

Goose Cutlets with Tomato Salad

Goose Cutlets Instructions

1 lbs. of goose cutlets thin cut
2 cups of breadcrumbs
1tbsn of parmesan reggiano
2 tbsn of parsley
¼ tsp. of garlic powder
Sea salt to taste
Pepper to taste
Pinch of crushed red pepper
3 eggs
¼ cup of milk
Canola oil

In a bowl add breadcrumbs, and all of your dry ingredients, mix well. Scramble eggs with milk. Dip cutlets in egg and then in breadcrumbs, twice. In a large pan add oil and heat. Fry your cutlets until golden brown.

Tomato Salad Instructions

6 Plum tomatoes
5 Gloves of garlic
1 Red onion
½ cup of extra virgin olive oil
Sea Salt and pepper to taste
¼ cup of chopped basil
Pinch of crushed red pepper
4 oz. of cold bottled water
3 oz. of balsamic vinegar

Cut tomatoes into quarters and add to a bowl. Smash and chop garlic add to tomatoes. Dice red onion and add to tomatoes. Chop basil and add to the mix. Add oil, water, vinegar and salt and pepper to taste. Mix well and let chill.

When your goose cutlet comes out of the oil let sit for a minute, and then top with tomato salad.