

2.5 hours | 4 servings



Shopping List

- 14 oz dried white beans
- 7 oz pork belly
- 0.7 oz pork rind
- 10.5 oz shoulder of lamb
- 4 Toulouse-style sausages
- 10.5 oz garlic sausage
- 4 confit duck legs
- 7 oz carrots
- 5 oz breadcrumbs
- 2 tomatoes
- .25 pounds of onions
- 5 cloves garlic + 1 for rubbing the dish
- 2 bouquets garnis
- 1 clove
- 1 Tbsp fat from the confit duck
- Salt
- Pepper

Les Jamelles
Cabernet Sauvignon

Preparation

The day before preparing, place the dried beans to soak in water. The next day, drain the beans and pat dry in a clean tea towel. Preheat the oven to 180°C. Peel the carrots, two cloves of garlic and an onion, studding it with the clove. Chop the carrots and garlic. Place the carrots, garlic, onion, tied-together

pork rind, a bouquet garni, a tomato, the pork belly and beans in a Dutch oven. Cover with cold water and bring to the boil. Then cover with a lid and simmer over low heat for 1½ hours. Peel and slice the remaining onions and 2 cloves of garlic. Melt the duck fat in a second Dutch oven and brown the shoulder of lamb. Remove and sauté the onion and garlic for 2 to 3 min then return the lamb to the pot along with a bouquet garni and a tomato. Season. Add 4 ladlefuls of the cooking liquid from the first pot and cold water to cover. Let simmer for 30 min over medium heat. Slice the garlic sausages and brown in a greased frying pan. In the same pan, sauté the Toulouse-style sausages then add both sausages to the second Dutch oven and let simmer another 10 minutes. When the beans are cooked, drain them, reserving the cooking liquid. Cut the meat into pieces. Rub an ovenproof gratin dish with a clove of garlic. Transfer half of the beans to the gratin dish, top with a layer of meat and the duck legs, pour over some of the cooking liquid, add the rest of the beans and sprinkle with 5 oz of the breadcrumbs. Bake for 15 minutes then break up and stir the breadcrumb crust back into the cassoulet. Repeat 6 times every 15 minutes until you have 7 layers of breadcrumbs.

