



# ***HAPPY NEW YEAR***

## **MENU 2024**

### **Starter**

Venison, watercress and char  
Morels and venison

### **First Course**

Gnocchi with game ragù and Bearded mushrooms

### **Second Course**

Pigeon ravioli with lardo and carrots



**FRANCHI**  
FOOD ACADEMY

# VENISON, WATERCRESS AND CHAR



★ **DIFFICULTY** Medium

🕒 **TIME** 30'

👤 **SERVES** 4

🦌 **GAME** Deer

🔥 **CALORIES** 183 kcal

🏃 **ACTIVITY** M 16' F 22'

STARTER

## INGREDIENTS

G 400 deer tenderloin  
G 20 char caviar  
G 100 wild watercress  
G 5 orange zest  
Olive oil, salt, and pepper to taste  
Vinegar to taste  
Spices to taste

## PREPARATION

- Start by trimming the tenderloin and chopping it with a knife until you achieve a tartare consistency. Season the tartare with olive oil, salt, pepper, a splash of vinegar, and other spices to taste.
- Meanwhile, wash and trim the wild watercress, making sure to remove any impurities.
- Arrange the tartare on a plate and add the char caviar on top. Finally, garnish with the wild watercress and decorate with orange zest for a touch of freshness and aroma.



🍷 **WINE** Valle d'Aosta DOC Gamay

👨 **CHEF** Matteo Vergine



## MORELS AND VENISON



★ **DIFFICULTY** Medium

🕒 **TIME** 1 h 15'

👤 **SERVES** 4

🦌 **GAME** Deer

🔥 **CALORIES** 452 kcal

🏃 **ACTIVITY** M 41' F 57'

### INGREDIENTS

#### For the filling

G 150 venison liver  
G 150 venison meat  
G 30 amaretti cookies  
G 50 bitter liqueur  
N 1 clove garlic  
Fresh thyme to taste  
Bay leaves to taste

#### For the morels

N 12 large morels  
N 1 clove garlic  
N 1 bunch parsley  
G 20 butter  
G 50 white wine

#### For the bay leaf oil

G 30 bay leaves  
G 90 vegetable oil

#### For the Grilled Crayfish Sauce

G 200 crayfish  
N 2 green onions  
G 50 bitter liqueur  
Water to taste

### PREPARATION

- Clean the morels with a brush and remove the stems. Sauté the garlic in oil in a saucepan, add the morel stems and parsley, then deglaze with white wine. Cook for 15–20', remove the garlic and parsley, and blend the stems into a puree.
- Fill the morels with the prepared filling, sauté, and grill them, basting with aromatic butter or oil.
- Heat oil with garlic, thyme, and bay leaves in a saucepan. Add the venison liver and meat, salt, pepper, and sauté. Add the amaretti, deglaze with bitter liqueur, add water, and cook for 20–25'. Blend to make a pâté.
- Blend bay leaves with oil, heat to 194°F (90°C), and strain.
- Grill the crayfish, then sweat the green onions in a saucepan, add the crayfish, and deglaze with bitter liqueur. Cover with water and reduce by half slowly. Blend, strain, and continue to reduce until a sauce forms.
- Arrange the crayfish and mushroom sauces and bay leaf oil in the center of the plate, along with 3 grilled and stuffed morels.



🍷 **WINE** Friuli Chardonnay DOC

👨 **CHEF** Matteo Vergine



# GNOCCHI WITH GAME RAGÙ AND BEARDED MUSHROOMS

★ **DIFFICULTY** Medium

🕒 **TIME** 1 h 30'

👤 **SERVES** 4

🍄 **GAME** Mixed Game

🔥 **CALORIES** 630 kcal

🏃 **ACTIVITY** M 57' F 78'

## INGREDIENTS

### For the gnocchi

G 250 potatoes  
N 1 egg  
N 4 tablespoons flour  
N 1 pinch of salt

### For the sauce

G 100 minced cured lard  
G 500 mixed game meat  
N 2 onions  
N 2 carrots  
N 4 sage leaves  
N 2 juniper berries  
N 1 garlic clove  
G 150 bearded mushrooms  
G 50 butter  
Salt, pepper, and broth to taste

