

The Garnishes
2 pears, preferably Bosc
1-inch stick cinnamon
2 cloves
2 teaspoons freshly ground black pepper
750 milliliters red wine
½ orange, zest removed in strips, juiced
½ lemon, zest removed in strips, juiced
Red Cabbage
1 head of red cabbage
250 milliliters red wine
1 tablespoon red wine vinegar
1 tablespoon duck or goose fat, or oil
Bouquet garni
1 medium onion, émince (mince)
2 Granny Smith apples, peeled, cored, and cut in macédoine
Salt and pepper
Red currant jelly
Chestnuts
750 grams fresh chestnuts
Chicken stock
A few celery leaves
The Sauce and Finish
50 grams dried cranberries

Cabbage

1. Core the cabbage and cut the leaves in ¼-inch chiffonnade.
2. Combine the cabbage with the wine, vinegar, and bay leaf, and let marinate briefly.
3. Heat the fat in a large sautoir, or a small marmite, and sauté the onion until golden and caramelized.
4. Add the cabbage, marinade, and apples, and season lightly. Cover and simmer gently for about 45 minutes, or until the cabbage is tender. Adjust the seasoning and stir in some jelly to taste. Keep warm.

Chestnuts

1. Cut a shallow “x” on the flat side of each chestnut, and drop either in the deep-fryer or boiling water for 30 seconds. When cool enough to handle, peel off the shells and any inner membrane
2. Place the peeled chestnuts in a small sautoir and cover with stock. Add a few celery leaves and season. Poach the chestnuts gently until they are just tender.

For the Sauce and Finish

1. After the goose is removed from the roasting pan, degrease the pan well and deglaze with 250 milliliters of the pear poaching liquid, scraping up the sauce as you do.
2. Transfer the deglazing liquid to a small saucepan and reduce until syrupy. Add the stock and simmer gently for a few minutes to infuse the flavors. Adjust the seasoning.
3. Strain the sauce through a fine chinois and add the dried cranberries. Keep the sauce warm.
4. Bone out the breast just before meal service, if you like, and serve it in slices along with some of the leg meat, napped with the sauce and accompanied by the garnishes.

Notes: