



▼ Home  
▼ History

▼ Products  
▼ Distributors

▼ Egg Crafts  
▼ Nutrition

▼ Feathers  
▼ Recipes

▼ Ordering  
▼ Contact Us

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

# Weihnachtsgans (Viennese Christmas Goose)

From *Saveur* - December 2003 issue

## Ingredients (Serves 6-8)

1 11-13 lb. goose, trimmed of excess skin and fat

1 tbsp dried marjoram

1 tbsp dried thyme

Salt and freshly ground black pepper

2 apples

2 medium yellow onions, peeled

6 whole cloves

1 tbsp vegetable oil

1 cup white wine

3 cups chicken stock

## The Apples

1 cup raisins

$\frac{3}{4}$  cup rum

8 McIntosh apples

2 tbsp butter, cut into 8 pieces

## The Dumplings

4 russet potatoes

Salt

2  $\frac{1}{4}$  cups flour

2 eggs, beaten

2 tbsp butter

Leaves from 2 sprigs parsley, chopped



## The Goose:

Preheat oven to 425 degrees. Trim off goose wing tips, put into a small pot, and set aside. Prick skin all over with the tip of a paring knife. Rub bird, inside and out, with marjoram, thyme, and salt and pepper to taste. Stud apples and onions with cloves, then stuff into cavity of bird. Tie legs together with kitchen twine. Heat oil in a large heavy roasting pan over medium-high heat. Add goose and cook until browned all over, about 15 minutes. Set goose aside. Drain off fat from pan into a

medium bowl and set aside. Return pan to medium-high heat. Add wine and 1 cup water and cook, scraping browned bits stuck to bottom of pan with a wooden spoon, for 2 minutes. Transfer goose, breast side up, to pan and roast until skin begins to get crisp, 35-45 minutes. Siphon off fat in pan with a bulb baster (add it to bowl with fat), leaving any pan juices in pan. Reduce oven temperature to 350 degrees and continue roasting goose until juices run clear when pricked and skin is brown and crisp, 35-50 minutes more, siphoning off fat from pan once or twice as it roasts. Meanwhile, add stock to pot with wing tips and simmer over medium heat for 30 minutes. Strain stock, discarding solids, and set aside.

## The Apples:

Soak raisins in rum in a small bowl until plump, about 1 hour. Preheat oven to 350 degrees. Core apples, leaving bottoms intact, and put into a medium baking dish, hole side up. Drain raisins, then stuff into apple cavities and top each with a piece of butter. Add 1 cup water to dish, cover with foil, and bake until apples are soft but still intact, 45-50 minutes. Reduce oven temperature to 200 degrees and keep apples warm in oven.

## The Dumplings:

Put potatoes into a large pot of salted water and boil over medium-high heat until soft, 25-30 minutes. Drain and set aside to let rest until just cool enough to handle. Meanwhile, bring a large pot of generously salted water to boil over high heat. Peel potatoes, then press through a potato ricer onto a

### The Cabbage

1 small yellow onion, peeled and thinly sliced

1 small red cabbage, quartered, cored, and thinly sliced

½ apple, peeled, cored, and julienned

1 ½ cups red wine

¾ cup fresh orange juice

½ cup fresh cranberries

1 tsp sugar

¼ tsp ground cinnamon

Pinch ground cloves

Pinch ground nutmeg

Salt and freshly ground black pepper

### The Chestnuts

6 tbsp butter, melted

6 cups cooked peeled chestnuts

1/3 cup heavy cream

3 tbsp honey

### Notes:

clean surface. Gather potatoes while still warm into a mound and make a well in the center. Add 2 cups of the flour, eggs, butter, and 1 tbsp salt to well and gently knead bread dough until smooth, adding up to 4 tbsp more flour if dough is too tacky. Divide dough into 12 equal pieces. Lightly flour your hands and roll each piece of dough into a ball. Working in 2 batches, add dough balls to pot of water, reduce heat to medium, and gently simmer, stirring occasionally, until dumplings float and are cooked through 20-25 minutes. Transfer with a slotted spoon to a warm plate, cover with foil, and keep warm in oven with apples.

### The Cabbage:

Heat 3 tbsp of the reserved goose fat (save remaining fat for another use) in a medium pot over medium-high heat. Add onions and cook, stirring often, until soft 4-5 minutes. Add cabbage and apples and cook for 3-4 minutes. Stir in wine, orange juice, cranberries, sugar, cinnamon, cloves, nutmeg, and salt and pepper to taste. Bring to a boil, reduce heat to medium-low, cover, and cook, stirring occasionally until cabbage is very soft, 35-45 minutes. Keep warm over lowest heat.

### The Chestnuts

Melt butter in a large skillet over medium heat. Add chestnuts and cook until heated through, 2-3 minutes. Add cream and honey and cook, stirring occasionally, until sauce is thick and chestnuts are glazed, 4-5 minutes. Cover skillet and keep warm over lowest heat.

### To Complete

Discard kitchen twine and apples and onions from cavity of goose. Put goose on a large serving platter and allow to rest 15-20 minutes. Meanwhile, drain fat from pan, then set pan on top of stove and heat over medium-high heat. Add reserved stock, scraping browned bits stuck to bottom of pan, and boil until reduced by one-quarter, about 15 minutes. Season to taste with salt and pepper, then strain gravy into a warm gravy boat.

### To serve:

Fill goose cavity with warm chestnuts. Put cabbage next to goose on platter. Arrange apples and dumplings around goose. Moisten goose and cabbage with some of the gravy. Garnish dumplings with parsley. Serve gravy on the side.