

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 GENIUS MT C 1-1: 4 GEESE AT THE SAME TIME!

INGREDIENTS FOR 4 PERSONS

1.5 kg apples

1.5 kg onions

3 kg oranges

1 Bundle of leaf parsley

1 Bunch of mugwort

PREPARATION:

1. Step: Preheat combi steamer
2. Step
: STEAM - Place geese with the back up on the tray. Cook for 30 minutes at 212°F
3. Step
: COMBI STEAM - Turn geese. Insert the core temperature sensor in the leg. Contin
until the core temperature reaches 181°F.
4. Step
: COMBI STEAM - Continue cooking at 203°F 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 GENIUS
MT
C to 410°F and place the geese in the oven. Cook approx. 15 min. at 374°F with a