



FRANCHI
FOOD ACADEMY

HAPPY NEW YEAR

MENU 2021

Starter

Canapé with mascarpone cheese and venison carpaccio
Venison tenderloin in storo flour pastry

First Course

Deer ravioli with sautéed vegetable cream

Second Course

Fried wild boar fillet and vegetables with pineapple mustard

 Watch the video recipes

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CANAPÉ WITH MASCARPONE CHEESE AND VENISON CARPACCIO

STARTER

★ **DIFFICULTY** Easy

🕒 **PREPARATION** 15'

👤 **SERVES** 4

🦌 **GAME** Roe deer

🔥 **CALORIES** 389 Kcal

👨 **CHEF** Roberto Dormicchi

INGREDIENTS

G 150 roe deer fillet
N 8 sliced bread
G 150 mascarpone cheese
G 30 grated Parmesan cheese
G 30 black truffle
G 20 extra virgin olive oil
Thyme to taste
Lemon zest to taste
Lemon juice to taste
Salt and pepper to taste

PREPARATION

- Blend the mascarpone cheese with thyme, lemon zest, Parmesan, then season with salt and pepper.
- Cut the sliced bread into triangles and toast them.
- Cut the fillet into slices and season with lemon juice, oil and pepper.
- Spread the mascarpone cheese on the bread with a pastry bag using a star tip. Lay the roe deer carpaccio on top and garnish with black truffle.



🍷 **WINE** Esino Rosso DOC



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VENISON TENDERLOIN IN STORO FLOUR PASTRY



STARTER

★ **DIFFICULTY** Low

🕒 **PREPARATION** 20'

👤 **SERVES** 4

🦌 **GAME** Fallow deer

🔥 **CALORIES** 760 Kcal

👨 **CHEF** Roberto Dormicchi

INGREDIENTS

G 600 premium venison tenderloin
N 4 eggs
N 2 boiled potatoes
G 100 Trentingrana cheese
mL 100 whole milk
G 300 Storo flour for breading
N 1 shallot
N 3 juniper berries ground powder
N 1 clove powder
Salt to taste
Chopped parsley to taste
Peanut oil for frying as needed

PREPARATION

- Mince the venison into a medium disc shapes, place it in a container, and little by little add all the ingredients but cornmeal and oil.
- Mix everything for a few minutes until you get a smooth and soft dough; at this point prepare the spheres about G 30 each.
- Once all the balls are ready, slightly sticky, coat them with the Storo flour and press them lightly, as to have everything compact.
- Heat the oil in a pan and fry for 1' on each side, in order to obtain a pink cooking at the heart to bring out the flavors and aromas of the dish.





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DEER RAVIOLI WITH SAUTÉED VEGETABLE CREAM



FIRST COURSE

★ **DIFFICULTY** Medium

🕒 **PREPARATION** 60'

👤 **SERVES** 4

🦌 **GAME** Deer

🔥 **CALORIES** 574 Kcal

👨 **CHEF** Roberto Dormicchi

INGREDIENTS

For the home-made pasta

G 320 flour
N 6 egg yolks
N 1 egg
Table salt to taste

For the stuffing

G 300 Venison meat pounded with knife
G 50 blueberries
G 10 Pecorino cheese
G 10 butter
Table salt to taste
Black pepper to taste

For the cream

G 300 vegetable broth
G 100 (chicory, chard, spinach)
N 1 clove of garlic
N 1 anchovy
G 20 butter
G 20 flour

Crispy spinach

G 40 fresh spinach
G 10 butter
Salt to taste



PREPARATION

- Make a well in the center of the flour. Add the eggs, the yolk, a pinch of salt then, knead the dough. Create a ball of dough, wrap it in cling film and let rest for 10 minutes.
- Roll out the dough to form squares of 1,5 cm per 1,5 cm. Season the deer meat with pecorino cheese, salt, pepper, melted butter and blueberries.
- Stuff each ravioli square with the mixture and close them.
- Wash chicory, chard and spinach. Cook all vegetables in salted boiling water, drain and sauté them in a pan with garlic, anchovy, oil, salt and pepper.
- Make a roux with butter and flour, add broth and vegetables. Blend all the ingredients with the minipimer.
- Wash the spinach and drain them. In a frying pan, sauté spinach quickly in butter, season with salt.
- Cook the ravioli in plenty of salted water, drain them and toss in a pan with the vegetable cream.
- Serve with crispy spinach and grated pecorino cheese.



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FRIED WILD BOAR FILLET AND VEGETABLES WITH PINEAPPLE MUSTARD

★ **DIFFICULTY** Easy

🕒 **PREPARATION** 35'

👤 **SERVES** 4

🐗 **GAME** Wild boar

🔥 **CALORIES** 590 Kcal

👨 **CHEF** Roberto Dormicchi

INGREDIENTS

G 600 wild boar fillet
G 150 bread crumbs (not overly fine)
G 200 flour
N 2 eggs
N 1 zucchini
N 1 onion
N 1 carrot
N 16 sage leaves
G 300 pineapple
G 50 sugar
Sunflower oil and salt to taste
Mint, lime and tabasco to taste

PREPARATION

- Cut wild boar meat into slices, pound it with meat tenderizer. Dip the fillets into the flour first, then the egg and the bread crumbs.
- Cut vegetables in sticks and dip them in cold water.
- Dice pineapple into small cubes, put them in a saucepan with sugar, a pinch of salt, tabasco, bring the water to a boil, blend everything and sift.
- Fry the meat, then drip the excess of oil and add salt.
- Dip the vegetables, once dripped the excess oil in the flour, fry, sift and season them with salt.
- Arrange alternately vegetables and meat on a serving dish, season with pineapple mustard, chopped mint and slices of lime.



🍷 **WINE** Collio Sauvignon DOC