

Goose Breast Appetizer

Recipe by Chef Jeffrey Trujillo

1 Double Goose Breast – boneless

Salt and Pepper

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.