

# GOOSE MEAT BALLS

## Ingredients (for 4 people):

- 1 goose breast
- 1 egg
- 100 gr grated Parmesan cheese
- 150 gr ricotta cheese
- 70 gr minced ham
- Rosemary
- Parsley (to your liking)
- Breadcrumbs



## Preparation:

Put the goose breast without skin into the pan with white wine, a pinch of salt, pepper and rosemary. Cook over low heat for about 30 minutes. Let it cool down and grind the meat. Add all the other ingredients and mix until you get a uniform dough. Shape the dough into balls, roll into beaten egg and then into breadcrumbs and fry or bake in the oven.

