

## *“The Dickens”, Goose and Stilton Burger with “Foie Gras” Center*

*(makes 8 large to 24 small burgers)*

*From Lost Past Remembered Blog Spot by Deana Sidney*

<http://lostpastreremembered.blogspot.com/2012/03/variations-on-theme-goose-burgers-with.html>

Goose meat mixture  
“Foie gras” mousse  
Port jelly or currant jelly  
½ pound Stilton Cheese  
Sautéed onions (1 or 2 sliced onions)  
Brioche Buns or pastry puffs (toasted or warmed)



Make 16 to 48 flat paddies with the goose. Top half of the patties with a spoon of the liver and a small spoon of the jelly. Top with the remaining paddies and seal well, but do not handle too roughly (compression makes them tough). Fry at medium heat or grill until cooked (as for a MW burger).

Top with Stilton just before removing from the heat to melt it a little (using lid of pan) and place on bun with onions and serve.

### **Goose Burger Mix**

1 ½ lb **ground goose** made from Schiltz goose meat (I ground it myself)  
½ lb ground pork  
¾ c finely minced **smoked goose** from Schiltz Foods  
1 t mace  
3 cloves garlic, minced  
2 t salt  
2 t pepper  
1 t ground coriander  
3 T Port  
1 T chopped fresh marjoram



Combine all and reserve.

### **Mousse de Foie d'Oie, Canard, Volaille (goose)**

1 c **goose liver** from Schiltz Goose, chopped (I think you could use any of the goose liver varieties with this recipe)

1 T **goose fat** or butter

1 shallot, sliced

½ t thyme

1t mustard

2 T Cognac

¼ c Port

1/3 c stock

1 t Worcestershire sauce

½ c cream

salt and pepper to taste



Sauté the goose liver and shallot with the goose fat or butter. When the liver is just about done, add the thyme and mustard and the liquors and stock and reduce a little. Put in the blender with the cream and Worcestershire and blend, adding more cream or stock if it is needed. Chill till hardened.

### **Port jelly**

¼ c port

¼ c demiglace

1 T currant jelly

Reduce port, add the demiglace and currant jelly and warm. Remove from the heat.

### **Sautéed Onions with Port**

1 or 2 sliced onions

1 – 2 T **goose fat**

salt and pepper to taste

1 -2 T port

Sauté the onions in the goose fat slowly until browned and softened. Add salt and pepper to taste then the port to glaze. Reserve

**Brioche Buns, recipe from Martha Stewart, for 8 large rolls to 24 small rolls**

1/4 cup plus 2 tablespoons whole milk

3 T sugar

1 1/4 teaspoons active dry yeast (from one 1/4-ounce envelope)

1 1/4 cup plus 2 tablespoons unbleached bread flour

1 1/4 cup plus 2 tablespoons all-purpose flour, plus more for surface

1 teaspoon salt

5 large eggs, plus 1 large egg, lightly beaten, for egg wash

8 ounces (2 sticks) unsalted butter, softened, plus more for pan

Vegetable oil cooking spray, for bowl

Combine milk, sugar, yeast, and 1/2 cup bread flour in the bowl of a mixer. Mix until just combined. Sprinkle with remaining 3/4 cup plus 2 tablespoons bread flour, the all-purpose flour, and salt to cover; do not mix. Let stand for 45 minutes.

Using the dough-hook attachment, mix dough to combine. Add 4 eggs, and continue to mix until dough is smooth and does not stick to sides of bowl, about 5 minutes. Mix in remaining egg. Add butter, 1 tablespoon at a time, mixing until incorporated. Continue mixing until dough is smooth and comes together in a ball around the dough hook, about 5 minutes more.

Coat a large bowl with cooking spray. Transfer dough to bowl, and cover with plastic. Let stand in a warm place until doubled in volume, about 1 1/2 hours.

Punch down dough, and re-cover. Refrigerate for 1 1/2 hours. Punch down dough again, re-cover, and refrigerate overnight.

Preheat oven to 425° degrees. Turn out dough onto a lightly floured surface, and punch down. Working in batches (refrigerate remaining dough as you work), evenly divide dough into thirty-two 1-ounce pieces. Punch down each piece using the palm of your hand, and press each into a tight ball using the heel of your hand.

Butter small Turk's-head or similar shaped cast-iron pans. Place 3 dough balls each inside molds

(dough should fill three-quarters of each mold section). Or, make simple buns on pieces of parchment on sheet pans. Loosely cover pans with plastic; let stand in a warm place until dough balls are soft and springy to the touch, about 30 minutes.

Lightly brush tops with egg wash. Bake for 10 minutes. Reduce heat to 350 degrees, and continue to bake until tops are dark gold (time will vary depending on size of pans or the bun size). Remove from oven, and immediately remove brioche rolls from pans and transfer to a wire rack. Let cool completely.