



Recipe by Shannon Bennett

Duck and Sausage Cassoulet

Ingredients

8 duck legs
1/4 extra virgin olive oil
500 g pork neck diced 2 inch
1 smoked pork hock
5 Toulouse sausages
3 large onions, peeled and diced
8 cloves garlic, crushed
6 large carrots peeled and chopped
4 cans of cooked haricot blanc beans, drained
1 can of chopped tomatoes
2 Bay leaves
4 sprigs of thyme
4 liters of chicken broth
250g of pinko bread crumbs
1 cup chopped parsley

Simmering Time: 90 minutes
Oven Time: 110-115 minutes
Servings: 8

Method

1. In a large Le Crusuet pot, over a medium heat, season the duck legs well with salt and pepper.
2. Brown the duck legs until crispy and golden using a little of the olive oil to help render the fat. Place the lid on as this helps to render the fat. Once golden remove from the pot to the side.
3. Repeat the process with the pork neck and sausages.
4. Turn the heat down, then manoeuvre the meat around the pan so that when using the pot as a serving pot each person when serving will get a piece of each ingredient.
5. Place the vegetables evenly over the sausages followed by the white beans and tomatoes.
6. Finish with the duck legs then the stock, bring to the boil and then top with the bread crumbs, season well.
7. Place in a pre heated oven at 160 degrees for 3 hours with the lid on the pot for the first 2 hours then remove and allow the bread crumbs to caramelise slightly golden.

To serve

1. Finish with parsley and serve with a salad and hot crispy bread.
2. To serve ensure your large serving spoon reaches the bottom and each guest receives some of each layer.