

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

Harvard Gardens' Prosciutto and Mango Pizza

by **Clint Hamblin**

Harvard Beer Gardens was the first Boston restaurant to acquire a liquor license after prohibition. Now, after more than 75 years, the pub-like restaurant and bar now known as Harvard Gardens at 316 Cambridge Street has become a neighborhood landmark. Famous for its traditional hamburgers served with French fries and a glass of beer in a relaxed and unpretentious atmosphere, this Beacon Hill establishment continues to be a great place to get together with family, friends and co-workers.

Boasting one of the longest bars in Boston, this watering hole is always active. The friendly atmosphere encourages a relaxed dining experience, and don't be surprised when restaurant manager Will Clark visits your table to assess your experience.

Under the creative skills of executive chef Jared Hargreaves, the former pub fare menu includes dishes you might only expect in an expensive upscale Boston restaurant. Try their Asparagus Ravioli served with Fresh Peas, Pea Shoots and Mushrooms topped with a white truffle butter sauce. The hamburger remains on the reasonably priced menu, but now we're talking a Kobe Beef Burger topped with Smoked Tomato and Spicy Frizzled Onion.

You can be sure that the original menu didn't include Fried Lobster Wontons with an Orange and Sweet Chili Dipping Sauce

or an expertly prepared Rare Seared Tuna over a salad of Baby Spinach, Spun Carrots, toasted Coconut and Orange Segments tossed with a Honey Dijon and Tarragon Vinaigrette. You can't get a better tuna salad combination anywhere in Boston.

If sandwiches are your thing, you'll love the Oven Roasted Thick Sliced Turkey Club with Applewood Smoked Bacon, Orange and Cranberry Chutney, on Thick Sliced Stone Ground Wheat Bread and Tomato.

The Marinated Oven Roasted Split Chicken with Balsamic and Roasted Shallot Jus accompanied by Roasted Garlic Mashed Potatoes and Green Beans is comfort food at its very best, but the Seared Scallops atop Porcini Scented Mashed Potatoes with a warm Salad of Asparagus, Sweet Peas, Pea Shoots, Dates and Mushrooms is a masterpiece. The scallops are perfectly cooked, and the mashed potatoes are light and *sans* lumps, just like mom tried to make.

For dessert, the Vanilla Cheesecake with Banana Caramel, Chocolate and Coconut Crust with Crème Anglaise is only rivaled by the Honey Drizzled Fresh Strawberries with Orange Zest, Lavender "Spoon" Custard and White Chocolate Cream.

In addition to the great salads, appetizers and entrées available at Harvard Gardens, the pizzas are a real standout including the Prosciutto and Mango Pizza with Sweet Potato, Fontina and Serrano

Peppers. Gorgeous to look at and delicious to eat, you'll find this unusual combination pizza easy to make and well worth the effort.

The next time you visit Harvard Gardens, you might want to try a hamburger, but only with your raw oysters and rare tuna salad, of course.

Prosciutto and Mango Pizza

Ingredients

1 pound store-bought pizza dough
2 ounces sliced prosciutto
1/3 sweet potato, roasted, peeled and sliced
2 ounces shaved serrano pepper
2 ounces mozzarella cheese
2 ounces fontina cheese
1/4 mango, sliced

Pizza Sauce

1 can chopped tomatoes
1 can tomato paste
1 teaspoon dried basil
2 teaspoons dried oregano
1/2 teaspoon garlic, chopped and peeled
1/4 cup sugar
1/8 cup extra-virgin olive oil
1/2 teaspoon cracked black pepper
1/2 teaspoon kosher salt

Sauce Preparation

Add oil and garlic to pot on medium heat. Sweat out garlic until it starts to caramelize, and then add herb and tomato product. Combine other ingredients and simmer on medium-low heat, stirring often. Allow sauce to cool and then purée.

Pizza Preparation

Preheat oven to 500 degrees. Coat dough ball in flour and flatten to remove air bubbles. Portion dough into 8-ounce dough balls and cover with a bowl for one hour before using.

Gently squeeze outer edges of the dough creating an outer crust. With the back of your hands, pull in each direction to create your pizza crust, or roll it with a rolling pin.

On a wooden pizza peel, spread a light coating of corn meal and place dough on top. Spread on pizza sauce leaving a 1-inch dry area at the outside of the crust. Place on the sliced sweet potatoes, then cheeses, and top with sliced mango, prosciutto, and the thin slice of serrano pepper.

Place in oven or on a pizza stone for about 10 minutes.

Wine Pairing

Clark recommends Sauvignon Republic, Sauvignon Blanc.

Signature Cocktail

A very popular and totally refreshing drink is Harvard Gardens' Ginger Peach Cocktail. It's the taste of morning, but caution is advised. This delicious concoction will sneak up on you.

Ginger Peach Cocktail

3 ounces Stoli peach
Muddled fresh ginger
Splash of iced tea, lemonade and ginger beer

Mix all together and garnish with a lemon.



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