



STUFFED 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

1	Whole goose [3.5 kg]
250 g	QimiQ Classic, room temperature
2	Egg(s)
200 g	Chestnuts, cooked
300 g	Brioche, diced
200 g	Apple(s), finely diced
100 g	Foie gras[goose liver]
	Salt and pepper
	Marjoram
	Parsley, finely chopped

METHOD

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