

Goose leg in olive sauce



Ingredients

- 1 goose leg*
- 1 teaspoon of flour
- Salt to taste
- Pepper mix to taste
- ½ medium onion, finely chopped
- 1 cup pitted olives, finely sliced
- 1 teaspoon of olive oil
- 2 cloves garlic, thinly sliced
- 1 rosemary sprig
- * *defrosted or fresh*

Preparation method

Heat 1 teaspoon of olive oil in a heavy bottomed saucepan and roast the goose leg until golden crust. Add onion, garlic, olives and roast for 2-3 minutes. After add some water to cover all leg. Braise for 35-40 minutes until meat is very tender. Take the goose leg out of the saucepan and blend all the rest ingredients to get the sauce.

Serving

Serve the goose leg with the sauce. Dish can be decorated with caramelized pear and olives, as well as rosemary sprig or fresh chives to your taste.