


# Goose roasted overnight

Cuisine: **Czech**  
Food category: **Poultry**

















Author: **Vlastimil Jaša**

Company: **Retigo**



## Program steps

1	 Combination	 50 %	 Termination by time	 10:30 hh:mm	 78 °C	 50 %	
2	 Hot air	 100 %	 Termination by time	 00:20 hh:mm	 190 °C	 100 %	

Ingredients - number of portions - 4		
Name	Value	Unit
whole chilled goose	1	pcs
caraway seeds	20	g
salt	20	g
apples	1	pcs
white onion	10	g
herbs	2	g

Nutrition and allergens	
Allergens:	
Minerals: Ca, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, Se, Zn	
Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	17.9 kJ
Carbohydrate	0.7 g
Fat	0.8 g
Protein	1 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 rack and bake overnight on the specified program. The second step of the program cooks the goose to a beautiful golden brown colour.

## Recommended accessories



Stainless wire shelving