



# peking goose (half)

roast

*cooking time from: 45 minutes*

## method

Carefully remove the goose from the packaging & bring to room temperature.

Pre heat the oven to 200°C fan-assisted or 220°C without a fan (gas 7).

Place the goose onto a wire rack on a roasting tray breast side up & place in the centre of the oven & roast for 45 minutes or until the skin is crisp & the duck meat hot throughout.

## pancakes

For the pancakes simply steam for 1 minute in a traditional bamboo basket or pop in the microwave for a few seconds, once hot they're ready to serve.

## serving suggestions

Serve with the steamed pancakes, Hoisin sauce & freshly shredded cucumber, spring onions & coriander.

## for best results, roast this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



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