



FRANCHI
FOOD ACADEMY



**HAPPY
EASTER**

MENU 2023

Starter

Venison tataki
Bagle with venison carpaccio, avocado and ricotta cheese

Main Course

"Farfalle" pasta with partridge, cheese and pepper cream

Second Course

Air compressor roasted duck



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VENISON TATAKI

★ **DIFFICULTY** Easy

🕒 **TIME** 15'

👤 **SERVES** 4

🦌 **GAME** Deer

🔥 **CALORIES** 188 Kcal

👨 **CHEF** Michael Hunter

INGREDIENTS

G 500 venison loin
mL 45 soy sauce
mL 60 sake
N 2 sliced garlic cloves
30 mL ponzu citrus soy sauce
Sliced green onion to taste
Pickled chilies optional to taste
Olive oil to taste
Salt and pepper to taste

PREPARATION

- Season the meat with salt and pepper. Heat a large skillet on high heat for 3-4', add a little oil and sear the loin for 30-45" per side
- Mix soy sauce, sake and add the garlic, brush on the deer and leave at room temperature for 10'.
- Slice as thin as you can and arrange on a plate. Garnish with sliced green onions and pickled chilies.
- Serve with ponzu seasoned soy on top or in a small ramekin for dipping.



🍷 **WINE** Friuli Isonzo Schioppettino DOC



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BAGLE WITH VENISON CARPACCIO, AVOCADO AND RICOTTA CHEESE

★ **DIFFICULTY** Medium

🕒 **TIME** 1h 10'

👤 **SERVES** 4

🦌 **GAME** Fallow deer

🔥 **CALORIES** 650 Kcal

👨 **CHEF** Iris Rossi

INGREDIENTS

G 400 venison loin
G 450 '0' flour
mL 300 water
G 6 fresh brewer's yeast
N 2 tbsp of honey
N 2 tsp of salt
N 1 tbsp of baking soda
N 1 avocado
G 200 mixed ricotta cheese
Pistachios to taste
Anise seeds to taste
Extra virgin olive oil to taste
Salt and pepper to taste

PREPARATION

- Dissolve the yeast and honey in the water, at room temperature.
- Sift the flour with the salt and gradually add the water until it forms a smooth dough, then add the anise seeds. Knead vigorously for 10'.
- Form the dough into a ball and leave to rise, covered with cling film, until it doubles in size.
- Divide the dough into 4 pieces of similar weight and roll into balls. Make a hole in the centre with your fingers to form a bagel shape. Widen the hole so that 2-3 fingers can pass through it.
- Place the bagels on a baking sheet lined with well-floured parchment paper, cover, and leave to rise until doubled in size.
- Bake at 180° C (356° F) in a preheated static oven for about 20' then leave to cool.
- Peel the avocado and blend the pulp after seasoning with salt, pepper, and oil.
- Trim the loin of any sinew and silver skin and slice very thinly to make the carpaccio.
- Cut the bagels in half, arrange the carpaccio, avocado, ricotta and previously toasted pistachios on the bottom half, season with salt and pepper and place the other half of the bagel on top.



🍷 **WINE** Frascati Superiore Riserva DOCG



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"FARFALLE" PASTA WITH PARTRIDGE, CHEESE AND PEPPER CREAM

★ **DIFFICULTY** Medium

🕒 **TIME** 40'

👤 **SERVES** 4

🐓 **GAME** Partridge

🔥 **CALORIES** 671 Kcal

👨 **CHEF** Stefano Marinucci

INGREDIENTS

FOR THE FRESH DOUGH

N 3 whole eggs
G 300 re-milled whole flour
Fresh sorrel leaves to taste
Sweet paprika to taste

FOR THE FILLING

G 250 partridge breasts
G 50 leek
G 150 Casatella Trevigiana DOP cheese
G 100 parmesan cheese
N 1 garlic clove
mL 100 dry white wine
Bay leaves to taste
Apple cider vinegar to taste
Extra virgin olive oil, salt and pepper to taste

FOR THE SAUCE

mL 50 cold water
G 100 pecorino cheese
G 150 Casatella Trevigiana DOP cheese
Sichuan aromatic pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Carefully clean the partridge, flame it and rinse it well in running water.
- Debone the breasts and thighs. These will not be used in this preparation, but you can use them for another recipe.
- Once the breasts are prepared, remove the outer skin and cut the meat into cubes, put them in a pan so as to brown them on both sides, add the finely chopped leek, add extra virgin olive oil, salt, and pepper. After about 3-4', sprinkle on a little vinegar.
- Once the vinegar has evaporated, blend with white wine, add crushed garlic and bay leaf, cover and leave it for 5'. Once cooked, pass through a cutter to blend everything well evenly, then add the Parmesan and Casatella Trevigiana DOP.
- Prepare the fresh pasta by making a circle with the flour and put the eggs in the center, add a pinch of salt and continue to knead, until you get an elastic and smooth dough.
- Let it rest for about 10', then roll out the dough to a thickness of about 4 mm, form squares of 8 cm per side with a pastry cutter, stuff with the partridge breast pulp using an amount equal to a walnut kernel.
- Close the dough starting from the flap; if you like, you can slightly moisten the edges, so as to make the closure more adherent.
- For the cacio e pepe sauce, blend the cheeses, oil, pepper and some cold water. Pour everything into the saucepan where you cooked the partridge, leaving it for a few minutes.
- Cook the stuffed farfalle in boiling water and drain after 3-4', place them on the plate together with the sauce and a sprinkling of sweet paprika, completing with a drizzle of oil and ground pepper.
- Garnish with sorrel leaves.



🍷 **WINE** Lugana Superiore DOC



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AIR COMPRESSOR ROASTED DUCK

★ **DIFFICULTY** Medium

🕒 **TIME** 1 h

👤 **SERVES** 4

🦆 **GAME** Duck

🔥 **CALORIES** 422 Kcal

👨 **CHEF** Wade Truong

INGREDIENTS

1 duck
G 150 canola or similar oil
Salt and pepper to taste

PREPARATION

- Take a whole, skin-on bird and using the compressor and a blowgun nozzle, force air under the skin. The duck will inflate like a beach ball and the skin will stretch out. Wear eye protection while you do this.
- Work around the bird and get air under all the skin. The skin should look a little baggy when you're done. Place the bird on a rack or hang in the refrigerator for a day or two to allow the skin to dry out.
- When you're ready to cook, preheat the oven to 190° C (375 °F). Season the bird with salt and pepper and place on an elevated roasting rack in a pan. Roast for 10'.
- All ovens are different, and ducks vary in size, so keep an eye on the bird as it is roasting. You are not trying to cook the bird in the first 2 stages as much as you are trying to render some of the fat off the skin.
- Remove from the oven and tilt the bird to allow fat to drain. Allow to cool down for around 15'. Put the duck back in the oven and roast for another 10', remove and allow to drain again. Allow to cool for around 15'.
- Turn the oven up to 210 °C (425 °F) and roast for 5-10' until the thickest part of the breast hits 55 °C (130 °F). Remove from the oven and allow to drain.
- In a saucepan, heat 2-3 cups of canola or similar oil to 190° C (375°F). With the bird on a roasting rack over the roasting pan, carefully ladle the hot oil over the bird. Keep doing this over the entire bird, allowing each area to cool down a bit before ladling more oil onto it. Once the skin is crispy and amber brown, carve it up and serve with your favorite sides.



🍷 **WINE** Cerasuolo d'Abruzzo DOC