

Fransız Güveci: Cassoulet

Authentic French Cassoulet recipe with white beans, duck confit, pork and sausages. This rich traditional stew requires patience but delivers incredible flavor.

15 min

HAZIRLIK

6h

PIRME

6h 15min

TOPLAM

4

PORSİYON

Medium

ZORLUK

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Malzemeler

- 1 lb dry bean
- 10 cup chicken broth
- 1 cup tomato
- 4 oz pork belly
- 4 sausage
- 3 clove garlic
- 2 bay leaf
- 6 clove
- 1 tsp nutmeg
- 1 tsp salt
- 1 tsp black pepper

Yapılış

- Prepare the beans**

Place 1 cup white beans in a large bowl and cover with cold water by 3 inches. Soak for at least 8 hours or overnight. Drain and rinse thoroughly.
- Parboil the beans**

Place soaked beans in a large pot and cover with fresh water by 2 inches. Bring to a rapid boil over high heat and cook for 5 minutes. Drain beans and set aside.
- Cook the beans**

Return beans to the pot with 10 cups chicken stock. Add 3 garlic cloves, 2 bay leaves, and bring to a boil over medium-high heat. Reduce to medium-low and simmer for 45 minutes, skimming foam regularly, until beans are tender but hold their shape.
- Prepare the meats**

Cut 4 duck confit legs into pieces at the joints. Cut 1 pound pork belly into 2-inch cubes. Dice 4 ounces salt pork into small pieces.
- Make garlic paste**

In a food processor, combine diced salt pork with remaining garlic cloves. Process for 15 seconds until a sticky paste forms. Set aside.

6 **Brown the meats**

Heat a large skillet over medium heat. Brown duck pieces skin-side down for 5 minutes until golden, then flip and brown other side. Transfer to a plate. Brown 6 French sausages on all sides for 4 minutes per side. Remove and set aside. Brown pork belly cubes on all sides for 3-4 minutes per side until golden. Transfer all meats to refrigerate until cool.

7 **Season the beans**

When beans are tender, remove from heat and cool for 1 hour. Stir in the garlic-salt pork paste, 1 teaspoon breadcrumbs, 1 teaspoon salt, and 1 teaspoon black pepper until well combined.

8 **Strain and reserve liquid**

Strain the bean mixture through a fine-mesh strainer set over a large bowl. Reserve both the beans and cooking liquid separately.

9 **Assemble the cassoulet**

Preheat oven to 325°F (160°C). Spread half the beans in a Dutch oven or cassoulet dish. Layer duck pieces and pork belly over beans, then cover with remaining beans. Nestle sausages partially into the surface so they remain visible.

10 **First bake**

Pour reserved cooking liquid over beans to just cover. Bake uncovered for 3 hours, gently breaking any crust that forms and adding more liquid if needed to prevent drying.

11 **Cool and rest**

Remove from oven and cool for 1 hour. Cover and refrigerate overnight.

12 **Final bake and serve**

Bake uncovered at 325°F (160°C) for 1½ hours until a golden crust forms on top, adding liquid if surface appears dry. Let rest for 15 minutes before serving hot.

?puçlar?

Soak your beans for at least 8 hours or overnight in cold water to ensure even cooking and reduce cooking time.

Always use a heavy-bottomed Dutch oven or cassole dish to prevent burning and ensure even heat distribution during the long cooking process.

Make homemade stock when possible, but if using store-bought, choose low-sodium varieties to control the salt level in the final dish.

Brown all meats thoroughly before assembly to develop deep, complex flavors that will enhance the entire dish.

Don't press too hard when breaking the crust - gently break the surface to allow moisture to rise while maintaining the crust's integrity.

Allow the cassoulet to rest overnight after the first baking for the best flavor development and easier slicing when serving.

Keep extra warm stock on hand during baking to add moisture if the cassoulet appears to be drying out.

Let the finished cassoulet rest for at least 15 minutes before serving to allow the flavors to settle and prevent burns from the extremely hot interior.