



## **Jean-Yves Piquet, Chef University Club**

Jean-Yves Piquet has had a long and distinguished career in delighting gourmands with his extraordinary culinary expertise.

In 1986, Chef Piquet found a home at The University Club and The University Club members found the answer to their culinary palate. Under his guidance and leadership, the Club consistently serves fine cuisine in three member dining rooms and 11 member banquet facilities. These events can range from four to six hundred attendees.

His career began in 1959 in Nantes, France, his birthplace, where he served a three-year apprenticeship at Restaurant Decré. Additionally, during his apprenticeship, he worked at Sables d'Olonne, Champtoceaux, la Baule and the fair of Challans. Chef Piquet came to the United States in 1967, after an esteemed career in France, and worked variously as Chef Saucier at the Colony Hotel in Palm Beach, Sous Chef at Le Cirque and Executive Chef at The Brussels and La Caravelle and the three-star restaurant Le Cygne.

Previously, Chef Piquet served as President of the Vatel Club, and served on the Board of Advisors of the French Culinary Institute and the Culinary Institute of America. He currently serves as Delegué General of the Maitres Cuisiniers de France in the U.S.

Chef Piquet is the recipient of numerous awards including the Gold Medal of the Maitres Cuisiniers de France (1997), the Gold Medal of the Academie Culinaire de France (1996), Copper Toque of the Maitres Cuisiniers de France (1995), the Medal of Honor of the Ecolé Le Cordon Blue de Paris (1987) and the Medal of Honor of the Vatel Club, in thanks for the many services rendered in the profession. He was also elected Chef of the Year in 1990 and received the Toque d'Argent.

### Pear Vichyssoise

#### Ingredients (Recipe for 4 servings)

6 pears (Bosc or Bartlett)	1 small onion, chopped
1/2 lemon, juiced	1/2 cup of skim or low fat ilk
3 cups of chicken broth, low salt	Pinch of ginger powder
1 medium leek, with green trimmed, cut into small dice	Pinch of nutmeg
1 medium potato, cut into small cubes	Salt & pepper to taste
	Pear slices for garnish

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First, peel and core the pears and put in the water/lemon juice mixture to keep from browning. (Remember to reserve a few of the slices for the garnish later).

1. In a medium sized saucepan, combine the butter, leek and onion until soft. Add the chicken stock, chopped pear, potato and seasoning. Cook for about 20 minutes
2. Once mixture is fully cooked, let soup cool for about 10 minutes in an ice bath. Then, in a food processor or blender, puree the soup and let cool for a few minutes. Add milk and adjust seasonings. Cool in refrigerator until serving.
3. Serve in a soup bowl with a few slices of the reserved pear on top. Bon Appetit!