

Smoked Goose Crepes
Recipe by Chef Andy Bonnet

Ingredients:

Schiltz Farms Smoked Goose Breast (Diced)
Fresh Sliced Mushrooms
Green Peas
Fresh Chopped Garlic
Fresh Chopped Shallots
White Wine
Thyme Leaf
Salt & Pepper
Gourmet Heavy Cream
Grated Parmesan
Rolled Crepes (Substitute Biscuits or Puff Pastry ECT.)

Oil pan with extra virgin olive oil and bring to medium heat. Add goose, mushrooms, garlic, shallots, thyme, salt & pepper and sauté until mix starts to brown. Deglaze pan with white wine. Add heavy cream, grated parmesan and peas. Let simmer until thickened. Pour over crepes and enjoy!!

Submitted by:

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