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**Cooking time:** 24 hours



## Ingredients

For 12 People

### Goose (sous vide):

3 pcs. Goose, 3200g each  
Salt, pepper, thyme, freshly ground coriander

### Dumplings with Greaves:

1200 g potato dumpling mixture  
600 g cracklings  
200 g onions, diced  
30 g garlic, chopped  
30 g parsley  
10 g lovage  
salt, pepper, nutmeg, thyme

### Creamed Savoy Cabbage:

1500 g savoy cabbage, washed and cut, blanched  
50 g butter  
200 g shallot, cut  
30 g garlic, chopped  
500 g cream  
salt, pepper, caraway, nutmeg  
50 g parsley, finely cut

## Preparation

### Goose (sous vide):

Cut the geese in half lengthwise and carve the back.

Rub the halves of the geese with the spices and place in 120µ sous vide vacuum bags. Vacuum at 100%.

Cook in the **fusionchef** sous vide water bath at 65 °C for 24 hours and cool-down immediately.

Prepare a jus from the giblets and the carved back, season with mugwort. Refine with the concentrated juice from the vacuum bags.

### Finish goose - Method 1 (sous vide):

Heat the geese in the water bath for approx. 15 minutes prior to serving and roast them in a pan.

### Finish goose - Method 2:

Place the geese on a GN tray and roast in a combi-steamer for approx. 10 minutes at 220 °C until crisp; if necessary, brown under the salamander grill.

### Finish goose - Method 3:

Regenerate in a Turbochef for 3.5 minutes.

### Dumplings with Greaves:

Slowly fry the cracklings in a Teflon pan until crisp, drain in a sieve. Heat a bit of lard in a pan, add the onions and the garlic and roast until golden brown.

Add the cracklings and the remaining ingredients for the filling, mix well, season with the herbs and cool. Shape the cracklings mixture into little balls and freeze. Portion the dumpling mixture evenly. Place the cracklings balls in the middle and shape dumplings.

Briefly fry the dumplings with cracklings in a pan prior to serving.

### Creamed Savoy Cabbage:

Sauté the shallots, garlic and caraway in butter. Add the cream and boil down until viscid. Season with the spices and refine with the parsley.

This recipe was generously provided by Oliver Scheiblauber. Image: © StefanieB / Fotolia.com