

LINCOLNSHIRE FOOD & GIFT

AT THE SHOWGROUND

Ralph SKRIPEK, The Wild Chef in association with Taste of Game (BASC)

Home smoked goose with stilton mushrooms and a Tossed Leaf saladette on Ciabatta Bread

ingredients

- X2 Goose breast off the bone
- fresh Ciabatta bread
- 500g button or chestnut mushrooms
- 1 small COOKING onion, finely CHOPPED
- 100g Stilton
- mixed salad leaves
- Dressing - your favourite, i use womersley dressing
'Raspberry' or 'Blackberry & Rosemary' (giving it a little zesty taste)
- Little oil
- salt & Pepper-mill
- Balsamic syrup
- for smoking - metal square roasting tray, wood chippings and fresh herbs (rosemary or thyme), a cake cooling rack (to fit inside roasting tray) and foil to cover



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method

1. Place some wood chippings and fresh rosemary or thyme into a roasting tray. Place the cake cooling rack inside the tray
2. Place the goose breasts on top of the tray, foil well, crimping around the edges of the roasting tray
3. Place the roasting tray onto the top of a stove and heat until the wood crackles, smoke for approximately 5 minutes, remove from the heat (don't be tempted to open - leave for approximately 15 minutes)
4. after slightly cooling, remove the foil and the lovely brown colour of the smoked goose will be revealed.
5. Place a little oil and butter into an oven proof frying pan and heat
6. season the goose breasts with salt and pepper, place the breasts top side down into the frying pan and pan fry until crispy
7. Remove and cool the meat prior to placing in the fridge
8. Place a little oil and butter into another frying pan, add the chopped onions and sliced mushrooms and cook until lightly brown
9. add the crumbled stilton and heat until dissolved, season with a little salt and pepper-mill
10. Warm the Ciabatta bread in the oven, cut in half and place on a warm plate. add the mushrooms and stilton on top of the ciabatta. Lay thinly sliced cold goose breasts over the mushrooms
11. Gently toss the salad leaves with the dressing in a bowl and add the leaves to the side of the dish, with a drizzling of balsamic
12. Smoked goose tastes much better cold and thickly cut than hot - the length of time for smoking gives you the choice of lightly smoked or deeply smoked, 4-5 minutes light, 5-8 minutes more intensely smoked flavour will be achieved