



FRANCHI
FOOD ACADEMY



**HAPPY
EASTER**

MENU 2022

Starter

Raw chamois with citrus fruits
Pheasant in jelly with black truffle

First Course

Acorn tagliatelle and wild boar bacon

Second Course

Clear bag of quail



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RAW CHAMOIS WITH CITRUS FRUITS

★ **DIFFICULTY** Low
🕒 **TIME** 15'

👤 **SERVES** 4
🍷 **GAME** Chamois

🔥 **CALORIES** 166 Kcal
👨 **CHEF** Iris Rossi

INGREDIENTS

G 400 chamois loin or fillet
G 200 fennel
1 orange
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Cut the meat into thin slices, place a slice between two sheets of parchment paper with a little oil and pound with the help of a meat tenderizer, not too forcefully. You will need to do this ensuring that the meat thins without breaking.
- Remove the slice from the parchment paper and place it on the serving dish, repeating with the rest of the slices.
- Clean the fennel and remove the harder parts. Cut it with the help of slicer into very thin slices and soak them in water with ice.
- Remove the orange peel and pith with the aid of a serrated knife, cut the bare segments and divide them into 4 small pieces.
- Season the salad and place it at the centre of the plate. Season the carpaccio with salt, pepper, oil and serve.



🍷 **WINE** Cerasuolo d'Abruzzo DOC



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PHEASANT IN JELLY WITH BLACK TRUFFLE

STARTER

★ **DIFFICULTY** Medium

🕒 **TIME** 2h

👤 **SERVES** 4

🐓 **GAME** Pheasant

🔥 **CALORIES** 199 Kcal

👨 **CHEF** Stefano Marinucci

INGREDIENTS

1 pheasant breast
1 white onion
2 medium carrots
G 50 celery
G 50 black truffle
G 25 gelatin powder
L 1 water
L 1 vegetable stock
mL 200 apple cider vinegar
Purple carrot powder (for decoration)
to taste
Edible vegetables and flowers to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Put the breast in a bowl with a little oil, salt and pepper and a glass of apple cider vinegar, leaving it to flavor for about 1 h.
- Next, drain and simmer with diced carrots, onion and celery. Always sprinkle with a little vegetable stock, salt and pepper everything.
- When cooked, remove from heat and place in 6-7 cm molds, preferably glass. Heat the water with the gelatine and pour it into the mold.
- Add the grated truffle in flakes, which will give that touch of originality and fragrance to the dish.
- Once cooled, serve in a serving dish, decorating with edible flowers.



🍷 **WINE** Dolcetto d'Alba DOC



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ACORN TAGLIATELLE AND WILD BOAR BACON

★ **DIFFICULTY** Medium
🕒 **TIME** 40'

👤 **SERVES** 4
🍷 **GAME** Wild boar

🔥 **CALORIES** 831 Kcal
👨 **CHEF** Iris Rossi

INGREDIENTS

G 200 wild boar bacon
G 300 acorn flour
G 400 fresh broad bean
G 100 cherry tomatoes confit
3 eggs
1 white onion
Salt to taste
Extra virgin olive oil to taste

PREPARATION

- Prepare the fresh pasta by forming a circle with the flour and place the eggs in the center, add a pinch of salt and continue to knead until you get an elastic and smooth dough.
- Roll out the ball forming a thin sheet with a little flour. Cut the dough into tagliatelle (0.7 cm thick).
- Pour the oil into a frying pan over low heat. Add the onion, previously cut into julienne strips. As soon as the onion begins to brown, add the fresh fava beans, and cook for about 20', adding a little water.
- In another pan, brown the bacon until crispy.
- Add the bacon to the broad beans and toss in the tagliatelle previously cooked in salted boiling water. Place in a serving dish.



🍷 **WINE** Verdicchio di Matelica Riserva DOCG



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CLEAR BAG OF QUAIL

SECOND COURSE

★ **DIFFICULTY** Low
🕒 **TIME** 30'

👤 **SERVES** 4
🐔 **GAME** Quail

🔥 **CALORIES** 391 Kcal
👨 **CHEF** Stefano Marinucci

INGREDIENTS

4 quails
G 100 carrots
G 100 zucchini
G 50 fresh onion
G 30 yellow tomatoes (approx. 8)
4 pcs of paper cooking film
Parsley to taste
Fennel seeds to taste
Vegetable stock to taste
Salt and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Clean the quails well, gut them, rinse them in running water, season with salt, pepper, and a drizzle of oil.
- Wash and peel the carrots and zucchini, then cut them into sticks.
- Divide the vegetables into 4 equal parts for each person and add one quail per serving.
- Place the ingredients inside the paper cooking film, add a drizzle of oil and the herbs. Form a bag and close it, tying it well with the string and place it on a oven container.
- Preheat the oven to a temperature of 170° C (338° F), put in the oven and cook for 20'. The wrapper will swell, creating steam inside, which will cook the contents evenly while preserving all the aromas.
- Serve hot on a plate by opening the bag directly on the table.



🍷 **WINE** Alto Adige Chardonnay DOC