

## Chef Bruce Lefebvre The Frog and the Peach New Brunswick, NJ

**B**ruce Lefebvre is the Executive Chef at The Frog and The Peach Restaurant in New Brunswick, NJ. He grew up in Highland Park, NJ before attending the Culinary Institute of America. Every day he supervises the preparation of the food from “scratch.”

The Frog and The Peach describes his menu as “American Cuisine: French Rooted with World Influences.” Chef Lefebvre supports Jersey Fresh and changes his menu according to seasonal produce availability.

The Frog and The Peach has maintained a commitment to incorporate ingredients from the Garden State into seasonal menus since opening day, June 6, 1983. With the summer season, as Jersey gardens and fields are abundant with produce and herbs, The Frog and The Peach historically introduces, in addition to the regular seasonal à la carte lunch and dinner menus, a *Jersey Fresh Tasting Menu*. Offered June through September, the *Jersey Fresh Tasting Menu* evolves with the growing season; beginning with Local Spinach, Crab and Local Hot House Jersey Tomatoes, Griggstown Poussin, Point Pleasant Sea Scallops and as the season progresses with field grown heirloom tomatoes, peppers, peaches, and plums then ending with beets, butternut squash, cauliflower, grapes, apples and pears; each rendition of the *Jersey Fresh Tasting Menu* will mirror what’s in our local fields and markets, complementing accompanying ingredients as perfect seasonal matches.

The Frog and The Peach resides in a pristine Historic 1876 renovated industrial building nestled together with Federal style townhouses in downtown New Brunswick. Adorned with architectural artifacts the dining areas are sleek, stylish and smoke free.

### The Frog and The Peach

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*Executive Chef Bruce Lefebvre and  
owner Elizabeth (Betsy) Alger*

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## Special Jersey Fresh Recipes by Bruce Lefebvre

Chef Bruce Lefebvre has scaled two recipes using Jersey Fresh to proportions for the home cook.

For *Jersey Tomato Salad with Red Wine Braised Onions, White Anchovies and Herb Vinaigrette* go to the Recipes section under Consumers on this web site.

### *Jersey Peach Semifreddo with Caramelized Cherries*

This recipe is from The Frog and The Peach's special Jersey Fresh Summer Tasting Menu.

*Serves 4*

4 each whole Jersey Fresh peaches, halved and pitted

2 cups orange juice

1 ½ C sugar

8 ea. egg yolks – Jersey Fresh

2 ea. whole eggs – Jersey Fresh

2 C whipped cream

1. Place sugar and orange juice in a pot with peaches and simmer until peaches are soft.
2. Puree entire mixture and strain.
3. Whip eggs and yolks and add continue to whip while adding peach mixture.
4. Fold in whipped cream and freeze in metal ring molds or cookie cutters.

### Caramelized Cherries

1 C sugar

½ C water

¼ C corn syrup

1 pint fresh pitted Jersey Fresh cherries

1. Cook the sugar, water and corn syrup in a pot until caramelized.
2. Dip the pitted cherries into the mix and cool on parchment paper until dry.
3. Reserve the caramelized syrup (room temperature) for garnish.

### Assembly of the Peach Semifreddo

1. Unmold the Peach Semifreddo onto chilled dessert plates.
2. Garnish each plate with several Caramelized Cherries.
3. Drizzle some of the caramelized syrup onto the plate.

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