



# 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, room temperature

**1** Whole goose [3.5 kg]

**2** Egg(s)

**200 g** Chestnuts, cooked

**300** Brioche

**200 g** Apple(s), finely diced

Salt

Pepper

Marjoram

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).