



**FRANCHI**  
FOOD ACADEMY



# HAPPY EASTER

## MENU 2025

### **Starter**

Seared Venison, Zucchini alla Scapece and Sheep's Yogurt  
Wild boar with bread crisps

### **Main Course**

Venison and wild hop Risotto

### **Second Course**

Wild Boar Shank



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## SEARED VENISON, ZUCCHINI ALLA SCAPECE AND SHEEP'S YOGURT

★ **DIFFICULTY** Easy

🕒 **TIME** 45'

👤 **SERVES** 4

🦌 **GAME** Roe Deer

🔥 **CALORIES** 725 kcal

🏃 **ACTIVITY** M 65' F 90'

STARTER

### INGREDIENTS

G 360 roe deer fillet

#### FOR THE ZUCCHINI ALLA SCAPECE

##### CREAM:

N 6 medium roman zucchini  
N 7-8 mint leaves  
mL 200 sunflower oil  
N 3 tbsp extra virgin olive oil  
G 6 salt  
mL 100 white wine vinegar

#### FOR THE GARNISH:

N 1 roman zucchini  
N 3 mint leaves  
mL 100 sheep's yogurt  
mL 20 extra virgin olive oil  
G 2 salt

### PREPARATION

- Start by washing the zucchini and slicing them into medium-sized rounds. Heat the sunflower seed oil in a pan to 180°C (356°F) and fry the zucchini until golden brown. Once fried, drain them well and blend them using an immersion blender, adding the extra virgin olive oil, salt, and white wine vinegar to create a smooth cream.
- For the garnish, finely chop the mint leaves and slice the roman zucchini into thin rounds, which will remain raw for the final dish.
- Heat a non-stick pan. Once it's hot, place the room-temperature venison fillet in the pan, previously drizzled with a touch of extra virgin olive oil. For rare doneness, cook the fillet for 1,5' per side, while for medium-rare, cook for 2' to 2,5' per side. After cooking, let the meat rest for 2' covered with a paper towel, then slice it diagonally.
- Spread the zucchini alla scapece cream (not too hot) as the base on the plate, place the venison slices on top, and use a squeeze bottle to dot the plate with sheep's milk yogurt. Garnish with the raw zucchini rounds, seasoned with oil and salt, and the chopped mint leaves. Serve immediately while hot.



🍷 **WINE** Cirò DOC rosato

👨 **CHEF** Niccolò Parisse



## WILD BOAR WITH BREAD CRISPS

★ **DIFFICULTY** Medium

🕒 **TIME** 2 h 30'

👤 **SERVES** 4

🍷 **GAME** Wild Boar

🔥 **CALORIES** 417 kcal

🏃 **ACTIVITY** M 38' F 52'

### INGREDIENTS

G 400 wild boar belly  
G 20 miso  
G 20 white vinegar  
G 10 soy sauce  
G 10 honey  
N 1 garlic clove  
N 2 bell peppers  
Chili pepper to taste

#### FOR THE BREAD:

G 100 stale bread  
G 30 onion  
G 25 raisins  
G 15 white wine  
Maldon salt, paprika, and Sichuan pepper,  
to taste

#### FOR THE BEER GEL:

G 50 sour beer  
G 0.75 agar agar

### PREPARATION

- Sauté the onion in a saucepan over low heat until soft. Add the raisins and the stale bread cut into pieces, stirring to blend the flavors. Deglaze with white wine, then add enough water to cover the bread. Cook over medium heat for 30-40', until the mixture is soft and combined. Blend and strain the mixture, then spread it thinly on parchment paper or a Silpat. Let it dry completely, then fry the crisps until golden.
- Remove any fibrous parts from the wild boar belly. Prepare the marinade by mixing the miso, white vinegar, soy sauce, honey, crushed garlic, and chili pepper. Submerge the wild boar belly in the marinade, cover, and let it rest in the refrigerator for at least 24 h. Drain the meat and sear it in a pan or cook it over indirect heat on the grill until fully cooked. Cut the meat into uniform pieces for plating.
- Grill the bell peppers over an open flame until the skin is charred. Remove the seeds, keeping the charred skin for a smoky flavor. Finish cooking in a saucepan until a thick puree is obtained. Bring half the beer to the boil with the agar agar, stirring until fully dissolved. Remove from heat, add the remaining beer, and allow to cool until fully set. Blend to obtain a smooth gel. Place the pieces of wild boar belly on the plate, layering the bell pepper puree over the meat. Cover with the crispy bread chips, then add touches of beer gel. Garnish with a mixture of wild flowers and herbs to finish the dish.



