

Cassoulet

French · Main Course · Hard · 225 min total · Serves 10

A hearty slow-cooked French casserole from Toulouse with white beans, duck confit, pork, and sausage.

Ingredients

- 2 cups dried white beans (soaked overnight)
- 4 duck confit legs
- 1 lb garlic sausage (sliced)
- 1 lb pork shoulder (cubed)
- 4 oz bacon (diced)
- 2 large onion (diced)
- 2 carrots (diced)
- 6 cloves garlic (minced)
- 14 oz canned tomatoes (crushed)
- 3 cups chicken broth
- 0.5 cup breadcrumbs
- 4 sprigs thyme
- 3 bay leaves

Method

1. Drain beans. Cook bacon until crispy. Add onion, carrot, garlic, cook 8 min.
2. Add pork, brown. Add beans, tomatoes, broth, thyme, bay leaves. Simmer 60 min.
3. Preheat oven 325F. Layer half the bean mixture in Dutch oven. Nestle duck confit and sausage in. Cover with remaining beans.
4. Top with breadcrumbs. Bake uncovered 90 min, breaking crust occasionally and pushing it down.
5. The cassoulet should be rich, creamy, and golden on top.

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