



STUFFED CHRISTMAS GOOSE



QimiQ BENEFITS

- Fillings remain moist for longer
- Firmer and more stable fillings
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

1 Whole goose [3.5 kg]

2 Egg(s)

200 g Chestnuts, cooked

300 Brioche

200 g Apple(s), finely diced

Salt

Pepper

Marjoram

Flat-leaf parsley, finely chopped

METHOD

1. For the filling: whisk QimiQ Classic smooth.
2. Add the eggs, chestnuts, brioche and apple and mix well.
3. Season with salt, pepper, marjoram and parsley.
4. Stuff the goose with the stuffing, sew up the opening and bake until tender at medium heat for 2-3 hours (depending on the size).