

GOOSE WITH APPLE AND ORANGE FILLING

Wash the geese inside and outside using cold running water and season. Chop the filling ingredients and mix. Stuff geese and prick under the wings and legs to allow the fat to drain. Place the rest of the filling as well as the wings and necks on two GN 1/1 65 mm. UNIQUE CAPACITY IN JOKER 6-11: 4 GEESE AT THE SAME TIME!

INGREDIENTS FOR 4 GEESE

1.5 kg apples

1.5 kg onions

3 kg oranges

1 Bundle of leaf parsley

1 Bunch of mugwort

FOR YOUR JOKER 6-23, SIMPLY HALVE THE INGREDIENTS.

PREPARATION:

1. Step: Preheat combi steamer
2. Step
: STEAM - Place geese with the back up on the tray. Insert the core temperature s
3. Step
: COMBI STEAM - Turn geese. Continue cooking process at 130°C, 25% humidity and r
4. Step
: COMBI STEAM - Continue cooking at 95°C with 25% humidity and reduced fan speed
5. Step
: CONVECTION - Place two grids on a granite-enamelled GN tray each and place two
on the grids and brush with salt water.
Now preheat the JOKER to 210°C and place the geese in the oven. Cool