



FRANCHI
FOOD ACADEMY

HAPPY NEW YEAR

MENU 2021

Starter

Hare liver paté on croutons and fresh figs
Wild boar croquette with mustard

First Course

Cold calamarata with venison loin tartare

Second Course

Reindeer fillet with potato cake

Watch the video recipes





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HARE LIVER PATÉ ON CROUTONS AND FRESH FIGS



STARTER

★ **DIFFICULTY** Medium

🕒 **TIME** 50'

👤 **SERVES** 4

🐇 **GAME** Hare

🔥 **CALORIES** 335 Kcal

👨 **CHEF** Stefano Marinucci

INGREDIENTS

G 500 hare liver
2 fresh spring onions
G 50 butter
G 30 sugar
G 100 fresh figs
G 100 baguette
mL 100 vegetable stock
Walnuts to taste
Bay leaf and rosemary to taste
Cognac to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Thoroughly wash the hare liver under running water, dry, and cut into small pieces, then place them in a pan over medium heat.
- Let it dry and then add the oil, bay leaf and rosemary, keep cooking for 10'.
- Add the finely chopped onion and sprinkle on some vegetable stock, so that it is not too dry, keep cooking for 10' more. Add the cognac and simmer, then add the butter and a drizzle of oil.
- Blend everything well, first removing the bay leaf and rosemary. Toast the croutons and place the paté on top, the fig cut into wedges and garnish with a few walnuts.



🍷 **WINE** Franciacorta Rosé DOCG



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WILD BOAR CROQUETTE WITH MUSTARD



STARTER

★ **DIFFICULTY** Low

🕒 **TIME** 45'

👤 **SERVES** 4

🍷 **GAME** Wild boar

🔥 **CALORIES** 454 Kcal

👨 **CHEF** Iris Rossi

INGREDIENTS

G 400 wild boar meat
G 200 grated stale bread
G 80 grated parmesan cheese
4 eggs
1 red onion
2 carrots
2 celery legs
mL 250 vegetable stock
mL 150 sunflower oil
Mustard to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Sauté the diced celery, carrot, onion, and extra virgin olive oil over low heat. Add the diced pulp and cook it, adding stock as needed.
- Let it cool, pass it through a meat grinder and let it rest in a bowl for 5'. Add the parmesan cheese, 2 eggs, a pinch of pepper and a pinch of salt. Mix well and create small balls of about 2 cm.
- Place the remaining eggs in a bowl and beat them. Dip the balls first in the egg and then in the breadcrumbs and repeat the process.
- Fry the croquettes in boiled sunflower oil and serve warm with a bit of mustard.



🍷 **WINE** Rosso di Montalcino DOC

COLD CALAMARATA WITH VENISON LOIN TARTARE



★ **DIFFICULTY** Medium
🕒 **TIME** 50'

👤 **SERVES** 4
🦌 **GAME** Roe deer

🔥 **CALORIES** 518 Kcal
👨 **CHEF** Stefano Marinucci

INGREDIENTS

G 400 venison loin
G 300 calamarata pasta
G 100 parsley
G 80 honey pecorino cheese
G 180 yellow cherry tomatoes
1 lime
Mashed oats to taste
Red turnip sprouts to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Cook the pasta in salted boiling water, drain it while still "al dente" and cool it down.
- Prepare the loin of venison, removing the outer skin, and make sure you have cut it down for at least 48 h.
- Cut the meat finely with a knife, season with extra virgin olive oil, salt, pepper and lime juice.
- Blend the parsley with a spoonful of cold water, oil, salt and pepper.
- Fry the yellow tomatoes, stewing them first with a little water and then with a drizzle of oil and a pinch of salt.
- Prepare the dish by placing the pasta first, then the venison tartare, the cherry tomatoes and finally the parsley pesto.
- Decorate the dish with a sprinkling of pecorino cheese, the sprouts, and the oats for decoration.
- Finish with a drizzle of oil and a sprinkle of pepper.





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REINDEER FILLET WITH POTATO CAKE



SECOND COURSE

★ **DIFFICULTY** Medium

🕒 **TIME** 1h 30'

👤 **SERVES** 4

🦌 **GAME** Reindeer

🔥 **CALORIES** 719 Kcal

👨 **CHEF** Gabriel Jonsson

INGREDIENTS

G 600 reindeer fillet
G 50 butter for the meat
4 leaves of kale
12 cherry tomatoes
3 shallots
mL 15 Champagne vinegar
6 potatoes
G 70 grated priest cheese
1 yellow onion
2 cloves of garlic
G 200 butter for the cake
mL 400 red wine
1 small piece of beetroot
mL 300 game stock
2 tbsp butter for the wine sauce
8 junipers
5 sprigs of thyme
2 sprigs of rosemary
Salt and pepper to taste
Extra virgin olive oil to taste



PREPARATION

- Trim the meat removing the nervous parts and keep them for the sauce. Chop the shallots and brown it together with the meat scraps.
- Lightly crush the juniper berries, add them along with the wine, 4 sprigs of thyme, 1 of rosemary, beetroot, and beet. Cook over low heat until the sauce is reduced by half. Add the stock and let it reduce further. Strain everything and season with salt and pepper. Add a knob of butter just before serving.
- Prepare the potato cake by combining the butter with the thinly sliced onion and crushed garlic. Melt the butter with rosemary and thyme. Peel and slice the potatoes very thinly with a mandoline.
- Brush a baking dish with melted butter and place a layer of potatoes, brush the potatoes with butter and sprinkle with a little cheese. Also make an even layer with the onion, previously cut up. Continue making layers until the cake is about 3 cm thick. Finish with a layer of potatoes and butter.
- Bake in the oven at 220° C (428° F) for about 35'. Let rest in the refrigerator before reheating and serving.
- Prepare a salad by dicing the cabbage, tomatoes and onion finely. Dress with vinegar, oil, salt and pepper.
- Season the meat with salt and pepper. Heat the oil in a pan, brown the meat on both sides. Lower the heat and add the butter and herbs. Sauté the meat and cook over high heat until it reaches an internal temperature of 50° C (122° F). Remove the meat and let it rest at least 5' before serving. Serve with plenty of sauce.

🍷 **WINE** Carignano del Sulcis DOC