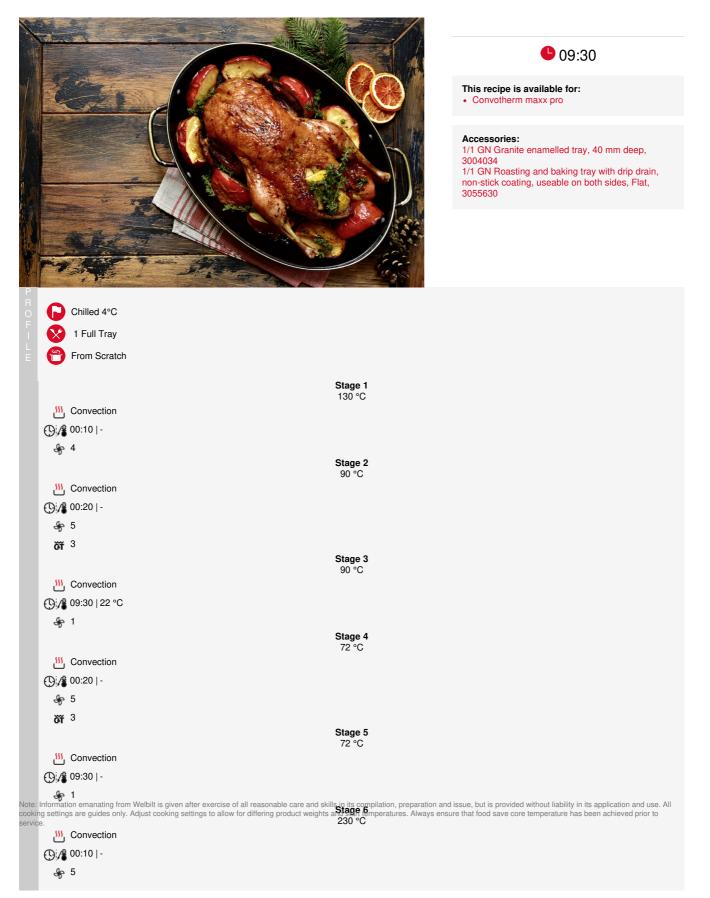
CONVOTHERM[®]

Festive Roast Goose



Ingredients			1. Food Preparation
1	pcs	Whole goose	Clean the goose and remove the innards. Stuff the inside of the goose with apples, peeled oranges, salt, pepper and mugwort
4	pcs	Oranges	
4	pcs pinch	Apples Mugwort	2. Cooking Instruction
			Place on a grid and a granite painted tray underneath. It is best to cook overnight at low temperature. The next day, remove the goose from the oven and preheat it to 230°C / 446°F. Meanwhile, season the outside of the goose with salt and pepper. Then crust with Stage 6. Then the goose can be portioned, the goose fat carefully poured out of the tray and a sauce made with the gravy, red wine, orange juice and a little Calvados liqueur. The goose fat can be served cold with freshly baked bread as a starter or used with the next red cabbage.
			Serve with red cabbage and potato dumplings, or brussels sprouts and potato noodles (Schupfnoodles).