

## Festive Roast Goose



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**This recipe is available for:**

- Convotherm maxx pro

**Accessories:**

- 1/1 GN Granite enamelled tray, 40 mm deep, 3004034
- 1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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- Chilled 4°C
- 1 Full Tray
- From Scratch

**Stage 1**  
130 °C

- Convection
- 00:10 | -
- 4

**Stage 2**  
90 °C

- Convection
- 00:20 | -
- 5
- 3

**Stage 3**  
90 °C

- Convection
- 09:30 | 22 °C
- 1

**Stage 4**  
72 °C

- Convection
- 00:20 | -
- 5
- 3

**Stage 5**  
72 °C

- Convection
- 09:30 | -
- 1

**Stage 6**  
230 °C

- Convection
- 00:10 | -
- 5

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and ambient temperatures. Always ensure that food safe core temperature has been achieved prior to service.

**Ingredients**

- 1 pcs Whole goose
- 4 pcs Oranges
- 4 pcs Apples
- pinch Mugwort

**1. Food Preparation**

Clean the goose and remove the innards. Stuff the inside of the goose with apples, peeled oranges, salt, pepper and 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.

**3. Food Serving Instruction**

Serve with red cabbage and potato dumplings, or brussels sprouts and potato noodles (Schupfnoodles).