

# COOKING WITH . . .

## Jean-Louis Dumonet, Executive Chef for Rosewood's Hotel Carlyle



**R**ENOWNED French chef and restaurateur Jean-Louis Dumonet, executive chef for the esteemed Hotel Carlyle, continues to delight guests with The Carlyle's classic cuisine and a new, home-style menu for less formal dining. Dumonet encourages guests to discuss their treasured family recipes with him. Since 1992, Dumonet served as executive chef and co-owner of Trois Jean, New York City's quintessential French bistro. He co-founded and launched this internationally acclaimed French eatery specializing in both authentic classics and creative interpretations of French dishes.

In 2000, in addition to his duties at Trois Jean, he served as executive chef for Palladin in New York City's Time Hotel and also for Rhone in New York. Previously, Dumonet was the owner and executive chef of Restaurant Jean-Louis Dumonet in Chateauroux, France. He launched and managed this upscale, traditional French restaurant, known for its fresh, local ingredients. Additionally, Dumonet served as executive chef for L'Oasis in LaNapoule, France; Ninety Park Lane in London; The Normandy Grill in Bangkok, Thailand; and Josephine and La Rotisserie in Paris.

Dumonet received culinary training, as well as hotel and restaurant management instruction, from Ecole Hoteliere Jean Drouant in Paris, France. Dumonet was born into the culinary world; his family runs the two side-by-side Parisian restaurants Josephine and La Rotisserie, where he first developed his natural talents.

### **Oven Roasted Stuffed Capon "Demi-deuil" With Root Vegetable Ragoût (serves 8)**

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|---|---------------------------|
| 1 capon (12 pounds)   | 8 ounces truffle juice    |
| 4-6 ounces sliced fresh black truffles                        | root vegetables of choice |
| 4 ounces butter   | 2 ounces truffles         |
| 2 cups of mirepoix (chopped carrots, celery, leeks and onion) | salt and pepper           |
| 1 bouquet garni (parsley, thyme, bay leaves and rosemary)     |                           |

**Two days before:** Insert slices of truffles between the skin and meat, under the breasts and legs of the capon. Salt and pepper inside the bird.

#### **Capon preparation on the day to be served:**

Fit the capon into a large pot and fill with water (or chicken stock or consommé) and add the mirepoix. Bring the pot to a boil and remove from heat. Leave the capon in the liquid for 20 minutes.

Preheat oven to 400°F. Remove the capon from the liquid and mirepoix and reduce the broth by 2/3rds.

Spread butter on the capon. Place the mirepoix in a roasting pan and add the bird. Roast for a total 60 minutes, turning the capon on one leg for 20 minutes, the other leg for 20 minutes and finally on the back for 20 minutes. Baste frequently.

Lower the oven temperature to 300°F. Add 2 inches of the broth, 4 ounces truffle juice and roast for another 40 minutes, basting every 8-10 minutes.

Remove the capon to a platter and tent it with aluminum foil. If possible, keep it near the oven to stay hot. Drain the juice into a pot, keeping a little aside for the vegetables.

Reduce the juice, and add the remaining 4 ounces of truffle juice.

#### **Root vegetable preparation on the day to be served:**

While the capon is roasting, blanch the vegetables. When the capon is done, reheat them in the juice from the capon along with the truffles and truffle juice.

Place the vegetables in a serving dish and top with the bird. Add the pan juices. (And enjoy the fragrance while you carve).

**Bon appetit!**