

HOW TO MAKE

Cassoulet

Shopping list

- 1.5 lbs dry white beans
- enough pork skin to cover the bottom of the cast iron cocotte you'll use
- 3,5 ounces of cured bacon
- 2 cloves of garlic
- 1 onion
- salt, pepper
- 3 TBS of pureed tomato
- 6 pieces of duck confit
- 2 lbs of pork shoulder 3 Toulouse sausages
- 5 cloves of garlic
- Nutmeg, salt, pepper

Step

1

A day before:
Cover the beans with cold water, drain after one hour. Prepare the stock: in a large saucepan place the pork skin cut in stripes, the peeled and smashed garlic cloves, the onion cut in 4, the bacon, salt and pepper and 12 cups of water. Simmer for 2 hours.

2

The day it will be served:
Filter the stock (keep the pork skin). Cook the beans in the reserved stock with the tomato puree (10 to 30 minutes depending on the kind of beans. They must stay whole). During the cooking time place the confit in a pan and melt the fat. Remove the duck and replace it by the sausages, and then by the pork meat. Finish with 5 smashed garlic cloves

3

Preheat the oven on 380°. Place the pork skins in the bottom of a cast iron cocotte. Cover with 1/3rd of the beans, add pepper and nutmeg. Add the meats and the garlic (except the sausages). Cover with the remaining beans and place the sausages on top and push them under the beans. Cover the beans with some stock, add pepper and bake for 1 and half hours.

What you need (serves 6)

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- salt, pepper
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Marguerite's tip

"You will get a nice "crust" at the top of your Cassoulet by pushing down several times the skin that will form on top of the pot once it is in the oven. Add stock if necessary."