



FRANCHI
FOOD ACADEMY

MERRY CHRISTMAS


FRANCHI
FOOD ACADEMY

MENU 2021

Starter

Puffed pasta with pounded venison
Elk liver with caramelized onions

First Course

Wild boar tortello and autumn scent

Second Course

Stewed chanterelle and venison

Watch the video recipes



www.franchifoodacademy.it



FRANCHI
FOOD ACADEMY

PUFFED PASTA WITH POUNDED VENISON



STARTER

★ **DIFFICULTY** Medium
🕒 **TIME** 30'

👤 **SERVES** 4
🦌 **GAME** Deer

🔥 **CALORIES** 660 Kcal
👨 **CHEF** Roberto Dormicchi

INGREDIENTS

G 300 venison meat
12 conchiglioni (large pasta shells)
mL 500 peanut oil
G 20 shallot
1 clove of garlic
G 10 mustard
Straw paper to taste
Lemon juice to taste
Worcestershire sauce to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Cook the conchiglioni in plenty of salted water for about 30', let them boil slowly. Drain, lay on a drying tray, and bake at 40° C (104° F) for about 12 h.
- Bring the temperature of the peanut oil up to 200° C (392° F); stir-fry the conchiglioni. Drain and arrange over the straw paper. Pound the venison meat with knife, season with the chopped shallot, garlic, mustard, Worcestershire sauce, few drops of lemon, extra virgin olive oil, salt, and pepper.
- Fill each conchiglione with the mixture. Serve with extra virgin olive oil and ground pepper.



🍷 **WINE** Bramaterra DOC



FRANCHI
FOOD ACADEMY

ELK LIVER WITH CAMELIZED ONIONS



STARTER

★ **DIFFICULTY** Low

🕒 **TIME** 3h 15'

👤 **SERVES** 4

🍷 **GAME** Elk

🔥 **CALORIES** 416 Kcal

👨 **CHEF** Michael Hunter

INGREDIENTS

G 450 liver cut in to 4 pieces
1 red onion
mL 250 red wine
G 130 sugar
mL 30 brandy or cognac
G 5 salt for brine
Butter to taste
Herbs to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Add the portions of liver to a container and cover with cold water. Add 1 teaspoon of salt to the water and liver. This will draw out excess blood from the liver and soften the gamey flavor. Soak overnight or for at least 3 h.
- Add the wine and 125 g of sugar to a small pot and boil to reduce by $\frac{3}{4}$ rds until it resembles a sticky sauce. Remove the liver from the water and pat dry.
- Add the sliced onion to a small pot and sauté on high heat with a little oil and butter, cover with a lid and reduce to medium heat.
- Stir onions occasionally, when translucent in color add 5 g of sugar and the brandy and reduce until almost dry. The onions should be soft and appear caramel in color after 10-15' cooking.
- Heat a large cast iron pan or heavy bottom frying pan on high heat. Add a little oil and season the liver with salt and pepper. Fry the liver in the oil and then add a little butter. Cook for 1-2' per side.
- Remove and rest for 2-3' before slicing. Garnish with the caramelized onion, wine glaze and fresh herbs.



🍷 **WINE** Amarone della Valpolicella Classico DOCG



FRANCHI
FOOD ACADEMY

WILD BOAR TORTELLO AND AUTUMN SCENT



FIRST COURSE

★ **DIFFICULTY** Medium

🕒 **TIME** 1h 30'

👤 **SERVES** 4

🐗 **GAME** Wild boar

🔥 **CALORIES** 447 Kcal

👨 **CHEF** Roberto Dormicchi

INGREDIENTS

G 200 wild boar lean meat
G 20 onion
1 clove of garlic
1 sprig of rosemary
mL 50 white wine
G 30 grated parmesan cheese
1 egg yolk
3 eggs
G 260 flour
Sage, marjoram, thyme to taste
Salt to taste
Extra virgin olive oil to taste

For the stock

1 sprig of rosemary
Wild berries infusion to taste
Orange zest to taste

PREPARATION

- Mix the flour and eggs, adding a pinch of salt and let the dough rest, cover it with a cling film in the refrigerator for 10'.
- Roll out the dough and cut into disks with a pastry cutter.
- Prepare a sauté with the extra virgin olive oil, the onion into brunoise, the crushed garlic, then add the meat cut into regular cubes and the aromatic herbs.
- Cook the meat, pour in the wine, let it evaporate, then season with salt and pepper.
- Pass the meat through the mincer twice, add the parmesan cheese, the egg yolk and mix. Stuff the pasta discs and close them to make a tortello.
- Infuse the berries with the orange peel and rosemary, filter, bring to a boil, and season with salt.
- Cook the tortelli in salted water, drain, then arrange in a serving dish, with grated orange peel in the microplane, flowers, sprig of rosemary, and the berries infusion.



🍷 **WINE** Lambrusco Mantovano DOC

STEWED CHANTERELLE AND VENISON



★ **DIFFICULTY** Low

🕒 **TIME** 30'

👤 **SERVES** 4

🦌 **GAME** Fallow deer

🔥 **CALORIES** 270 Kcal

👨 **CHEF** Gabriel Jonsson

INGREDIENTS

G 240 thin slices of venison
G 150 chanterelle mushroom
1 chopped shallot
G 150 cranberry
mL 400 cream
mL 15 concentrated
chanterelle stock
1 pot of parsley
4 slices of levain bread
G 20 butter
Horseradish to taste
Salt and pepper to taste
Extra virgin olive oil to taste



🍷 **WINE** Alto Adige Lagrein DOC

PREPARATION

- Fry the mushrooms in a pan with a little oil, after cleaning them thoroughly. Add the shallot, a knob of butter and finish cooking.
- Put the mushrooms in a bowl.
- Heat the meat in a pan with a little oil and pour in the mushrooms. Add the cream and the stock, then simmer. Add salt and pepper to taste.
- Add the cranberries almost at the end of the cooking time of the meat, about 2' from the end.
- Toast the bread and serve alongside the meat, after covering it with grated horseradish and parsley.