

GOOSE WITH TUNA SAUCE

Ingredients (for 4 people):

For the sauce:

- 300 gr of sunflower oil
- 100 gr canned tuna
- 10 capers
- 3 anchovies fillets
- 1 teaspoon of vinegar
- 1 egg
- Salt

For the meat:

- 1 carrot
- 1 leg of celery
- 1 onion
- 1 spring of rosemary
- 2 spoons of olive oil
- 5 bay leaves
- 1 whole goose breast
- Sale q.b

Preparation:

Boil the breast in hot water with the vegetables, rosemary, bay leaves, olive oil and a pinch of salt for 30 minutes. Let it cool down in the broth.

Prepare the sauce: put the tuna in a bowl with the capers and the anchovies: whip all together. Add salt, egg and vinegar: whip again. Drizzle in the olive oil and keep whipping until you will obtain a soft cream.

Cut the boiled breast into thin slices, put them on a platter and cover with the tuna sauce and some capers. Serve cold.

