

Potted Goose or Duck

Serves 4 as a starter

Goose and duck are much easier to clear away than turkey, but they are also much more expensive, shred for shred, so don't throw away any bone that hasn't been picked raptor-clean with a sharp knife. Potting the remains also makes good use of any leftover gravy and goose fat.

Wine recommendations

Villiera Estate Gewürztraminer, 2012 (ref SA7961, £7.25) to pick up the spices.

Ingredients

- 200g goose meat, skin removed
- 50g butter
- 75ml gravy
- A pinch each of five-spice powder and mace
- 4 handsome sage leaves, washed and dried
- Goose fat, to seal

Method

Blitz the first four ingredients in a blender or food processor. Pack into little ramekins. Melt the goose fat and pour on top. Set the sage leaf in the fat and firm up in the fridge.

Janet Wynne Evans

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
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