

GOOSE TAGLIATA

Ingredients:

- Salt
- Rosemary (powder)
- Garlic (powder)
- Sage (powder)
- Thyme (powder)
- Pepper
- 1 goose breast
- Chives (powder)



Preparation:

Put the stone in the oven at 200°C.

Flavour goose breast with the powder spices (except for chives), salt and pepper and put it on the baking tray with the skin upwards. Put into the oven at 200°C for 10 minutes.

Cut the breast into slices 2 cm thick and put them on the hot stone (or on a hot pan) topping with the chives powder.

