

HAPPY EASTER



FRANCHI

FOOD ACADEMY

MENU 2021

Starter

Venison carpaccio, fava beans, oranges and fossa cheese

First Course

Roe deer venison cannelloni with woodland scent

Second Course

The deer, the trout and the pistachio

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FOOD ACADEMY



VENISON CARPACCIO, FAVA BEANS, ORANGES AND FOSSA CHEESE

STARTER

★ **DIFFICULTY** Low

🕒 **PREPARATION** 20'

👤 **SERVES** 4

🦌 **GAME** Fallow Deer

🔥 **CALORIES** 211

👨 **CHEF** Roberto Dormicchi

INGREDIENTS

G 400 thin slices of deer fillet
G 100 fava beans blanched and cooled
G 100 oranges
N 1 lime
G 50 Fossa cheese
Extra virgin olive oil to taste
Salt to taste
Black pepper to taste

PREPARATION

- Plunge the fava beans in the boiling water, drain, let cool and peel them. Set them aside.
- Peel the oranges and separate them into wedges.
- Pound the slices of meat, arrange them on a serving dish, season with lime juice, a little salt and extra virgin olive oil.
- Top the meat with fava beans, oranges and shavings of Fossa cheese (use a microplane).



🍷 **WINE** Verdicchio



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ROE DEER VENISON CANNELLONI WITH WOODLAND SCENT

FIRST COURSE

★ **DIFFICULTY** Medium

🕒 **PREPARATION** 1h 45'

👤 **SERVES** 4

🍷 **GAME** Roe Deer

🔥 **CALORIES** 860 Kcal

👨 **CHEF** Ilenia Rossi

INGREDIENTS

N 3 eggs

G 300 type 00 flour

For the bechamel sauce

G 200 milk, preferably whole

G 20 butter

G 20 flour

N 1 pinch of salt

N 1 pinch of pepper

Nutmeg to taste

For the filling

G 500 of ground roe deer venison

N 1 egg

G 100 Parmesan cheese

G 10 extra virgin olive oil

For the sauce

G 300 forest mushrooms

N 1 garlic clove

G 80 extra virgin olive oil



PREPARATION

- Prepare a classic egg pasta. With a rolling pin, roll out the dough directly on the board, bringing it to the desired thickness. Once the dough is rolled out, cut into squares of approximately 15-20 cm. Blanch the pasta in salted water, then cool off in cold water. Place the pasta on a cotton cloth. For the filling, cook the minced venison in a pan with the oil; once cooked allow the meat to cool. Mix the meat with the Parmesan and the egg. Season with salt.
- For the sauce, heat a pan with the oil and garlic. When browned, add the mushrooms which have been cut into cubes. Add water and let them to cook, seasoning it with salt. For the bechamel, put the milk on to boil. Soften the butter with your hands and combine it with the flour bit by bit, creating a consistent mixture. Once the milk has come to a boil, remove from heat and add the butter and flour mixture. Stir with a whisk until the mixture has dissolved. Add salt, pepper and nutmeg.
- Take the squares of dough and, using a pastry bag, pipe on the filling. Roll the cannelloni and cut. In the bottom of an ovenproof dish, pour half the bechamel and lay the cannelloni on top, followed by the sauce and the rest of the bechamel. Bake in the oven at 200° C (392° F) for about 15'; remove from the oven and serve hot.

🍷 **WINE** Cerasuolo D'Abruzzo DOC



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THE DEER, THE TROUT AND THE PISTACHIO

SECOND COURSE

★ **DIFFICULTY** Medium

🕒 **PREPARATION** 30'

👤 **SERVES** 4

🍷 **GAME** Deer

🔥 **CALORIES** 772 Kcal

👨 **CHEF** Alessandro Gavagna

INGREDIENTS

G 600 venison fillet

G 100 trout eggs

G 300 pistachio nuts

mL 50 broth

Thyme and marjoram to taste

Garlic and extra virgin olive oil to taste

Salt and pepper to taste

PREPARATION

- Remove all sinews and fat from the meat, let it flavour for at least one day, closing the fillet under vacuum with herbs, garlic and pepper.
- Season the fillet with salt and pepper and sear it on the hot grid. The meat must remain soft and juicy inside.
- Into a blender, mix the pistachio nuts with broth and extra virgin olive oil, until you get the right texture. Adjust the sauce with salt.
- Arrange two venison medallions, high about 2.5 cm, on a serving dish, lay down the trout eggs and add the pistachio nut cream. Complete with a trickle of extra virgin olive oil and ground pepper.



🍷 **WINE** Friuli Aquileia Refosco DOC