

## YOUR GOOSE IS COOKED

(Roast Goose with Chestnut stuffing)

### Ingredients

2 goose breasts and neck

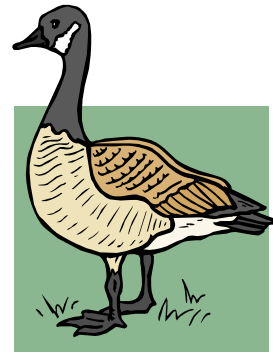
Quantity of chestnut stuffing about 500g depending on the size of the goose breasts

Rindless streaky bacon about 10 rashers

Roasting bag and deep dish

2 beef stock cubes, carrot, onion

Red wine

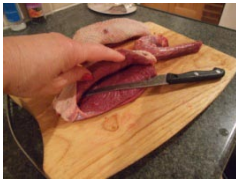


### Method

1. Start the stock for the gravy. Place the goose neck into a stock pot, adding 2 carrots, 1 onion quartered and 1 glass of red wine. Simmer for a few hours. Drain and sieve the vegetables. Using a mortar and pestle push some of the onion and carrot through the sieve and into the stock then put to one side.

2. Make the stuffing and put to one side to cool, I use a shop brought stuffing but you can make your own if you prefer

3. Wash the goose breasts and dry with paper towel. Get a sharp knife, cut into the breast



to make a pocket along the length being careful not to cut through to the other side otherwise the stuffing will fall out.

4. Stuff each breast (not too full) then wrap the bacon around each breast to form a parcel to keep the stuffing in whilst cooking.



5. Place both wrapped breasts into the roasting bag with a little red wine to keep moist.



Place bag into a roasting dish and put in the oven on a medium heat 100 -120 gas mark 4. Cook for about 1 – ½ hours.

6. Allow to stand for 10 minutes then drain the juices into the stock. Flavour the stock to taste. Serve with vegetables and a glass of wine.

