

GOOSE CASOEULA

Ingredients:

- Extra virgin olive oil
- Onions
- Celery
- Carrots
- Savoy cabbage
- Tomatoes
- Bay leaves
- Red wine
- Salt and pepper
- Pieces of goose meat
(legs, wings, breast)



Preparation:

Sauté vegetables (except for Savoy cabbage, tomatoes and bay leaves) with olive oil and add the pieces of goose meat. Add salt and pepper and let it brown for about 30-35 minutes simmering with red wine. In the end, add the Savoy cabbage, tomatoes and bay leaves. Let it cook for 30 minutes more.

Notes:

If the Savoy cabbage results to be too dry, add vegetable broth.
We suggest you to prepare goose casoeula the day before eating it.

