

NEW YEAR'S EVE 2019



FRANCHI
FOOD ACADEMY

New Year's Eve Dinner Menù 2019

APPETIZER

Venison meat rolls
Pheasant nuggets with lime, mint and paprika

FIRST COURSE

Potato dumplings with pesto sauce and quails

SECOND MEAT COURSE

Mouflon "nocette" with swiss chard scramble
Venison skewers with a fanciful salad

DESSERT

Fruit salad



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Appetizer

VENISON MEAT ROLLS

INGREDIENTS (4 persons)

G 400 venison fillet (thin slices)

G 100 fresh cream

Marjoram to taste

G 50 ground pistachios

G 100 salad

EVO oil to taste

Salt and black pepper to taste

DIRECTIONS

- Whip the cream, adding a pinch of salt, the minced marjoram and the pistachios.
- Season the venison slices with salt, black pepper and extra virgin olive oil.
- Spread the cream over each fillet and roll them up.
- Arrange the salad with the meat rolls on a serving dish. Season with EVO oil.



Difficulty: easy

Preparation time 10'

Kcal 286

Running M 26' F 35'

Wine Alto Adige Pinot Nero DOC



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Appetizer

PHEASANT NUGGETS WITH LIME, MINT AND PAPRIKA

INGREDIENTS (4 persons)

G 500 pheasant meat
G 5 sweet paprika
N 1 lime
N 5 mint leaves
G 50 Greek yogurt
EVO oil to taste
Salt and black pepper to taste

DIRECTIONS

- Season the pheasant nuggets with paprika, lime juice, salt, pepper and extra virgin olive oil.
- Sear the meat in a non-stick frying pan on each side.
- Season the Greek yogurt with grated lime zest, salt and black pepper.
- Pour the yogurt in a serving dish, arrange the nuggets and garnish with the mint leaves, a lime segment and extra virgin olive oil.



Difficulty: medium
Preparation time 40'

Kcal 279

Running M 25' F 34'

Wine Umbria Grechetto IGT



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First course

POTATO DUMPLINGS WITH PESTO SAUCE AND QUAILS

INGREDIENTS (4 persons)

G 560 potato dumplings

N 4 quails

G 200 pesto

G 30 Parmesan cheese

G 30 white wine

G 100 vegetable broth

Salt to taste

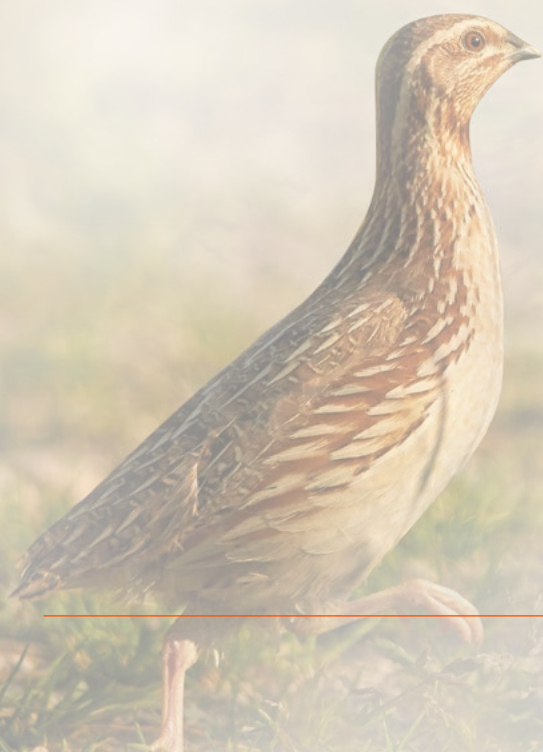
Black pepper to taste

Extra virgin olive oil

Rosemary, sage, marjoram to taste

DIRECTIONS

- Debone the quails and set the breasts and the legs aside.
- Pan sear the breasts and the legs in a non-stick frying pan, add the white wine, salt and pepper. Add broth and cook slowly for about 10 minutes.
- Cook the potato dumplings in plenty of salted boiling water, drain and toss with the pesto. Arrange on a serving dish and garnish with the breasts and the legs of quail.
- Add a few shaves of Parmesan cheese to the top.



Difficulty: medium

Preparation time 30'

Kcal 710

Running M 64' F 88'

Wine Trento DOC Extra Brut



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Second meat course

MOUFLON "NOCETTE" WITH SWISS CHARD SCRAMBLE

INGREDIENTS (4 persons)

G 500 mouflon fillet
G 200 stale bread
G 50 parsley
N 1 lemon
Gin to taste
G 300 swiss chard
N 2 eggs
Salt and black pepper to taste
EVO oil to taste

DIRECTIONS

- Blend the bread with the parsley leaves washed and dried, salt, pepper and lemon zest.
- Marinate the fillet with a few drops of lemon, Gin and black pepper.
- Sear the meat, add the broth and let cook for 5 minutes. Let dry the sauce and add salt and pepper to taste.
- Blanch the Swiss chard for few minutes, drain and cool in an ice bath, dry and cut into thin strips.
- Stir-fry the Swiss chard, season with extra virgin olive oil, salt and pepper. Add the beaten eggs and mix with a spatula.
- Arrange the green bread on a serving dish, remove excess bread, add the Swiss chard and the mouflon "nocette".



Difficulty: medium
Preparation time 40'

Kcal 374

Running M 34' F 46'

Wine Rosso Conero DOC



Second meat course

VENISON SKEWERS WITH A FANCIFUL SALAD

INGREDIENTS (4 persons)

4 venison skewers
1 orange
Rosemary to taste
20 gr watercress
20 gr chard
20 gr pea sprouts
Extra virgin olive oil to taste
Salt and pepper to taste

DIRECTIONS

- Scrape the orange and leave its zest aside, mix the juice with some minced rosemary to season the meat skewers.
- Grill the skewers over high heat.
- Toss the salad ingredients with salt, pepper and oil.
- Arrange the salad on the base of your serving plate, top with the venison skewers and drizzle oil over together with the orange zests.

Difficulty: easy

Preparation time 20'

Kcal 228

Running F 28' M 20'

Wine Spèra Vermentino di Gallura DOCG Az. Siddùra