

/ FESTIVE DISH TO RECREATE

Crispy roast goose with sliced dumpling, red cabbage and gravy

■ A culinary treat for the holidays!

A recipe for a very special festive meal.



Ingredients (for 4 - 6 people):

- 1 free range goose
(with neck and giblets*,
approx. 4 kg)
- Sea salt

For the goose

- 3 small sour apples
- 1 Spanish onion
- Mugwort
- Salt
- Ground pepper

For the sliced dumplings

- 250 g bread rolls
(a day or two old)
- 1 onion
- 1 clove garlic
- 20 g butter
- 100–150 ml milk
- 2 eggs (medium)
- Salt
- Ground pepper
- Nutmeg

* Neck and giblets are only needed if you want to make the sauce yourself, see QR code)

Prepare the goose

Preheat the oven to 80 degrees.
Coarsely chop the apples. Peel and coarsely dice the onion. Add the apples, onions and spice mixture to a bowl, season with salt and pepper, mix in the mugwort. Salt the goose on the inside, add the filling and place the goose on the drip tray, pour in some hot water and allow it to cook in the oven for about an hour.

Remove the goose with the drip tray, turn the oven up to 160 degrees. Remove the stock. Put a little hot water into the drip tray and place in the oven on the lowest rack position. Place the goose on the grill with the breast facing up and slide it in above the drip tray. Roast for one hour at 160 degrees, then for one hour at 180 degrees and finally for about 45 minutes at 200 degrees. During the roasting time, pour the stock from the drip tray over the goose every 30 minutes and add a little hot water if necessary.

Remove the goose from the oven, season with salt and carve. Skim the stock and add to the sauce. Dress the goose with the sauce, dumplings and red cabbage.

Prepare the dumplings

Finely dice the onion and garlic. Brown the diced onion and garlic in a frying pan. Add the butter, milk, salt, nutmeg, bring to the boil and set aside.

Cut the bread into 1 cm pieces, mix with the milk, eggs and parsley and leave to simmer briefly. Spread out the cling film. Using the mixture form a roll, place it on the film and wrap. Turn in the ends. Wrap the roll in aluminium foil and place in gently boiling water and cook for 20 minutes. Lift out, leave it standing for a short while, unwrap and cut into slices.



↑ Click here
for the recipe
for the red
cabbage and
sauce

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Ingredients (for 4–6 people)

For the sauce

- 1 kg goose pieces (wing and neck pieces as well as goose giblets)
- 150 g carrots
- 150 g celery root
- 1 large sour apple
- 2 onions
- A few mugwort branches
- 2-3 tbsp plum purée
- 150 ml red port wine
- 200 ml red wine
- 1 l chicken stock
- A few stems of marjoram
- Optional: Corn starch

Preparing the sauce

Preheat the oven to 200 degrees.

Wash the goose and remove any quills that may still be present. Remove any visible fat and giblets. Cut the wing tips, tail and neck of the goose and chop or cut into pieces.

Spread the wings, neck pieces and chopped goose pieces on the drip tray and brown these for roughly 30 minutes on the middle rack in the oven, turning occasionally. Remove, then pour any spilled fat into a bowl and allow the goose pieces to cool. Peel and coarsely dice the carrots, celery, apple and onions. Heat two tablespoons of the collected goose fat in a large pot or roasting pan, add vegetables and a little mugwort and roast everything well.

Add the browned goose pieces.

Stir in the plum purée and fry briefly.

Deglaze the pan with port wine and red wine and allow to boil down for five to ten minutes.

Pour in the chicken stock, top up with water and allow to simmer for three to four hours.

Strain the sauce and boil down again to the desired quantity. Thicken to taste with a little starch mixed in cold water.

Tip: This is a perfect sauce for preparing a day in advance, saving you a lot of work on the actual day of the meal.

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Ingredients (for 4–6 people)

For the red cabbage

- 500 g red cabbage
- 500 g red onions
- 250 ml red wine
- 1 organic orange
- 1 clove
- 5 allspice seeds
- 5 juniper berries
- 50 g sugar
- 2 tbsp goose fat
- Salt
- Freshly ground pepper
- 3–4 tbsp wild cranberries
- A splash of white wine vinegar

Preparing the red cabbage

Clean the red cabbage and cut into fine strips or shave. Peel the onions, shave into fine strips and place in a bowl along with the red cabbage. Pour in the red wine. Wash the orange in hot water and rub dry.

Peel off a ten centimetre long piece of orange peel. Squeeze the orange and add the juice and peel to the red cabbage. Put the spices into a spice bag, close and add to the cabbage. Cover and marinate for roughly one day.

Drain the red cabbage and onion mixture, and collect the marinade. In a saucepan allow the sugar to caramelise. Add the goose fat and red cabbage and onion mixture and braise while stirring. Pour in the marinade and season with salt and pepper. Simmer for about an hour.

Remove the spice bag and orange peel, stir in the cranberries, bring to a boil again and season the red cabbage with white wine vinegar, salt and pepper to taste.