

GOOSE DELICACIES WITH PEPPERS

Ingredients (for 4 persons):

- 1 goose breast
- Extra virgin olive oil
- 1 onion
- 2 peppers (1 red and 1 yellow)
- Red wine
- Salt and pepper
- Bouillon cube



Preparation:

Cut goose breast into cubes and sauté into the pan with the onion and half bouillon cube. Simmer with red wine and let it brown for 30 minutes.

In the meantime slice the two peppers and sauté into the pan with olive oil and a pinch of salt for 2-3 minutes.

After the 30 minutes, add the sliced peppers to the browned meat and let it cook for 10 minutes more.

