



COOKING PASSION SINCE 1877

Roast Goat with Saffron and Apricots



Serves 4

INGREDIENTS

1 leg of kid goat, approx. 1 kg
6-8 dried apricots
4 sprigs of thyme
1g of saffron
2 fresh garlic cloves
½ litre white **wine**
200 ml **vegetable stock** or broth
Oil, salt, pepper and a bay leaf

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Braise the room-temperature leg in oil until it is browned on all sides.

In a bowl, soak the apricots, thyme, peeled garlic and saffron in wine.

Put the leg into a roasting tin and place it in the preheated oven at CircoTherm® 160°C with medium added steam.

Baste the leg every ten minutes with the liquid and herbs.

After 30 minutes, turn the leg and distribute the remaining liquid over the leg, season with salt and pepper.

After 1 hour, switch off the oven and let the roast stand for 10 minutes.

Serve the roast with potato-saffron-garlic purée.

The stock combined with apricots and saffron makes a wonderful sauce.