



FRANCHI
FOOD ACADEMY

MERRY CHRISTMAS

MENU 2024

Starter

Venison Heart Carpaccio
Fried Wild Boar Meatballs with Green Sauce and Mustard Mayo

First Course

Tomato Risone with Wild Boar Ragù and cacciatora Tapenade

Second Course

Frenched Wild Boar Rib Chop with cranberry chutney
and harvest vegetables



VENISON HEART CARPACCIO

★ **DIFFICULTY** Easy

🕒 **TIME** 30'

👤 **SERVES** 4

🍷 **GAME** Venison

🔥 **CALORIES** 157 kcal

🏃 **ACTIVITY** M 14' F 19'

INGREDIENTS

N 1 venison heart
N 1 small bunch wild fennel
N 20 chickweed hearts
N 20 wild violets
Fleur de sel and pepper to taste
Extra virgin olive oil to taste

PREPARATION

- Cut the venison heart in half lengthwise and rinse well under running water to remove any blood residue. Carefully remove any internal nerves, the outer membrane, and any excess fat. Using a sharp knife, slice the heart into very thin pieces; the thinner the slices, the better the carpaccio's texture.
- Arrange the heart slices on the serving plate. Season with fleur de sel, freshly ground pepper, and a drizzle of fruity extra virgin olive oil. Garnish with small sprigs of wild fennel, chickweed hearts, and wild violet petals. Serve immediately to enjoy the freshness and delicacy of the ingredients.



🍷 **WINE** Franciacorta Rosé DOCG

👨 **CHEF** Alessandro Gavagna



FRANCHI
FOOD ACADEMY



FRIED WILD BOAR MEATBALLS WITH GREEN SAUCE AND MUSTARD MAYO



★ **DIFFICULTY** Easy

🕒 **TIME** 1 h

👤 **SERVES** 4

🐗 **GAME** Wild Boar

🔥 **CALORIES** 1486 kcal

🏃 **ACTIVITY** M 135' F 185'

INGREDIENTS

G 250 wild boar meat
G 100 pork meat
G 20 parsley
G 20 Parmesan cheese
G 20 stale bread
mL 125 milk
G 8 fine salt

For the breading

G 100 all-purpose flour
N 3 eggs
G 150 breadcrumbs

For frying

mL 250 sunflower oil

Green Sauce

G 200 parsley
N 3 anchovy fillets in oil
G 50 white wine vinegar
N 1 tbsp salted capers, rinsed
G 150 extra virgin olive oil

Mustard Mayonnaise

N 2 egg yolks (room temperature)
G 250 vegetable oil
N 1 tbsp mustard
G 3 fine salt
N 1 tsp vinegar



🍷 **WINE** Frascati spumante DOC

👨 **CHEF** Niccolò Parrisè

PREPARATION

- Begin by finely mincing the wild boar and pork. Soak the stale bread in milk until soft, then squeeze out any excess liquid and add it to the meat in a large bowl. Mix in the chopped parsley, grated Parmesan, and salt, combining until you achieve a uniform mixture. Let the mixture rest in the refrigerator for around 15'.
- Meanwhile, prepare the green sauce: wash the parsley, removing the lower half of the stems. Place the parsley in a blender along with the anchovies, vinegar, rinsed capers, and extra virgin olive oil. Blend until you have a smooth, creamy consistency, then chill the sauce in the refrigerator for about 10' to set.
- For the mustard mayonnaise, add all ingredients to a tall container suitable for an immersion blender. Start blending from the bottom at a medium speed, slowly moving upward to incorporate the oil evenly and create a thick, creamy mayonnaise.
- Retrieve the meat mixture from the refrigerator and shape it into small meatballs, about 30 g each, either round or slightly oval according to preference. Coat each meatball first in flour, then in beaten egg, and finally in breadcrumbs, ensuring an even covering. For an extra-crispy coating, repeat the egg and breadcrumb step for a second layer.
- Heat the sunflower oil in a frying pot to 180 °C (356 °F) and fry the meatballs for about 5', until golden and crispy on the outside. Once cooked, place them on paper towels to absorb any excess oil and season with a pinch of salt.
- To serve, spread the green sauce across the base of the plate, arrange three meatballs per portion on top, and add a dollop of mustard mayo over each meatball using a squeeze bottle for a precise and decorative finish. Serve immediately to enjoy their full flavor and crunch.



