Retigo Combionline | Cookbook | Poultry 4. 12. 2023

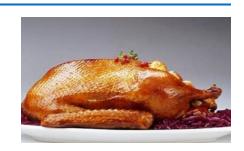
Goose roasted overnight

Cuisine: Czech

Food category: Poultry



Author: Vlastimil Jaša Company: Retigo



Program steps

1	Combination	5 0	%	Termination by time	② 10:30	hh:mm	₿≎ 78	°C	 50	%	X
2	>>> Hot air	100	%	(Page 1) Termination by time	② 00:20	hh:mm	∂ ≎ 190	°C	100	%	\overline{X}

Ingredients - number of portions - 4

Name	Value	Unit
whole chilled goose	1	pcs
caraway seeds	20	g
Salt	20	g
Apples	1	pcs
garlic	10	g
herbs	2	g

Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, E

Nutritional value of one portion			
Energy	19.8 kJ		
Carbohydrate	1 g		
Fat	0.8 g		
Protein	1.2 g		
Water	0 g		

Directions

Clean, wash, salt and marinate the whole goose. Inside the goose, we put an apple cut into wedges and garlic. We put it in the convection oven on the grate and bake overnight on the specified program. The second step of the program cooks the goose to a beautiful golden brown.

Recommended accessories

