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“Before it was trendy, D'Artagnan was the source, connecting chefs to artisanal producers.”

*Chef Tom Colicchio*



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# CASSOULET KIT

*“Cassoulet is less a recipe than a way to argue between villages.”*

*-André Daguin*



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# YOU ARE ABOUT TO DISCOVER THE MAGIC OF CASSOULET

In Southwest France, every village makes a variation of this iconic bean and meat stew, and each believes their interpretation is the only true cassoulet. The D'Artagnan Cassoulet Recipe Kit has nearly everything you need to make a traditional cassoulet; rich with preserved duck and pork, it strictly follows the version perfected in the village of our founder, Ariane Daguin.

## BEFORE YOU START COOKING...

Please read our cassoulet tips and review the recipe. You'll find cassoulet is simple to cook, but it requires a little patience. Take your time. Enjoy every morsel. Happy cooking!

## INGREDIENTS

### In Your Kit:

- 3 pounds D'Artagnan Haricot Tarbais, rinsed and picked over
- 12 ounces D'Artagnan Ventrèche, left whole, thin plastic casing removed
- 6 D'Artagnan Duck Leg Confit, cut in half at the joint
- 6 ½ ounces D'Artagnan Duck and Veal Demi-Glace, dissolved in 3 ½ cups of water
- 2 packages D'Artagnan Duck and Armagnac Sausage
- 1 pound D'Artagnan French Garlic Sausage, sliced
- ¼ - ½ cup D'Artagnan Duck Fat, at room temperature

### Other Items:

- 10 cloves garlic, peeled
- 2 medium onions, skinned and cut in half
- 5 whole cloves
- 1 carrot, coarsely chopped
- 1 bouquet garni: made of 5 parsley sprigs, 3 celery leaves, 1 thyme sprig, 1 bay leaf and 10 peppercorns, wrapped in cheesecloth and tied
- 1 tablespoon tomato paste
- Salt and freshly cracked pepper, to taste
- Water as needed

## PREPARATION

1. Place beans in a large non-reactive container(s) and cover with cool water by several inches. Leave them to soak at room temperature overnight, checking the water level every so often as the beans will absorb quite a bit of water.
  2. Drain beans then add them to a large, heavy pot along with the ventrèche, garlic, carrots, and bouquet garni. Press the pointed end of each clove into the outside of the onion, add to pot. Add enough cool water to cover the mixture by at least 3 inches. Bring to a boil over medium-high heat then reduce heat to low and simmer, uncovered, until the beans are barely tender, about 1 hour.
  3. Drain the bean mixture. Discard onion and bouquet garni. Remove ventrèche, cut into 1/2-inch cubes and set aside. Season beans with 1 teaspoon of salt and freshly ground black pepper.
  4. Preheat oven to 325 degrees F.
  5. In a medium skillet over high heat, sear duck and Armagnac sausages until just browned. Remove from the pan, cut into thirds and set aside.
  6. Lightly grease a large casserole, preferably earthenware or enameled cast-iron, with duck fat on the bottom and sides. Place half of the bean mixture in casserole. Add duck legs, browned duck sausages, chopped ventrèche, and sliced garlic sausage; drizzle with half of the duck fat. Cover with remaining beans.
  7. Stir tomato paste into demi-glace/water mixture, mix well until dissolved. Pour evenly over the beans then drizzle with the remaining duck fat.
  8. Bake until hot and bubbling, about 2½ hours, checking occasionally to make certain the beans are not drying out. (See Ariane's Recipe Tips below).
- NOTE:** Cassoulet may be prepared ahead up to this point, then cooled and refrigerated up to 3 days. Remove from the refrigerator and bring up to room temperature before proceeding.
9. Increase (or preheat) oven to 400 degrees F. Bake cassoulet until the top is nicely browned and a crust has formed, about 45 minutes. If at this point, cassoulet is not heated through, cut open the crust, and pour in an additional ½ cup of water and/or demi-glace, and continue to cook until hot all the way through.
  10. Serve immediately. Each guest should get an equal proportion of beans to meats.

## ARIANE'S CASSOULET TIPS

Don't hesitate to open the crusty top to make sure the cassoulet is not drying out. The texture should be similar to a thick stew. If it seems too dry or pasty, add some liquid, such as stock, demi-glace or even water. Typically, you'll have to cut the crust and add liquid about 3 times before it's hot all the way through. Some cooks in Gascony think cassoulet will only be ready after 7 times of breaking the crust and adding liquid!

If adapting the recipe, try to use as many confit meats as possible - they will give the most flavor. Cassoulet should always be eaten very hot!

Don't forget the leftovers. Cassoulet is even better the next day after flavors have had time to develop and marry.