

# ROASTED GOOSE

## Ingredients:

- Extra virgin olive oil
- Rosemary
- Shallot
- White wine
- Salt
- Pepper
- Whole goose

## Preparation:

Cut the shallot into 4 parts. Add olive oil, salt, pepper and rosemary and put the whole goose into the preparation. Cover the goose with aluminium foil, put it into the oven at 100°C and roast it for 30 minutes.

Set the oven at 150°C and keep simmering the goose with white wine for 40-45 minutes. Don't forget to turn it upside down sometimes.

Take out the aluminium foil and set the oven at 180°C. Keep simmering with the wine and roast the goose for 30 minutes more.

