



JERNEJ KITCHEN

ROAST GOOSE WITH CRANBERRY JAM

Roast Goose with Cranberry Jam is slowly roasted and perfect for special occasions. The meat is tender and juicy, and the jam elevates it to the next level.

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	150	MINUTES
TOTAL TIME:	165	MINUTES

ROAST GOOSE

- 3 kg (6.5 pounds) goose, fresh or frozen
- 1 tsp maple syrup
- 4 garlic cloves
- 1 lemon
- 1 apple
- 2 sprigs of rosemary, 4 sage leaves, 2 sprigs of thyme
- 2 carrots
- 2 onions
- 1 celery stalk
- 80 ml (1/3 cup) water

CRANBERRY JAM

- 200 g (1 1/2 cup) dried cranberries
- 180 ml (3/4 cup) orange juice, freshly squeezed
- 2 tbsp brown sugar
- 2 tbsp lemon juice, freshly squeezed
- 180 ml (3/4 cup) cold water
- 1/4 tsp cornstarch

PREPARATION

Place a rack in the middle of the oven and preheat it to 240 °C / 465 °F. Take the goose from the fridge for at least 30 minutes before roasting. If you are using a frozen goose, defrost it a day before.

SEASON THE GOOSE

Place the goose on a baking sheet and pat dry with a paper towel. Then remove the tip of the wings and the tail using a sharp knife. Remove any giblets. Using a toothpick, prick the skin of the goose. Season with salt and pepper. Insert halved lemon, apple, garlic, and herbs into the goose cavity.

TIP

[Instead of maple syrup, feel free to use 1 teaspoon of honey and 1 teaspoon of water.](#)

ROAST THE GOOSE

Cut the carrots and celery into smaller chunks, and cut the onion in half. Add to a large baking dish. Add the goose wings and tail. Place the goose over the vegetables. Pour in the water and place in the preheated oven. Roast for 25 minutes at 240 °C / 465 °F (fan-assisted oven to 220 °C / 430 °F). Then lower the heat to 160°C / 320 °F (fan-assisted oven to 140 °C / 285 °F) and bake for 20 - 25 minutes for each 500g / 1 pound of goose; in our case, roast for 2 hours and a half. Pour those delicious roasting juices over the goose every 40 minutes while roasting. Transfer the roasted goose to a rack and set aside for 20 - 30 minutes.

TIP

Sponsored [If you feel like the goose is roasting too quickly, cover it with](#)

TOOLS AND EQUIPEMENT

baking dish
paper towel
brush
toothpick
knife
saucepan

[aluminum foil for the last 30 minutes of roasting.](#)

CRANBERRY JAM

Add dried cranberries, orange juice, brown sugar, lemon juice, and 120ml (1/2 cup) of water to a saucepan. Place over medium-high heat and bring to a boil. Simmer for 10 - 12 minutes or until the cranberries are soft. In a small bowl, combine cornstarch and 60ml (1/4 cup) of cold water. Add to the cranberries and stir. Cook for another 3 - 4 minutes for the jam to thicken. Remove from the heat and serve.

SERVE

Transfer the roasted goose to a serving plate. Add the vegetables from the roasting, citrus, and decorate it with fresh herbs. Serve with homemade cranberry jam, [mlinci](#), and [braised red cabbage](#).