FRANCHI
FOOD ACADEMY



TOMATO RISONE WITH WILD BOAR RAGÙ AND CACCIATORA TAPENADE



FIRST COURSE

★ **DIFFICULTY** Easy

🕒 **TIME** 4 hours

👤 **SERVES** 4

🐗 **GAME** Wild Boar

🔥 **CALORIES** 1786 kcal

🏃 **ACTIVITY** M 162' F 223'

INGREDIENTS

G 500 finely ground wild boar leg
N 3 carrots
N 2 onions
N 1 celery stalk
mL 100 white wine
mL 100 red wine
mL 150 extra-virgin olive oil
G 360 risone (Italian pasta)
Vegetable broth to taste
Salt and pepper to taste
Thyme, sage, rosemary, bay leaf, to taste

For the Tomato Cream

G 250 red cherry tomatoes
G 250 yellow cherry tomatoes
G 150 black cherry tomatoes
G 200 extra-virgin olive oil
Salt to taste

For the Hunter's Tapenade

G 300 pitted Taggiasca olives
N 4 anchovies
G 50 rinsed capers
mL 50 extra-virgin olive oil

For the Tomato Powder

kG 1.5 cherry tomatoes
Extra-virgin olive oil to taste
Salt, dried oregano, thyme, to taste



🍷 **WINE** Castelli Romani DOC rosso

👨 **CHEF** Niccolò Parrisè

PREPARATION

- Begin by preparing the boar ragù. Dice the carrots, onions, and celery into small cubes (mirepoix). Heat the olive oil in a large pot and sauté the vegetables for about 2'. Add the ground boar and increase the heat, stirring until the meat is well-browned and the juices from the vegetables and meat have evaporated.
- Next, pour in the white and red wines, allowing the alcohol to fully evaporate. Continue cooking over low heat for 2-3 h, adding vegetable broth as needed, until you achieve a tender and flavorful sauce. Toward the end of cooking, add finely chopped fresh herbs and season with salt and pepper.
- For the tomato cream, blend all cherry tomatoes (red, yellow, and black) with extra-virgin olive oil and a pinch of salt until smooth. Strain through a fine sieve to remove any skins and seeds, achieving a silky texture.
- To make the tomato powder, spread cherry tomatoes on a baking sheet, drizzled with oil, salt, oregano, and thyme. Dehydrate in the oven or in a dehydrator at 65°C (150°F) for 24-36 h until fully dry. Once cooled, grind the tomatoes into a fine powder.
- Cook the risone as you would a risotto: toast it in a pan with a drizzle of olive oil, then add warm vegetable broth gradually, stirring continuously for a creamy texture. Midway through cooking, incorporate the tomato cream, and continue until the risone reaches the desired consistency.
- To serve, layer a base of warm boar ragù on each plate, topped with the risone. Sprinkle with tomato powder, and pipe dots of hunter's tapenade around the dish (blend the olives, anchovies, capers, and olive oil and transfer to a piping bag). Garnish with fresh seasonal herbs and serve.



FRANCHI
FOOD ACADEMY



FRENCHED WILD BOAR RIB CHOP WITH CRANBERRY CHUTNEY AND HARVEST VEGETABLES



SECOND COURSE

★ **DIFFICULTY** Medium

🕒 **TIME** 50'

👤 **SERVES** 4

🐗 **GAME** Wild Boar

🔥 **CALORIES** 870 kcal

🏃 **ACTIVITY** M 79' F 108'

INGREDIENTS

4 - bone in rib chops (total weight approx. 1,5 kilos)

G 300 butternut squash

N 1 small shallot

N 2 cloves garlic

G 400 wax turnip (rutabaga)

mL 200 chicken or game stock

N 1 bunch of sage

Salt and pepper to taste

Extra virgin olive oil

Chutney

G 250 fresh cranberries

N 1 small shallot diced

mL 125 orange juice

mL 125 sugar

mL 30 apple cider vinegar

N 1 cinnamon stick

mL 5 salt

PREPARATION

- Peel and cut the butternut squash into large cubes. Do the same for the rutabaga but keep it separate.
- In a saucepan, heat a little oil, add the squash, diced shallot, and a pinch of salt. Cook over medium heat for 2-3', stirring occasionally. Add the minced garlic and cook for another minute. Pour in the broth, lower the heat, and simmer until the squash is tender. Blend until smooth for a velvety purée.
- Heat a large skillet with a bit of oil. Add the rutabaga, a sprig of sage, salt, and pepper, and sauté for 3-4'. Transfer to a preheated oven at 200°C (400°F) and roast until tender and caramelized.
- In a small saucepan, combine all the chutney ingredients. Bring to a boil over high heat, then reduce to a simmer. Stir occasionally and cook until the mixture thickens to a chutney consistency.
- Heat a heavy-bottomed skillet over high heat. Season the wild boar ribeye steaks with salt and pepper. Add oil and a few sage leaves to the pan, then sear the steaks until golden and caramelized on both sides. Transfer the skillet to the oven with the rutabaga and cook for an additional 5-8' or to your desired doneness.
- Spread the butternut squash purée on the plate. Add the caramelized rutabaga and place the boar ribeye in the center. Finish with a generous spoonful of cranberry chutney and garnish with fresh sage leaves.



🍷 **WINE** Buttafuoco dell'Oltrepò Pavese DOC

👨 **CHEF** Michael Hunter