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Kedgeree of Smoked Goose with Broccoli

Ingredients

(Serves 4)

4 slices smoked goose per person, sliced.

1 red bell pepper, diced.

1 large red onion, thinly sliced.

250g basmati rice.

30ml double cream.

Small bunch coriander, finely chopped.

2 hardboiled eggs, roughly chopped.

1 teaspoon mild curry powder.

Knob of butter for frying.

1 medium head of broccoli.

300ml chicken stock.

Method

Melt the butter in a saucepan and cook the onions and red pepper for 4-5 minutes. Add the curry powder and then the rice. Stir for 1 minute then pour in the chicken stock. Bring the pan to the bowl and then cover and simmer for 12 minutes. Remove from the heat and set aside, without removing the lid, to steam.

Cut the broccoli into florettes and steam for 3-4 minutes or until al dente.

Wait another minute then fluff the rice and add the cream, broccoli, smoked goose, coriander and eggs. Garnish with fresh coriander and serve.