

D I E S T U B E

GANS2GO INSTRUCTIONS

Properly Reheating & Finishing the Goose & Side Dishes

1. Goose Breast and Goose Leg

Preparation:

1. Preheat the oven to **180°C top/bottom heat**.
2. Remove the roasting pan from the packaging and cover it with aluminum foil.
3. Place the roasting pan on the middle rack in your preheated oven.
Goose breast and goose leg should be heated for about 20–30 minutes.
If you want crispy skin, you can remove the foil for the last 5 minutes and brown the skin at **200°C**.

2. Red Cabbage

Preparation:

1. Place the bag with red cabbage in a pot with **hot water** (approx. 80–90°C).
2. Let the bag warm in the water bath for about **15–20 minutes** until the red cabbage is evenly hot.
3. Alternatively: Cut open one corner of the bag and heat the red cabbage in a small pot over low heat, stirring regularly.

3. Potato Dumplings

Preparation:

1. Bring a large pot of **salted water** to a boil.
2. Carefully place the **potato dumplings into the boiling water**. Make sure the water does not boil too vigorously so the dumplings do not burst.
3. Cook the dumplings for **about 10–12 minutes** until they rise to the surface.
4. Remove the dumplings carefully from the water with a slotted spoon and let them drain.

Restaurant DIE STUBE

at &REPEAT Köln Airport, Heidestraße 246, 51147 Cologne
Opening hours: Mon.-Thu.: 5.30 p.m.-10 p.m. | Fri.: 5 p.m.-9.30 p.m.
restaurant-die-stube.de

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4. Chestnuts

Preparation:

1. The chestnuts are already fully prepared and are only for decoration.
2. Simply place them **over the potato dumplings** to give the dish a special touch.

Tip: You can also warm the chestnuts slightly.

5. Jus (Gravy)

Preparation:

1. Carefully heat the bag with the jus in a small pot over low heat. **5–10 minutes** should be enough until the jus is hot.
2. Alternatively: Warm the bag in a water bath (approx. 80–90°C) for **10–15 minutes**.

Serving Suggestions:

- Goose breast and goose leg: Arrange on a large serving platter and pour the freshly heated jus over them.
- Potato dumplings: Arrange on plates and decorate with the chestnuts.
- Red cabbage: Serve alongside the dumplings and goose dishes.

Tips for the Perfect Enjoyment:

- The chestnuts go perfectly with the potato dumplings and add that certain something. You only need to place them as decoration over the dumplings.
- Let the goose meat rest for a few minutes before serving so the juices can distribute throughout the meat.

We wish you a good appetite!