

2019

# CHRISTMAS

## CHRISTMAS MENU 2019

### APPETIZER

Venison carpaccio, pineapple, green apple, turnip and yogurt

### FIRST COURSE

Ravioli in orange partridge broth

### SECOND COURSE

Pheasant meat skewers with head cabbage mayonnaise  
on fennel and orange salad

### DESSERT

Ice cream



**FRANCHI**  
FOOD ACADEMY

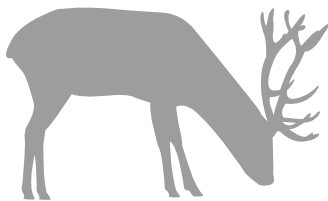
**Appetizer**

## VENISON CARPACCIO

*Venison carpaccio, pineapple, green apple, turnip and yogurt*

**RECIPE for 4 persons**

**G 400** venison fillet  
**G 100** pineapple  
**G 100** green apple  
**G 80** turnip  
**G 200** sandwich bread  
**G 50** mixed salad  
**G 20** yogurt  
**G 30** sugar  
**G 100** water  
Mint and lime to taste  
EVO oil to taste  
Salt and black pepper to taste



**DIRECTIONS**

- Prepare a syrup with water and sugar. Put the same amount of water and sugar in a saucepan. Bring the water to a boil, stir and make the syrup thicken.
- Clean and dice the pineapple, put it into a vacuum bag and condition with half of the sugar syrup for 15 minutes.
- Repeat the procedure with green apple and turnip.
- Open the vacuum bag, drain and season with chopped fresh mint and lime zest.
- Slice the fillet, pound the meat to tenderize it between two backing papers slightly sprinkled with EVO oil, in order to obtain a very thin sliver.
- Dice the sandwich bread, season with salt and oil and toast with EVO oil, in a pan.
- Arrange the slivers on a serving dish, season with salt and oil, garnish with pineapple, green apple, sandwich bread, mixed salad and some yogurt.

by Roberto Dormicchi

**Difficulty: medium**  
Preparation time 35'  
Kcal 360  
Running M 32' F 45'  
Wine Verdicchio di Matelica DOC

**WATCH THE VIDEO RECIPE**  
<http://bit.ly/venisoncarpaccio>





**FRANCHI**  
FOOD ACADEMY

First Course

## PARTRIDGE RAVIOLI

*Ravioli in orange partridge broth*

RECIPE for 4 persons

**N 2** partridges  
**G 20** celery  
**G 20** onion  
**G 20** carrot  
**N 2** cloves  
**N 1** garlic slice  
**G 100** ricotta cheese  
**G 30** parmesan cheese  
**N 3** eggs  
**G 250** flour  
Parsley to taste  
Lemon zest and orange zest to taste  
Nutmeg to taste  
EVO oil to taste  
Salt and black pepper to taste



**Difficulty: medium**  
Preparation time 90'  
Kcal 540  
Running M 49' F 67'  
Wine Trebbiano D'Abruzzo DOC

DIRECTIONS

- To prepare a traditional egg pasta, put the flour on a pastry board, making a flour volcano. Add eggs and mix with a fork, combining the flour. Start kneading the dough by hand for about 10 minutes. Once kneaded, roll up with food grade film and leave to stand for at least 30 minutes.
- Bone the partridges, set aside the meat, clean the bones under running water.
- Sear the partridges' bones, add celery, carrot, onion with the cloves put into it, orange zest in a non-stick pan.
- Brown and add water to make the broth. Boil for at least 1 hour.
- Cut the meat into cubes and sear with crushed garlic and EVO oil, season with salt and pepper.
- Pass the meat through the blender, adding ricotta cheese, and season with nutmeg and lemon zest.
- Roll out dough with a rolling pin, cut it into stripes to cover ravioli mold, fill it with partridges stuffing using a pastry bag, cover and seal well with the help of a rolling pin.
- Filter the broth.
- Cook the ravioli in boiling salted water, drain and arrange on a serving dish, cover with broth, garnish with orange zest and chopped parsley.

by Roberto Dormicchi

WATCH THE VIDEO RECIPE  
<http://bit.ly/partridgeravioli>



**FRANCHI**  
FOOD ACADEMY

Second Course

## PHEASANT MEAT SKEWERS

*Pheasant meat skewers with head cabbage mayonnaise on fennel and orange salad*

### RECIPE for 4 persons

**N 16** pheasant fillet

**N 8** bamboo skewers

**N 1** garlic slice

**N 2** fresh fennels

**N 2** oranges

**G 200** head cabbage

**G 100** egg white

**G 10** lemon juice

**G 20** white wine vinegar

**G 300** sunflower oil

**G 5** mustard

Rosemary to taste

Salt, black pepper and EVO oil to taste

Chopped parsley to taste



**Difficulty: medium**

Preparation time 25'

Kcal 910

Running M 82' F 113'

Wine Alto Adige Chardonnay DOC

### DIRECTIONS

- Put the head cabbage into juice extractor and set aside the juice. Put mustard, salt, egg white and head cabbage juice into a pot. Use an immersion blender, add lemon juice and vinegar, pour sunflower oil.
- Season pheasant breasts with salt, pepper, garlic, rosemary and EVO oil. Mince the meat into cubes and make meat skewers.
- Sear the meat over high heat.
- Clean the fennel and chop with a knife, then dip in cold water.
- Peel the orange and make orange slices.
- Season the orange and fennel, after drained, with parsley, EVO oil, salt and pepper.
- Spread the head cabbage mayonnaise on a serving dish, arrange fennel and orange salad, then pheasant meat skewers. Serve hot.

by Roberto Dormicchi

WATCH THE VIDEO RECIPE  
<http://bit.ly/pheasantskewer>