



FRANCHI
FOOD ACADEMY



MENU 2023

Starter

Venison ham, Jerusalem artichoke and chanterelles crumble
Pheasant and egg bottarga pâté

First Course

Saffron and venison ossobuco risotto

Second Course

Venison, wild plums and Jerusalem artichokes



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VENISON HAM, JERUSALEM ARTICHOKE AND CHANTERELLES CRUMBLE



STARTER

★ **DIFFICULTY** Medium

🕒 **TIME** 2 h

👤 **SERVES** 4

🍷 **GAME** Fallow deer

🔥 **CALORIES** 433 Kcal

🏃 **ACTIVITY** M 39' F 54'

INGREDIENTS

G 900 venison scamona
G 70 salt
G 30 sugar
Pepper to taste
Red wine to taste

For the crumble

G 50 chanterelles
G 100 "00" flour
G 70 butter
G 30 sugar
Extra virgin olive oil to taste
Salt and Timut pepper to taste

For Jerusalem artichoke cream

G 50 Jerusalem artichokes
mL 20 cream
mL 50 milk
G 70 mountain herbs
Honey to taste
Balsamic vinegar to taste



PREPARATION

- Add salt and sugar and season the scamona, also adding the pink pepper. Wrap it with the film and let it rest in the fridge for 48 h.
- Remove the meat from the fridge, remove the film and rinse with red wine. You can freeze the meat to make it easier to cut.
- Clean the mushrooms, cook them in a pan with a drizzle of oil and season with salt and Timut pepper. Blend with the cutter.
- Cut the butter with a knife and put it in a bowl, add flour, a pinch of salt, sugar and blended mushrooms. Work the mixture until you get a crumbly dough.
- Add the flour, salt and sugar and work very, very fast until you get a sandy mixture. Bake at 175° C (347°F) for 8'.
- Clean and cut the Jerusalem artichokes and cook them in milk and cream. Blend everything by adjusting with salt and pepper.
- Wash the mountain herbs, seasoned with balsamic vinaigrettes and honey.
- Cut the thin meat into carpaccio and place it on the plate, add the Jerusalem artichoke cream, mountain herbs and crumble.

🍷 **WINE** Colli Berici Cabernet Sauvignon DOC

👨 **CHEF** Cristiano Comiotto



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PHEASANT AND EGG BOTTARGA PÂTÉ



STARTER

★ **DIFFICULTY** Medium
🕒 **TIME** 48 h + 2 h

👤 **SERVES** 4
🦌 **GAME** Pheasant

🔥 **CALORIES** 745 Kcal
🏃 **ACTIVITY** M 67' F 93'

INGREDIENTS

N 1 pheasant (including entrails)
G 50 celery
G 50 carrots
G 50 onions
G 50 butter
G 10 raisins
G 10 Braulio/Taneda

For the egg bottarga
G 100 beans
G 50 coarse salt
G 50 sugar
N 2 egg yolks

For the wafer
G 40 egg white
G 40 "00" flour
G 40 powdered sugar
G 40 butter



PREPARATION

- For the bottarga, cook the previously soaked beans, drain and crush them with the help of a vegetable mill, then add salt and sugar.
- Place a layer of the mixture in a container, gently place the yolks on it and cover them again. After 16 h of marinating, rinse the egg yolks under running water and dry them at 30°C (86°F).
- For pheasant pâté, debone the pheasant by dividing the insides of the pheasant from the pulp and bones. With the toasted bones and vegetables, prepare a brown pheasant stock.
- In a saucepan, stew the onion with butter, add the entrails, the raisins and blend with Braulio. Add the pheasant pulp and cook with the stock obtained previously. Blend the meat in a mixer until you obtain a smooth and homogeneous pâté.
- For the wafers, quickly process egg whites and sugar with a whisk, add the previously melted butter and flour. Cook the mixture obtained in a non-stick pan creating round and thin wafers.
- Compose the dish by alternating wafer, pheasant pâté and wafer, then grate the egg bottarga on top of the pheasant.

🍷 **WINE** Chiavennasca Valtellina

👨 **CHEF** Matteo Vergine



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SAFFRON AND VENISON OSSOBUCO RISOTTO



FIRST COURSE

★ **DIFFICULTY** Medium

🕒 **TIME** 120'

👤 **SERVES** 4

🦌 **GAME** Deer

🔥 **CALORIES** 746 Kcal

🏃 **ACTIVITY** M 67' F 93'

INGREDIENTS

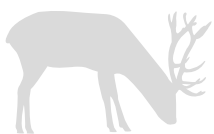
N 4 venison ossobuco
N 1 onion
N 2 carrots
N 1 celery stalk
G 90 butter
N 1 tablespoon of tomato paste
N 1 bay leaf
G 320 Carnaroli rice
G 30 venison marrow
mL 80 white wine
N ½ shallot
L 1.5 meat stock
G 50 Parmigiano cheese
Saffron to taste
Vegetable stock to taste
Flour to taste
Salt and pepper to taste
Extra virgin olive oil to taste

For the gremolada

N ½ lemon peel
G 30 parsley
N 1 clove garlic
G 20 rosemary
G 20 sage

PREPARATION

- Flour the ossobuchi and brown them in a hot pan with a drizzle of olive oil, salted and peppered.
- Clean the vegetables and cut them into 0.5 cm cubes. In a saucepan, fry the vegetables with a drizzle of oil.
- Add the ossobuchi, bay leaf and 40 g of butter. Blend with 30 ml of white wine, add the tomato paste and cover with water. Cook with the lid for about 1.5 h.
- For the gremolada, clean the aromas and crush the garlic clove several times with the knife.
- Finely chop the garlic, parsley leaves, rosemary needles, sage leaves and lemon zest.
- Finely chop the shallot, dry roast the rice, add a pinch of salt, 30 g of butter and the shallot.
- Blend with 50 ml of wine, let dry and continue cooking with meat stock.
- Halfway through cooking, add half the saffron and salt. When cooked, whisk out of the heat with 50 g of butter, Parmesan cheese, pepper, marrow and the remaining saffron.
- Place the risotto on a flat plate, lay on top the ossobuco and cover it with its sauce. Decorate with the gremolada.



🍷 **WINE** San Colombano Rosso DOC

👨 **CHEF** Matteo Vergine



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VENISON, WILD PLUMS AND JERUSALEM ARTICHOKE



SECOND COURSE

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

👤 **SERVES** 4
🦌 **GAME** Roe deer

🔥 **CALORIES** 237 Kcal
🏃 **ACTIVITY** M 21', F 29'

INGREDIENTS

G 400 venison scamona
G 100 venison fat
Aromatic herbs to taste

For plums

G 100 wild plums
(better if preserved from the previous season)
G 3 salt
Flavorings to taste

For Jerusalem artichokes

N 4 roots Jerusalem artichokes
Flavorings to taste

PREPARATION

- For the plums, wash them and cut them in half without depriving them of the stone, add the salt and flavorings. Store them in a cool airtight jar. When using, blend with the stones (they will give the tannic part).
- Wash the roots of Jerusalem artichoke, wrap them in the foil with the aromatic herbs and cook them under ash to extinguish for about 6/8 h. When you serve them, put them back on the burning embers.
- For the venison, season the venison fat with 3% salt for 4 weeks. Sear the scamona on the grill and portion. Slice the aged fat and place it on top of the venison.
- Plate the portioned scamona with its seasoned fat, the filtered wild plum sauce and the Jerusalem artichoke.



🍷 **WINE** Champagne d'Ambonnay

👨 **CHEF** Matteo Vergine