🍷 **WINE** Friuli Grave Pinot nero DOC spumante

👨 **CHEF** Matteo Vergine



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## VENISON AND WILD HOP RISOTTO

★ **DIFFICULTY** Easy

🕒 **TIME** 30'

👤 **SERVES** 4

🍷 **GAME** Roe deer

🔥 **CALORIES** 428 kcal

🏃 **ACTIVITY** M 38' F 53'

MAIN COURSE

### INGREDIENTS

G 200 venison meat (roe deer)  
G 320 Carnaroli rice  
L 2 water  
G 300 cleaned wild hops (brusandolo)  
mL 30 dry white wine  
Extra virgin olive oil to taste  
Salt and thyme to taste  
Edible gold flakes to taste

### PREPARATION

- Start by blanching the brusandolo in salted boiling water. After a short cooking time, immerse them in ice water to stop the cooking process. Then, blend them until you achieve a smooth and uniform mixture.
- In a saucepan, toast the rice with a drizzle of extra virgin olive oil, seasoning with salt. Once the rice is golden, deglaze with the white wine. Gradually add the boiling water a little at a time, allowing it to absorb and evaporate as you continue cooking over high heat.
- While the rice is cooking, cut the venison meat into small pieces and set it aside.
- After about 13' of cooking, turn off the heat and let the rice rest for 1-2'. Then, add the wild hop sauce and the venison meat. Stir well, adding the extra virgin olive oil in a thin stream to create a creamy consistency.
- Serve the risotto on plates, garnishing with fresh thyme leaves and edible gold flakes for an elegant touch.



🍷 **WINE** Curtefranca bianco DOC

👨 **CHEF** Matteo Carassai



## WILD BOAR SHANK

★ **DIFFICULTY** Medium

🕒 **TIME** 2 h 15'

👤 **SERVES** 4

🍷 **GAME** Wild Boar

🔥 **CALORIES** 654 kcal

🏃 **ACTIVITY** M 60' F 82'

### INGREDIENTS

N 2 wild boar shanks  
N 3 onions  
N 4 carrots  
N 3 cloves of garlic  
N 1 bunch of marjoram  
N 5 leaves of sage  
G 50 butter  
G 50 peanut oil  
Salt and pepper to taste

#### FOR THE SALAD:

N 4 green asparagus  
Wild silesia to taste  
Hop sprouts to taste  
Sorrel leaves to taste  
Confenon (poppy sprouts) to taste  
Achillea parvifolia leaves to taste

### PREPARATION

- If possible, the day before, season the shanks by rubbing them with a clove of garlic. Sprinkle them with freshly ground pepper and a mixture of herbs, wrap them tightly in plastic wrap, and refrigerate.
- Prepare the cooking base by slicing the onions and carrots, then place them in a baking dish along with a few sprigs of marjoram, two cloves of garlic, and some sage leaves.
- Remove the plastic wrap from the shanks and season with salt. Place them in the dish with the meat facing up, and drizzle with butter and oil.
- Bake in the oven at 180°C (356°F) for about 1h and 30', turning the shanks a couple of times. If necessary, baste with a little broth.
- Once cooked, prepare the salad: wash and clean all the vegetables, cut the asparagus into strips, and dress them like a classic salad.



🍷 **WINE** Carso Terrano DOC

👨 **CHEF** Alessandro Gavagna