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Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

Goose Breast Appetizer

Recipe by Chef Jeffrey Trujillo
Tweeds Restaurant and Buffalo Bar, Riverhead, NY

Ingredients
1 Double Goose Breast – boneless
Salt
Pepper
Option: Serve with salad or plate w/ vinaigrette

Preheat Oven to 500 degrees.

Trim excess skin leaving 1 ½” top and bottom.

Fold under forming an oval and tie with butcher’s string. Season with salt and pepper.

Place in oven at 500 degrees F for 15 minutes. Reduce heat to 325 and cook until internal temperature is 140 degrees F, approximately 15-25 minutes.

Put in refrigerator and chill overnight. Cut in ½ lengthwise.

To Carve: Place each breast piece flat side down and slice across in ¼” slices. Place 4-6 slices in a composed salad – or a plate w/vinaigrette of any kind.

Notes:

Additional Recipes: www.gooseproducts.com