

View from the Fridge – Recipes from Brian Donkin

Recipe # 108 – Roast Goose

Preparation time: 30 mins Cooking time: 2hrs 30mins

Ingredients:

1 Goose 5 Kilo
4 Large skinless pork sausages
4 Slice of Black pudding
1 diced onion
Tart apple sauce (see Leith Links)
Game sauce (see Leith Links)
1 small white uncut loaf roughly grated
Salt & Pepper

Method

1. Take out Giblets
2. Lay Goose fat & liver to the side
3. Chop fat & liver to almost a puree
4. Put Goose fat and onion in pot & cook until soft (not brown)
5. Add liver black pudding & sausage meat
6. Cook over medium heat until nice & loose stirring constantly (10 mins.)
7. Take of heat and stir in breadcrumbs
8. Take goose rub salt & pepper in and outside
9. Place in deep roasting tray laid on its back.
10. Cook for 1.5 hours at 180°
11. Take out of oven and remove half the liquid
12. Turn over to breast & put in the stuffing
13. Cook for a further hour and then remove from oven

Serves 6