## PREPARATION

- Boil the potatoes with the skin on; once cooked, peel and mash them. Spread them on the work surface and let them cool. Add the egg, flour, and salt, then knead the dough until you get a compact mixture. Shape into small gnocchi.
- Bring a pot of salted water to a boil, drop in the gnocchi, and scoop them out as soon as they float to the surface. Continue until all the dough is used. If not serving the gnocchi immediately, drain and cool them in plenty of cold water. They can be stored in the refrigerator for up to two days, in a casserole dish with a little vegetable oil.
- In a pan, sauté the minced lard along with the vegetables (chopped onions and carrots), sage, and juniper berries. Add the game meat, cut into small cubes, and continue to brown. Deglaze with white wine, season lightly with salt and pepper. Cook over moderate heat, adding broth as needed. Once done, adjust the seasoning to taste.
- Slice the bearded mushrooms, sauté them in a pan with the butter and a sage leaf. Add the ragù to the mushrooms and toss in the gnocchi to blend the flavors.
- Serve the gnocchi in a warm bowl or glass dish.



🍷 **WINE** Torgiano rosso DOC

👨 **CHEF** Alessandro Gavagna



**FRANCHI**  
FOOD ACADEMY

# PIGEON RAVIOLI WITH LARDO AND CARROTS



SECOND COURSE

★ **DIFFICULTY** High

🕒 **TIME** 4 h

👤 **SERVES** 4

🐦 **GAME** Pigeon

🔥 **CALORIES** 1200 kcal

🏃 **ACTIVITY** M 109' F 150'

## INGREDIENTS

### For the Filling

N 1 whole pigeon, ungutted  
G 300 red wine  
G 300 white wine  
G 50 red wine vinegar  
G 50 carrots  
G 50 onion  
G 30 aged pork lardo  
G 10 anchovy extract  
N 3 juniper berries  
N 1 clove  
N 1 lemon  
G 50 Moraiolo EVO oil

### For the Pasta

G 100 durum wheat semolina  
G 200 all-purpose flour  
N 3 whole fresh eggs  
N 3 fresh egg yolks

### For Garnish

G 100 butter  
G 30 thin slices of aged lardo  
G 20 grated Parmesan  
G 1 Madagascar pepper  
G 150 whole carrots  
G 150 carrot juice

## PREPARATION

- Start by making the fresh pasta. Break the eggs into a stand mixer, add the flour, and mix until a smooth dough forms. Cover well and refrigerate for a couple of hours before using.
- For the filling, clean the pigeon, retaining the liver, heart, and gizzards, which should be carefully cleaned and washed. Remove and debone the two pigeon breasts, vacuum-seal them with garlic, Madagascar pepper, and Moraiolo EVO oil, and marinate for at least one day. Place the carcass, legs, and offal in a saucepan with all the other filling ingredients, keeping them whole. Cook over moderate heat for 3 h. Once done, carefully remove the carcass and strip it by hand, also retrieving the offal. Strain the sauce and reduce until thick and glossy to use for coating the ravioli.
- Finely chop the meat and offal, season with salt, a small amount of Parmesan, and ground Madagascar pepper to achieve a smooth, firm filling.
- Roll out the pasta to a thickness of 1 mm and cut into ravioli using a 4 cm round cutter. Refrigerate to dry the pasta slightly.
- For garnish, peel and wash the whole carrots. Use the scraps to extract carrot juice and place the whole carrots with their juice in a vacuum-sealed bag. Steam for 2 h at 85°C.
- Cook the ravioli in salted boiling water for 4' and then sauté in a pan with butter, Madagascar pepper, and a little Parmesan. Meanwhile, sear the marinated pigeon breast on a very hot iron plate, then slice thinly.
- Arrange the ravioli in a circular pattern on the plate, alternating with carrot slices and sliced pigeon breast. Place thin slices of lardo on the ravioli and finish with the hot, reduced "ghiotta" sauce to coat the dish.



🍷 **WINE** Pentro d'Isernia DOC rosso

👨 **CHEF** Andrea Impero