Goose Roast To Go

PREPARATION OF THE BÖSEHOF GOOSE ROAST

Our roast goose is not only a delight in our restaurant, but also available for you to enjoy at home. The geese come from regional free-range farming — no imported factory-farmed birds, but locally raised animals with full, natural flavour. Because we care about exceptional taste just as much as we care about animal welfare.

THIS IS HOW YOU CAN EASILY ENJOY THE BÖSEHOF TASTE AT HOME:

- Preheat the oven to 200°C (convection).
- Brush the goose with butter, add ¾ cup of water, and place it on the middle rack of the oven.
- After 15–20 minutes, switch to top heat and baste with the liquid from the pan.
- Continue to roast until the desired level of browning is reached.
- For the dumplings, bring 1 liter of salted water with 1 tablespoon of starch to a boil.
- Add the dumplings and let them steep in the hot (not boiling) water for 10–15 minutes.
- Heat the red cabbage, apple–almond stuffing, and sauce in a saucepan while stirring.

ENJOY YOUR MEAL!

PRE-ORDER HERE:

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DISCOVER ALL THE CULINARY DELIGHTS FROM OUR KITCHEN HERE:

This is how you can easily enjoy the Bösehof experience at home: On our website, you'll find all the latest news and information from Bösehof, our seasonal menu, the culinary calendar, as well as details about our rooms, events, functions, and celebration options.