

# Goose Stroganoff

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*Serve this creamy goose stroganoff over wild rice, or with strips of egg tagliatelle. Add some onion to the stroganoff sauce for extra sweetness and texture.*

## Ingredients:

600g cooked goose meat, shredded  
250g mushrooms  
1 1/2 tbsp. butter  
1 1/2 tbsp. flour  
1 1/2 tsp. Dijon mustard  
375ml chicken stock  
225ml sour cream  
Salt and pepper  
Paprika

## Directions:

1. Thinly slice the mushrooms. Melt the butter in a large saucepan. Add the mushrooms and fry until golden. Add the flour and stir. Keep stirring until the flour is golden and cook for 2-4 minutes, then whisk in the stock. Keep whisking until you have a smooth sauce.
2. Add the goose meat, mustard, sour cream and salt and pepper. Heat until just under boiling point, then serve immediately. Sprinkle with paprika to serve.

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