

Whole goose with apples and celery in orange sauce



Ingredients

- 1 whole goose*
- 1 stalk celery
- 2 oranges
- 1 tablespoon of vegetable oil
- Salt to taste
- 2 apples peeled, cored, and chopped into 1,5 cm dices
- ½ teaspoon of cinnamon
- 2 tablespoons of sugar
- Black pepper mix to taste
- * *defrosted or fresh*

Preparation method

Wash a goose and then pat it dry with a towel. After rub it with salt and pepper, stuff with the mix of apples and celery and then grease it generously with a vegetable or olive oil to your taste. Put the goose into the oven bag and place it in the preheated 160°C oven, bake for 1,5 hour. Get the cooked goose out of the oven bag, and spread with orange sauce. Then bake for another 8-10 minutes.

Apples and celery mix: peel apples, remove cores, and dice them, chop the celery in the same way. Mix all together and season with one tablespoon of sugar and ½ teaspoon of cinnamon.

Orange sauce: peel the zest from one orange and cut it into strips. Squeeze juice from two oranges, add one tablespoon of sugar and zest, after simmer it for five minutes.

Serving

Serve the goose on a dish with gently fried orange slices. Decorate with blueberries, quartered figs and green orange leaves.