

RUSTIC CASSOULET À LA BENNETT

PAIRED WITH 2021 SYRAH | YIELDS 6-8 SERVINGS

INGREDIENTS

CASSOULET

- 2 tbsp Olive Oil
- 4 oz Bacon, diced
- 1 lb Pork Shoulder, cut into 1-inch cubes
- 4 Duck Confit Legs or roasted boneless, skinless Chicken Thighs
- 1 lb Pork Sausage, cut into 2-inch pieces
- 1 large Onion, finely chopped
- 4 cloves Garlic, minced
- 1 tbsp Tomato Paste
- 1 cup dry White Wine
- 1 large Bouquet Garni (a bundle of fresh herbs: Thyme, Rosemary, Parsley, Bay Leaf, tied with kitchen string)
- Salt and Pepper to taste

METHOD

1. Place pre-soaked and drained beans in a large pot with the stock, onion halves, garlic cloves, and bay leaves.
2. Bring to a boil, then reduce heat and simmer for about 1-1.5 hours, or until beans are tender. Season with salt and pepper towards the end of cooking.
3. Drain the beans but reserve the remaining liquid (this is very important). Discard onion and bay leaves. Set the drained beans and reserved liquid aside.
4. In a large Dutch oven or heavy pot, heat olive oil over medium heat. Add bacon and cook until crispy. Move bacon to a plate, reserving bacon fat in the pot.
5. Season pork cubes with salt and pepper. Increase heat to medium-high, add pork shoulder cubes, and brown on all sides. Move pork to the plate with bacon.
6. Add sausage pieces to the pot (add oil, if needed) and brown them, then transfer to the plate.
7. Reduce heat to medium, add chopped onion, and cook until soft.
8. Add minced garlic and cook until aromatic then stir in tomato paste and cook for another minute.

BEANS

- 1 lb dried White Beans (like Cannellini or Great Northern), soaked overnight and drained
- 4 cups Chicken or Vegetable Stock
- 1 Onion, peeled and halved
- 2 cloves Garlic, peeled
- 2 Bay Leaves
- Salt and Pepper to taste

TOPPING

- 1 cup fresh Breadcrumbs
- 2 tbsp melted Butter
- 1 tbsp chopped fresh Parsley

9. Pour in the white wine, scraping up any browned bits from the bottom of the pot. Cook until the wine reduces by half.
10. Return bacon, pork, and sausage to the pot. Add the drained beans, reserved liquid and bouquet garni, and gently mix everything together. Season with salt and pepper.
11. Preheat oven to 300°F.
12. Nestle the duck legs or chicken thighs into the bean mixture, ensuring they are partly submerged (add more stock if needed). Cover the pot and transfer it to the oven.
13. Bake cassoulet for 2.5-3 hours. Check periodically, adding a bit more stock or water if it starts to look dry.
14. In a small bowl, combine breadcrumbs, melted butter, and chopped parsley.
15. Uncover the cassoulet and sprinkle the breadcrumb mixture on top. Increase oven temperature to 375°F and bake uncovered for 20-30 minutes, or until the breadcrumbs are golden brown and crispy.
16. Remove from oven and let the cassoulet rest for 10 minutes before serving.