

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.

