



FRANCHI
FOOD ACADEMY



**HAPPY
EASTER**

MENU 2024

Starter

"As a diplomatic" raw venison, shrimps and lime
Korean braised wild turkey thighs

Main Course

Fregola with mallard, cheek lard and savoy cabbage

Second Course

Duck and wild asparagus



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"AS A DIPLOMATIC" RAW VENISON, SHRIMPS AND LIME

★ **DIFFICULTY** Low

🕒 **TIME** 1h

👤 **SERVES** 4

🦌 **GAME** Deer

🔥 **CALORIES** 703 Kcal

👨 **CHEF** Edi Dottori

INGREDIENTS

G 800 venison fillet or loin
N 4 blast chilled red shrimp
N 1 lime
N 4 black kale leaves
Thyme to taste
Cervia salt to taste
Extra virgin olive oil to taste

FOR THYME CRUMBLE

G 100 butter
G 100 flour
G 100 brown sugar

PREPARATION

- Mix all the ingredients of the crumble and let the dough rest in the refrigerator. Place the crumble in a baking sheet lined with parchment paper and bake at 120° C (248°F) for 10'. Let it cool, then crumble it and form a small rectangle.
- Emulsify the olive oil with the salt, lime juice and zest.
- Wash the black kale leaves, dry them and cook them, preferably in ventilated mode, in a preheated oven at 150° C (302 °F) for 15'.
- Cut the venison into thin slices, spread them in a baking dish and season with a little salt and oil.
- Rinse the shrimp under running water, peel off the head and remove the shell. Cut them into cubes.
- Then place the slices of meat on top of the crumble forming a "diplomatic", close with the dried black kale leaf and the red shrimp cubes, then season with oil emulsion, lime and thyme.



🍷 **WINE** Colline Tortonesi Timorasso DOC



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KOREAN BRAISED WILD TURKEY THIGHS

★ **DIFFICULTY** Medium

🕒 **TIME** 6h

👤 **SERVES** 4

🦃 **GAME** Turkey

🔥 **CALORIES** 108 Kcal

👨 **CHEF** Wade Truong

INGREDIENTS

N 2 wild turkey thighs
mL 60 soy sauce
G 240 onions
G 30 garlic
G 30 gochujang
G 25 ground chili pepper
G 13 sugar
Green onions to taste
Korean chili pepper to taste

PREPARATION

- Debone and chunk up the thighs into 3 cm. Clean and roughly cut the onions, the green onions and the garlic. Mix the soy sauce, onions, garlic, chili, gochujang sauce, sugar, Korean chili pepper and green onion. Add the turkey and mix. Cover and leave it in the refrigerator for 2 h.
- In a pan with a heavy bottom add the turkey meat together with the onions, stir and add the water until it is covered. Bring to a boil over medium-high heat. Once it starts to boil, cover and reduce the flame to a slow and constant heat. Cook for 4 h until the turkey meat is tender.
- Top with green onions and serve with your favorite sides.



🍷 **WINE** Salice Salentino DOC Negroamaro Rosato



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FREGOLA WITH MALLARD, CHEEK LARD AND SAVOY CABBAGE

★ **DIFFICULTY** Low

🕒 **TIME** 20'

👤 **SERVES** 4

🦆 **GAME** Mallard

🔥 **CALORIES** 377 Kcal

👨 **CHEF** Iris Rossi

INGREDIENTS

G 200 mallard breast
G 250 fregola
N 4 slices cheek lard
N 4 savoy cabbage leaves
Grated Parmesan cheese to taste
Extra virgin olive oil to taste
Salt and pepper to taste

PREPARATION

- Cook the fregola in plenty of salt water.
- Take the breasts and cut them into cubes.
- Wash the savoy cabbage and cut it into strips.
- Cut the cheek lard and put it in a pan over medium heat, once browned add the savoy cabbage and let it brown. Add the mallard meat and sauté for about 1'. Season with salt and pepper.
- Drain the fregola and add it to the sauce, stir to make it taste good. Turn off the heat and add the parmesan, mix everything well.
- Serve the pasta.



🍷 **WINE** Verdicchio dei Castelli di Jesi DOC spumante



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DUCK AND WILD ASPARAGUS

★ **DIFFICULTY** Medium

🕒 **TIME** 40'

👤 **SERVES** 4

🦆 **GAME** Duck

🔥 **CALORIES** 211 Kcal

👨 **CHEF** Matteo Vergine

INGREDIENTS

N 2 ducks

FOR ASPARAGUS

G 500 wild asparagus

G 15 salt

Water to taste

FOR THE SAUCE

G 50 celery

G 50 carrots

G 100 onions

Dried spice mix powder

(cinnamon, cloves, star anise, orange

peel, lemon peel)

PREPARATION

- For the breasts, debone the ducks.
- Sear the breasts in an iron pan, first on the skin side, and finish baking if necessary.
- Rinse, clean the wild asparagus and place it in a pot with an airtight seal and cover it with 3% salt water. Store them cool in the dark. They will be ready after the 15th day.
- For the sauce, brown the carcasses obtained in the oven at 180°C (356 °F). In a tall saucepan brown the vegetables, add the browned carcasses and cover with water. Reduce by 50% and then filter until you get a thick, shiny sauce.
- Place the breast cut in half on the plate, glaze it with the duck sauce and the spice mix on top. On the side, create an asparagus nest with pincers, previously browned in a pan.



🍷 **WINE** Romagna Albana Secco DOCG