

Crispy Roast Goose with Sour Cherry Sauce

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This goose recipe is pretty simple. The zingy cherry sauce really livens up the tender goose flesh.

Ingredients:

1 goose, 4.5kg
Sea salt
1 onion
Bunch of rosemary
Few knobs of butter
3 shallots
50g sour red cherries, dried
½ bottle red wine
250ml chicken stock
3 tbsp. redcurrant jelly
1 cinnamon stick

Directions:

1. Heat the oven to 220C. Prick the goose all over with a fork and then put the onion and rosemary into the cavity. Season with the salt. Tie up the cavities with string.
2. Put the goose into a baking tray and then cook it for half an hour before turning the heat down to 180C. Cook for a further two hours or until the juices run clear. Rest for half an hour before serving.
3. Whilst the goose is cooking, finely chop the shallots and sauté them in some butter until soft. Add the cherries, wine, chicken stock and cinnamon stick. Cook everything together until syrupy and sticky, about 15 minutes, and then stir in the redcurrant jelly.
4. Finish the sauce by whisking in another knob of butter until the sauce is glossy.

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