



Chef Bruce's Tourtière of Braised Goose, Summer Greens, and Mixed Cheeses, Mangalitsa Lard Pastry, served with Rhubarb Chutney

If you can't find goose legs, duck legs are fine for this recipe.

If you don't want to cook the legs you can buy ready-made duck confit and just remove the meat from the bone.

Recipe serves 4 as a main course

To braise the goose:

6 goose or 8 duck legs - **Mariposa Farm**

1 bottle **Beau's Lugtread or St Luke's Verse beer**

1/4 cup duck fat **Mariposa Farm**

6 branches fresh thyme

2 branches fresh rosemary

1 head garlic, split in half

1 tbsp salt

1 tsp black pepper

Pre heat the oven to 300 degrees.

Rub the goose legs all over with the salt & pepper. Place the duck in a roasting pan in a single layer. Add the remaining ingredients and cover the pan with foil.

Place the pan in the oven and cook for 3 hours. Remove from the oven, remove the legs to a baking sheet and strain the liquid into a clean container.

When the legs have cooled, shred the meat from the bone & place in a clean bowl.

Reserve the skin & bones for stock.

Place the bones & skin in a pot with the braising liquid & 1 litre of cold water and bring to a low simmer. Simmer for 2 hours and strain.

To assemble the pie:

The reserved goose/duck meat

1 cup grated sharp cheese: old cheddar

6 cups greens: kale, spinach, chard etc, cleaned and torn into small pieces

1 small onion, minced

2 cloves garlic, minced

2 tbsp **Sonrisa Mangalitsa lard**

1/4 cup **Homestead Organics** flour

1 cup of the goose stock

Salt & pepper

a 9" pie shell & lid

1 egg, beaten

Pre heat the oven to 350 degrees.

In a heavy bottomed pot fry the onions & garlic in the lard until lightly browned. Add the greens and cook for one minute.

Add the stock, spices and flour and mix well. Cook on low heat for a further 15 minutes, fold in the cheese and remove from the heat.

Mound the meat/greens into the pie shell and brush the edges with beaten egg. Place the lid on and brush with beaten egg. Prick the top in several places with a fork.

Place the tourtière on a baking sheet and place in the oven. Bake for 30 minutes and remove from the oven.

Allow to cool for 10 minutes, cut & serve.

For the pastry:

1/2 lb unsalted butter

1/2 lb **Sonrisa Mangalista lard**

4 – 4 1/2 cups **Homestead Organics**

all-purpose white flour

1/2 tsp kosher salt

200 ml ice water

In a bowl whisk together the salt & flour.

Using your fingertips work the butter & lard into the flour until there are pea sized pieces. Add the water and using a fork just mix the pastry until it comes together. Turn the pastry out onto a counter and form into a loose ball. be careful not to overwork the pastry, it will still be a little shaggy around the edges, it will smooth out when you roll it. Let rest for 20 minutes and use as needed.

Rhubarb chutney

4 pounds rhubarb cut in 1/2" pieces

1 cup pitted prunes, roughly chopped

2 tins pears

1 small red onion, peeled

1" piece fresh ginger

2 garlic cloves

1/4 teaspoon each: ground allspice,
cloves, cinnamon, coriander nutmeg

2 tsp. mustard seeds

1/4 cup red wine vinegar

1/2 cup brown sugar

1/4 teaspoon sea salt

1 teaspoon black pepper

Place the fruit in a large stainless steel or le creuset type pot.

Place the red onion, ginger, garlic & red wine vinegar in the work bowl of a food processor.

Process until well chopped.

Add the onion to the mixture to the pot with the fruit, brown sugar, salt & pepper and spices.

Simmer on medium low heat, stirring often for 45 minutes or until the mixture is thickened.

You can put the chutney into jars and process it as you would jam.

