recreate a bit of their magic in your own home. --Susie Fishbein, best-selling author of the Kosher by Design Cookbook Series
The enormously successful Le Marais is a strictly kosher restaurant with great French food, plus a state-of-the-art butcher shop...quite a coup for Jose. Congratulations on a book well done and perfect for the home cook.--Chef Alain Sailhac, Dean Emeritus, International Culinary Center
Le Marais is my favorite steakhouse in New York, kosher or not, and Jose Meirelles is a real mensch, Jewish or not. --Alan Richman, GQ Food and Wine Critic
Le Marais is one of those restaurant gems that you find that caters to all. Their first cookbook is filled with delicious recipes and in depth guidance on proper butchering and presentation of meat. Bravo to Jose and Mark!--Salvatore Rizzo Owner/Director De Gustibus Cooking School by Miele
Jose's story is a classic New York story; it personifies the New York ethos. And it's proof of the growth of the observant Jewish community in America that wants to eat out at high- quality kosher restaurants. It has remained popular for so long because the food, wine, and service are so good. It just also happens to be kosher.--Hadassah and Joe Lieberman
Mark Hennessey and Jose Meirelles of Le Marias team up for a great steakhouse cookbook, full of incredible recipes, practical advice, great anecdotes and the literary version of salt and pepper bits of humor sprinkled throughout the book making for a great read.
The self-titled Le Marais is filled with the little extra touches that make a restaurant meal a special event and the book opens with a selection of sauces that are served in upscale steakhouses, elevating

a perfectly-done steak to even higher levels.... Le Marais is a carnivore's delight that will leave you hungering for a taste of Paris.270 pages long and published by Gefen, Le Marais is sure to wreck your diet, but well worth every calorie.--Sandy Eller, Jewish PressLe Marais epitomizes the New York story. Where else could a non-Jewish Portuguese immigrant open a French bistro, hire an Irish Italian Catholic as its executive chef, and create one of the finest and most successful kosher restaurants in the United States? Le Marais was one of the first new generation of excellent kosher restaurants. In Le Marais, Jose Meirelles and Mark Hennessey tell the story of Le Marais and share their recipes with the readers.Le Marais is a unique experiment. It offers some of the best French and/or kosher food in one of the cities of restaurants. Le Marais chefs share their best recipes with their readers in Le Marais so that they can prepare and enjoy the same food at home. Le Marais is the book for food lovers. --The Washington Book Review--This text refers to the paperback edition.About the AuthorMARK HENNESSEY is executive chef at Le Marais NY. He began cooking when he reached the age where he needed more food than his poor mother could prepare. After graduating the Culinary Institute of America in New York, through which he served an externship at the Scottsdale Princess Hotel in Scottsdale, Arizona, he went on to become sous chef of Stingray on the Upper West Side. Following a four-year run at Les Routiers, he became executive chef at the kosher restaurant Levana, paving the way for his (so far) eleven years at Le Marais, the city's only kosher French brasserie, renowned for its excellent cuisine and in-house retail butcher shop.JOSÉ de MEIRELLES is executive chef and co-owner of Le Marais NY and Clubhouse Cafe. He has loved cooking since he was a small boy growing up in Porto, Portugal. Although he attended business school and became a banker, food and cooking remained a dominant passion, and in 1987 he graduated the French Culinary Institute in New York. After stints at the famed La Réserve, Maxim's, and Park Bistro, José decided to bring his classical style of cooking to the kosher community. He opened Le Marais NY in 1995 with Philippe Lajaunie in the Times Square area.--This text refers to the paperback edition.Excerpt. © Reprinted by permission. All rights reserved.Braised Lamb ShanksServes 8I'm not sure that there is any dish that is better suited for a cold winter day than braised lamb shanks. Like all braised dishes, they are deceptively simple to make and make for great leftovers. Great for one of those days when the entire family is home, unshowered and with my personal favorite side dish of creamy polenta. Any absorbent starch will do the trick.4 tablespoons peanut oil8 (12 to 14-ounce) lamb shanksSalt and white pepper2 medium-size yellow onions, peeled and thinly sliced4 cloves garlic, peeled2 tablespoons tomato paste1 cup all-purpose flour1 (750-ml) bottle dry red wine, such as Bordeaux3 fresh plum tomatoes, seeded and diced2 large carrots, peeled and cut into ¼-inch dicePinch saffron threads5 sprigs mint, plus extra for garnish5 sprigs rosemary1 cinnamon stick4 cardamom pods1 teaspoon fennel seeds1 teaspoon cumin seeds1 teaspoon pink peppercornsRind of 1 orange8 dried figs8 dried apricotsPreheat the oven to 300F.Place a 14 by 17-inch lidded braising dish on the stovetop over medium-high heat and add the oil. Season the lamb shanks with salt and pepper. Working in batches, sear the meat on all sides

until well browned. When done, remove each piece and set aside until all of the lamb has been seared. Add the onions and garlic to the pan and cook until the onions are well caramelized. Add the tomato paste, stir, and cook until the tomato paste begins to brown, about three minutes. Sprinkle the flour evenly over the vegetables, stir and cook for about another four minutes. Add the wine and mix in well. Use a spoon to scrape off all of the fond from the bottom of the pan. Reduce the temperature on the stovetop to medium heat and cook until the liquid thickens, about three to four minutes. Return the lamb to the pan and add the tomatoes, carrots, and saffron. Pour in just enough water to cover the meat. Place the remaining herbs, spices, and the orange rind in a cheesecloth bag, tie closed and then drop that into the pan. Cover the pan and place in the oven for about three hours. At the 2½ hour mark add the figs and apricots. Cook for another 30 minutes, or until tender. When fully cooked, remove the lamb from the pan serve in a bowl with some of the onions, tomato, carrots and dried fruits. Garnish with fresh mint. --This text refers to the paperback edition. [Read more](#)

[Download to continue reading...](#)

What people say about this book

QjQLQQK, "Four Stars. lot's of stories more than recipes otherwise I don't see myself ever using this cookbook."

Ebook Tops Reader, "Like it. Very good recipes"

StarrHers, "What a cookbook!. Wonderful recipes. Interesting read. Can't wait to try the recipes. All look/sound delicious."

eom, "Five Stars. Great Book...must have."

SouthFI, "Five Stars. Great book, thank you"

Ebook Tops Reader, "The recipes on this book are super easy to follow and delicious. The recipes on this book are super easy to follow and delicious. I would even keep reading it for the Chef's writing alone. It's really fun and very informative!"

JSE, "Recipes work, and book captures the characters in the store. It's like being there. Not only do I love the food here, I love trying to cook the food here at home. Jose is a terrific guy and Mark Hennessey, the chef is a fun person to chat with, an excellent cook and a charmer in his own way. The book captures the senses of the restaurant. The butcher, Dominique Courbe is skilled and a little rough around the edges - making him funny. Senator Lieberman's forward is honest and the recipes work - at least the ones I have tried so far. I am a new fan of Sous-vide cooking for certain cuts of meat - Perfect every time. Thanks Le Marais"

Mrs F., "Five Stars. All about the history of the restaurant and recipes"

[DMCA](#)