



Barbecue goose breast with farmers' market potato salad

Serves 6

4 Manarau Game Birds
goose breasts

Potato salad

2 medium potatoes,
peeled and cut into
bite-sized pieces
2 cups fresh or frozen peas
24 quail eggs or 6 hen eggs
½ cup finely chopped
gherkins or cornichons
1½ cups Aromatics

smoked mushrooms,
chopped

1 cup finely chopped mint
and flat leaf parsley
2 Tbsp dijon mustard
2 cups quality mayonnaise
3 Tbsp truffle oil
500ml Manarau Game
Birds stock (or quality
chicken stock)
1 pot Damson Collection
damson jelly

- 1 Trim the goose breasts of excess fat and score the skin in a criss cross pattern to help drain excess fat and help the skin crisp. Place them skin-side down on the plate of the barbecue and cook until golden brown and crispy. (You might have to use paper towels to dab up the extra fat that will accumulate on the plate as it renders down). When the desired crispness has been achieved, turn the breasts over and cook for 2 minutes on the other side then set aside to rest for 10 minutes.
- 2 Meanwhile, cook the potatoes, drain and place in a large mixing bowl. Keep warm. Blanch the peas in boiling water for 3 minutes then refresh in iced water to stop the cooking process and keep the vibrant green colour. Poach the eggs so they are just starting to set (quail eggs will take 1½ minutes, hen eggs 2 minutes (they need to be runny as they will form part of the dressing))
- 3 Add the peas to the potatoes along with the gherkins, mushrooms, herbs, mustard, mayonnaise, truffle oil and eggs and mix all together. The salad should be still warm when served.
- 4 Make a sauce for the goose by bringing the stock to the boil and adding the damson jelly. Turn down the heat and simmer to reduce, until it coats the back of a spoon. If it is a little sour you could add some light brown sugar, but I find a little sourness helps the fat of the goose.
- 5 To serve, slice the goose breasts across the width (not length) into 4 or 6 slices. Arrange potato salad on plates and place the sliced goose breast on top. Pour the stock reduction around the plate. Garnish with some croutons and extra parsley if you have it.



FoodHub

The Manse

Look up our FAWC chef Gary (top right) at The Manse where they offer their guests the Kiwi experience with a European touch. All dinners at The Manse are discussed with the guests and 90 per cent of what they serve is from the property.

The Manse provides privacy, luxury and tailor-made experiences for the discerning traveller including clay bird shooting, cooking lessons, 4x4 driving and dinner or a picnic on the Ngaruroro river, heli trout fishing and golf lessons with Gary who is also a PGA professional. They have a summer cooking class in February and from April will be resuming their popular afternoon teas. They will also be doing a winter FAWC event, The Meat Masterclass, which showcases the breeding programme of their very special, naturally matured and aged beef. themanse.co.nz

FAWC

FAWC (Food and Wine Classic) is unique to New Zealand and an outstanding event that runs over two weeks in many locations around Hawkes Bay.

You can attend as many or few sessions as you like but many sell out within minutes of going on sale, so register to become a fawcer at fawc.co.nz to keep informed.

Next up is the winter series in June, with the summer series returning in November.

One of my favourite FAWC events is the Locavore's Lunch that takes place in a marquee in the middle of the Sunday farmers' market. You and your table companions are given money to buy produce from the stallholders at the market to take back to your chef who cooks you lunch using those ingredients and an impressive Electrolux barbecue while you enjoy a glass of wine and snack on cheese and bread and other items you've cleverly thought to buy.

Each table has a different chef and produce sponsor. Last year our sponsor was Manarau game birds (see more on Manarau, opposite) and we had their goose breasts with a potato salad. Our chef was Gary Grootelaar, owner of The Manse (see more left) and here he shares his recipe.