

GOOSE WITH CITRUS FRUITS

Ingredients (for 4 people):

- 4 goose legs
- 1/2 onion
- 2 oranges (or grapefruits)
- 1 lemon
- 1 glass of white wine
- Salt and pepper
- 2 glasses of orange juice
- Bouillon cube



Preparation:

Brown the onion, add goose legs cut into two halves and sauté for a few minutes. Add the white wine and the bouillon cube. When the wine dries off add the citrus fruits (with the skin) cut into thin slices of about 1 cm, salt and pepper and orange juice. Add half glass of water and cook over low heat for about 1 hour. Serve hot.

