

## G R E A T C H E F S O F B O S T O N

# Pigalle's Spring Garlic Soup

**by Clint Hamblin**

Executive chef and co-owner Marc Orfaly has been praised for his unpretentious restaurant setting and the French-inspired menu of Pigalle, located at 75 Charles Street South in the Theater District. Together with Kerri Foley, this husband-and-wife team has created an uncomplicated setting featuring an outstanding menu of Parisian cuisine fused with international flavors.

Appetizers include a deliciously light Steak Tartare served with Toasted Brioche and Gaufrette Potato Chips. The Tuna Martini with Seaweed Salad, Spicy Crème Fraiche and Tobiko Roe combines Japanese and French cooking styles in a fresh and refreshing dish to start your meal.

The Salmon Niçoise Salad with Panko-Crusted Egg and Fennel Foam is a great variation of the time-honored French salad. In addition to the Niçoise salad, olives, sliced artichoke hearts and sautéed salmon, Orfaly has added partially boiled whole eggs, floured, dipped in an egg wash and deep fried for one minute in Japanese Panko bread crumbs. When you slice through the crunchy egg, the soft yellow yoke slightly runs. This is an outstanding egg variation for the traditional Niçoise salad.

Most outstanding is the Spring Garlic Soup with Brioche Croutons, Chicken Wings and Ramps. Very green, creamy and worthy of scraping the bottom of the bowl, this rich and velvety dish combines garlic, spring onion and half-and-half in an exceptional soup base. Add a cooked chicken wing with chopped chives and you have a distinguished dish that your guests will find delightful. Bon Appetit!

## Spring Garlic Soup with Brioche Croutons, Chicken Wings and Ramps

**Ingredients**  
(Serves 4)

**Soup**  
1 tablespoon unsalted butter  
1/2 cup each of coarsely  
chopped onion, celery, leek  
bottoms and celery root  
1/2 cup sliced spring green  
garlic bottoms  
1 cup sliced spring green garlic  
tops  
5 cups half-and-half  
1/3 cup blanched, chopped  
spinach

*Executive Chef Marc Orfaly***Brioche Croutons**

1 tablespoon unsalted butter  
2 slices of brioche, cubed

**Chicken Wings**

4 large chicken wings  
1 tablespoon unsalted butter  
1 cup sliced spring ramp  
bottoms  
1 cup sliced spring ramp tops  
(Also known as wild leek,  
ramp has a garlicky-onion  
flavor.)

**Preparation****Soup**

In a medium sauté pan, melt  
the butter over low heat. Add

onion, celery, leeks and celery  
root and sauté on low heat until  
tender. Add green garlic bottoms  
and sauté on low heat until ten-  
der. Add half-and-half and season  
with salt and white pepper to  
taste. Simmer over low heat for  
approximately five minutes, stir-  
ring occasionally. Transfer to a  
blender and purée until smooth.  
Transfer soup base to a medium  
saucepan and set aside.

Purée green garlic tops and  
spinach in a blender until smooth.  
Heat the soup base, folding in the  
puréed spinach green and garlic  
top mixture. Cook over medium  
heat for approximately five min-  
utes until hot, stirring occasionally.

**Brioche Croutons**

Set the oven at 350 degrees.  
Melt butter on a baking sheet and  
toast brioche cubes for approxi-  
mately 10 minutes, stirring occa-  
sionally. Garnish soup with crout-  
ons, chopped chives and a pinch  
of togarashi Japanese red chili  
powder.

**Chicken Wings**

Deep fry chicken wings for  
approximately 10 minutes until  
golden.

In a small sauté pan, melt the  
butter over low heat. Add the

ramp bottoms and sauté over low  
heat until tender. Add ramp tops  
and fried wings and sauté over  
low heat for approximately five  
minutes. Serve on the side or in  
the soup.

**Wine Pairing**

Entre Deux Mers – Chateau Tour  
DeMirambeau White Bordeaux  
2005

**Signature Cocktail**

The Gem is a dark green rum  
cocktail with a definite nutty taste  
that is easy to put together and  
even easier to drink.

**The Gem**

2 ounces Bacardi Rum  
1 ounce Frangelico  
1/2 ounce freshly squeezed  
lemon juice  
1/2 teaspoon Pandan  
(Asian screwpine extract)

Combine all ingredients in a  
cocktail shaker with ice and  
shake vigorously. Strain into a  
martini glass and garnish with a  
lime twist.

