

Goose tacos with salsa and caramelised squash

Total time **185 mins** 40 mins preparation time **145 mins** cooking time

INGREDIENTS

10 portion(s)

For the goose:

- 4.2 kg** goose legs, approx. 6 pieces, 700 g each
- 900 g** onions, peeled, in thin strips
- 6** garlic cloves, peeled, sliced
- 150 g** ginger, freshly grated
- 600 ml** Kikkoman Sauce for Poke Bowl

For the salsa:

- 450 g** red cabbage, in short strips
- 150 ml** sesame oil
- 3 tsp** chilli flakes
- 60 ml** lime juice

For the squash:

- 600 g** butternut squash, peeled, diced (approx. 1 x 1 cm)
- 150 ml** olive oil
- 120 g** honey
- Salt
- 150 g** pumpkin seeds

In addition:

- 30** corn tortillas
- 50 g** mild chillies, cut into rings
- 50 g** spring onions, cut into rings
- 50 g** pea shoots

PREPARATION

Step 1

Preheat the oven to approx. 160°C (fan). Place the goose legs, onions, garlic, ginger and Kikkoman Poke Sauce in a roasting dish and cook for approx. 2 hours until the meat is tender and comes away from the bone easily. Skim off some of the fat. Pull the meat off the bone, mix with the cooked poke onions and set aside.

Step 2

To make the salsa, massage the red cabbage with the Kikkoman Soy Sauce, sesame oil, chilli flakes and lime juice. Set aside.

Step 3

Mix the butternut squash with the oil and honey, season with the salt and roast at 180°C for approx. 20 minutes. Toast the pumpkin seeds on a separate baking tray for approx. 5 minutes.

Step 4

Prepare the corn tortillas according to the packet instructions. For each serving, fill three tacos with hot goose meat, diced squash, salsa, pumpkin seeds, mild chilli slices, spring onions and pea shoots.