



FRANCHI
FOOD ACADEMY

2020

NEW YEAR'S EVE

NEW YEAR'S EVE MENU 2020

APPETIZER

Roe deer mousse with tomato chutney and eggplant

FIRST COURSE

Saffron risotto with pecorino cheese, fava beans
and chamois tartare

SECOND COURSE

Venison tataki with crispy spinach

DESSERT

Date with mascarpone cheese



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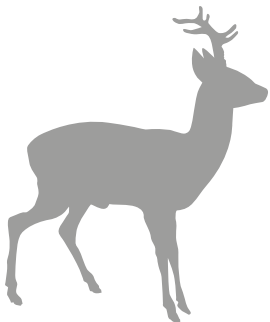
Appetizer

ROE DEER MOUSSE

Roe deer mousse with tomato chutney and eggplant

RECIPE for 4 persons

G 400 roe deer meat
N 2 slices of sandwich bread
G 80 fresh cream
G 50 egg white
G 10 parsley
G 80 green tomatoes
G 15 sugar
N 1 eggplant
G 80 arugula
G 80 Philadelphia cream cheese
Tabasco to taste
EVO oil and salt to taste



DIRECTIONS

- Mince roe deer meat. Blend with sandwich bread soaked in cream, parsley, egg white and salt.
- Roll out the food grade film, put one spoon of fresh cream in the center, arrange the meat and roll up. Cook for 20 minutes in boiling water. Allow to cool.
- Dice the tomatoes. Put it in a pan with sugar, fill with water, add a pinch of salt, five drops of tabasco, allow to cook, blend with an immersion blender, sift.
- Peel the eggplant and sear in a non-stick pan, season with salt, pepper and EVO oil.
- Combine Philadelphia with salt, EVO oil, cream, then fill a pastry bag with star piping tip.
- Spread tomato chutney on a serving dish, arrange arugula, slices of meat (1 cm), Philadelphia cream cheese puffs and roasted eggplant.

by Roberto Dormicchi

Difficulty: high

Preparation time 35'

Kcal 320

Running M 29' F 40'

Wine Roero Arneis DOCG

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



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First Course

RISOTTO WITH CHAMOIS

Saffron risotto with pecorino cheese, fava beans and chamois tartare

RECIPE for 4 persons

G 240 Carnaroli rice
G 20 celery
G 20 carrot
G 20 onion
2 cloves
G 40 butter
G 70 grated parmesan cheese
G 2 saffron
G 200 pecorino cheese
G 200 fava beans
G 200 chamois meat
Lemon zest to taste
Chopped parsley and fresh wild fennel to taste



DIRECTIONS

- Prepare a vegetable broth with celery, carrots and onion with the cloves put into it.
- Sear fava beans in boiling water, drain and allow to cool in cold water. Open the fava beans with a paring knife and remove the pod, season with oil, salt, pepper and chopped wild fennel.
- Cut the pecorino cheese slices into small cubes and set aside.
- Pound the chamois meat with a knife, season with salt, pepper, grated parmesan cheese, chopped parsley.
- Toast the rice with 20 g of butter, add the broth seasoned with salt. Continue to cook adding some broth little by little.
- Add a little lukewarm broth to saffron pistils.
- Combine the dilute saffron with the rice and add the rest of the butter and parmesan cheese.
- Arrange the rice on a dish, make some circles with pecorino cheese, fava beans, chamois tartare using a "coppa-pasta" (cutter mold ring), garnish with wild fennel and saffron pistils.

by Roberto Dormicchi

Difficulty: medium
Preparation time 45'
Kcal 645
Running M 58' F 80'
Wine Valtellina Rosso DOC

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



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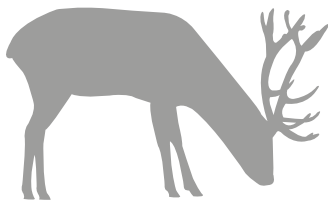
Second Course

VENISON TATAKI

Venison tataki with crispy spinach

RECIPE for 4 persons

G 400 venison loin
G 40 black truffle
G 400 fresh spinach
G 40 butter
G 40 flour
G 400 vegetable broth
G 20 breadcrumbs
EVO oil to taste
Salt and pepper to taste
Bicarbonate to taste



DIRECTIONS

- Clean the spinach, remove the stalks and wash the leaves with water and bicarbonate.
- Blanch the spinach in a frying-pan for few seconds, season with salt, set aside.
- Make a roux with butter and flour, add vegetable broth and make the sauce thicken, season with salt.
- Add half of the spinach to the roux and mix using an immersion blender.
- Cut the venison loin (2 cm), tie the meat with cooking twine, sear the meat on both sides in a non-stick pan, add salt and pepper, leave to stand for about 1 minute and cover the meat with tinfoil.
- Stir-fry the spinach with butter in a non-stick pan for few seconds, add salt.
- Make a line of melted butter on serving dish using a pastry brush, sprinkle with breadcrumbs and remove the not needed.
- Spread the spinach cream with a spoon, the crispy spinach and the venison loin.
- Sprinkle with black truffle.

by Roberto Dormicchi

Difficulty: easy
Preparation time 30'
Kcal 350
Running M 32' F 44'
Wine Rosso Conero Riserva DOCG

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