



DUCK CASSOULET

Ingredients

6 duck legs
2 onions, diced
2 carrots, diced
4 cloves of garlic, sliced
3 Saucisses Lyonnaise, sliced thickly
4 thick pieces of kaiserfleisch, sliced
6 peeled tomatoes, chopped
Stock to cover
450g cooked white beans
Breadcrumbs
Parsley, chopped

Method

1. Brown the duck legs in a hot pan and set aside.
2. Sweat garlic, onion and carrot in the remaining duck fat.
3. Add the sausage, kaiserfleisch, duck legs and tomatoes. Cover with stock and cook gently for an hour.
4. Then mix in the white beans, top with breadcrumbs and dot with butter. Bake for 30 minutes then sprinkle with parsley and serve.

Serves 6-8 and reheats beautifully.