

Battered Goose

Printed from Goose Recipes at <http://www.gooserecipes.co.uk/>

An easy and unusual way to prepare goose, this recipe makes for crispy goose on the outside and deliciously tender goose on the inside.

Ingredients:

900g goose breasts
1 egg
1 tsp. baking powder
1 tsp. garlic powder
1 tsp. salt
225ml milk
120g flour
Oil to fry

Directions:

1. Cut the goose breasts into finger-sized strips.
2. Combine flour, baking powder, garlic powder and salt. Gradually whisk in the milk until smooth, then beat in the egg. Drop the goose strips into the batter and stir to coat. Leave in the batter for up to an hour.
3. Heat oil until hot enough to turn a cube of bread golden. Add the goose in batches and fry until golden brown. Remove from the oil with a slotted spoon and leave the goose to drain of excess fat on kitchen paper.

Author: Laura Young