



FRANCHI
FOOD ACADEMY



MERRY CHRISTMAS

MENU 2022

Starter

Venison tartare with red turnip chips, soy yolk and truffle
Wild boar olives Ascolana

First Course

Wild boar cappelletti with cheese fondue, black truffle and black cherry

Second Course

Wild boar BBQ ribs



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VENISON TARTARE WITH CHIPS, SOY YOLK AND TRUFFLE



STARTER

★ **DIFFICULTY** Low
🕒 **TIME** 20'

👤 **SERVES** 4
🦌 **GAME** Roe deer

🔥 **CALORIES** 244 Kcal
👨 **CHEF** Edoardo Sbaraglia

INGREDIENTS

G 400 venison loin
G 125 red turnip
G 20 black truffle
mL 500 soy sauce
N 4 egg yolks
Fresh sprouts to taste
Salt and pepper to taste
Extra virgin olive oil to taste
Sunflower oil to taste

PREPARATION

- Put the egg yolks in a container and let them flavor in the soy sauce for 18 h. Then drain the egg yolks, using a whisk to make a smooth mixture.
- Finely chop the red turnip and fry it in sunflower oil to obtain crispy chips.
- Clean the loin from the filaments and mince it with a knife to form a tartare. Dress the tartare with oil, salt, and pepper, mix everything in a bowl and plate it, using a mold.
- Place the red turnip chips and the truffle finely sliced on top. Using a pastry bag, decorate the plate with the soy yolk and garnish with fresh sprouts.



🍷 **WINE** Barbera d'Alba DOC



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WILD BOAR OLIVES ASCOLANA



STARTER

★ **DIFFICULTY** Low
🕒 **TIME** 20'

👤 **SERVES** 4
🦊 **GAME** Wild boar

🔥 **CALORIES** 366 Kcal
👨 **CHEF** Michael Hunter

INGREDIENTS

G 150 ground wild boar meat
N 20 green olives
G 10 grated parmesan
N 2 eggs beaten
G 130 flour
G 130 bread crumbs
(Italian style not panko)
L 2 vegetable oil for frying
Pinch of nutmeg
Pinch of chilli flakes
Salt and pepper to taste
Lemon and fried herbs to taste

PREPARATION

- Mix all of the meat with the parmesan cheese, salt, pepper, chilli and nutmeg well to combine.
- Cut the olives in half and generously stuff the olives with the meat. Squeeze in your hand tight and place on a tray.
- Heat the oil to 175 °C (350 °F) in a large pan or pot.
- Roll the olives in the flour, previously seasoned with salt and oil, then egg them into the bread crumbs to coat.
- Gentle drop the breaded olives into the hot oil and fry until deep golden in color about 2-3'. Cut one olive in half to make sure the meat is cooked before removing all of them.
- Serve with a slice of lemon and fried herbs.



🍷 **WINE** Offida Rosso DOCG



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WILD BOAR CAPPELLETTI WITH CHEESE FONDUE, TRUFFLE AND CHERRY



FIRST COURSE

★ **DIFFICULTY** High

🕒 **TIME** 1 h 30'

👤 **SERVES** 4

🍖 **GAME** Wild boar

🔥 **CALORIES** 700 Kcal

👨 **CHEF** Matteo Codignoli

INGREDIENTS

For the filling

G 350 wild boar
N 1 carrot
N 1 onion
N 1 stalk of celery
N 1 sprig of rosemary
N 1 glass of red wine
Extra virgin olive oil to taste
Salt and pepper to taste

For the pasta dough

N 3 eggs
G 280 "0" flour
mL 1 extra virgin olive oil
Salt to taste

For fondue

mL 400 milk
G 40 butter
G 40 "0" flour
G 100 Casciotta d'Urbino cheese
Nutmeg to taste
Black truffle to taste
Black cherry syrup to taste
Savory to taste

PREPARATION

- Create a volcano with flour, break the eggs and put them in the center of the volcano with a pinch of salt and oil. Beat the eggs with a fork and mix until smooth.
- Cover the dough with a little oil and film, set aside for about 30'. While the dough is resting, proceed with the preparation of the filling.
- Fry chopped celery, carrot, onion and rosemary in a little oil. Add the wild boar cut into cubes and brown it, shaded with red wine and cook for about 30'.
- Once cooked, mince the meat, add the egg and parmesan and mix until the dough turns compact.
- In a saucepan melt the butter, add the flour and stir over low heat, add the milk previously heated little by little without interruption, keeping the flame low. Complete with grated Casciotta d'Urbino cheese, nutmeg and a pinch of salt, mix very well until boiling.
- Take the egg dough, remove the film and roll it with a rolling pin on a lightly floured pastry board. With the help of a bowl-dough form circles, then fill them with the filling and close them as a cappelletto.
- Cook the cappelletti in salted boiling water for about 3'. Drain and sauté with melted butter and savory.
- On the bottom of the plate, add a ladle of fondue, then cappelletti. Finish the dish with grated black truffle and a drizzle of black cherry syrup.



🍷 **WINE** Rosso Conero DOC



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WILD BOAR BBQ RIBS

SECOND COURSE

★ **DIFFICULTY** Medium

🕒 **TIME** 3 h

👤 **SERVES** 4

🍷 **GAME** Wild boar

🔥 **CALORIES** 255 Kcal

👨 **CHEF** Michael Hunter

INGREDIENTS

N 2 full racks of wild boar ribs
mL 125 maple syrup
G 100 paprika
G 15 garlic powder
G 15 onion powder
G 5 cayenne pepper
G 5 ground coriander
G 15 salt
G 5 ground black pepper
Fresh coriander to taste
Green onion to taste

PREPARATION

- Mix all of the spices to evenly combine. Brush the ribs with the maple syrup and season with all the dry rub, salt, and pepper.
- Let the ribs flavor over night if desired or start your smoker or oven and preheat to 125 °C (257 °F) place the ribs inside and cook to internal temperature of 70 °C (158 °F) for about 1 h.
- Wrap the ribs in foil or butcher paper and continue cooking until 90 °C (194 °F) internal temperature about another 1/1 h 30'. At this temperature the meat should be able to easily be pulled apart.
- Let the ribs rest for 15' covered before slicing. The drippings can be brushed on or add your favorite barbecue sauce. Garnish with chopped fresh coriander and green onion.



🍷 **WINE** Rosso di Montepulciano DOC