



ROAST GOOSE WITH APPLES & PRUNES

SERVINGS: 6 PORTIONS

Cooking Method

- 1 Remove the giblets and any fat from the inside of the goose.
- 2 Rinse the goose under cold water and then dry off with kitchen roll.
- 3 Preheat your oven to 175C.
- 4 Mix together the apple pieces, prunes, rosemary and pepper.
- 5 Stuff the goose with the mix and close it with some wooden toothpicks.
- 6 Place the goose in the roasting tin and pour the cider over.
- 7 Put the goose into the oven and roast for four hours, basting it every 30 minutes.
- 8 Once done, cover with tinfoil and leave to rest for 15 minutes before serving.



Ingredients

- 1 goose, around 4kg
- 4 medium Bramley apples, cut into chunks
- 200g whole prunes
- 2 sprigs of rosemary, finely chopped
- 700ml cider
- Ground pepper

