

## Cassoulet Toulousain

*Preparation: 40 min*

*Cooking: 4.h30*

*For 8 to 10 people*

### Ingredients

400 g of <i>collier</i> of lamb	2 carrots
300 g of cured pork belly (lean)	1 <i>bouquet garni</i> (thyme, bay leave, rosemary, parsley)
300 g of fresh pork skin	2 peeled tomato, without the seeds and crushed with a pestle and mortar
600 g of <i>echine</i> of pork	100 g of <i>chapelure</i> (white bread crumbs)
400 g of goose <i>confit</i> lean without bones	850 g of dry <i>haricot</i> beans (preferably: Michelet variety)
200 g of garlic sausage	Salt & pepper.
4 cloves of garlic	
2 large onions with a <i>clou de girofle</i> ( stick of clove)	

### Preparation

Put the *haricot* beans into water the night before. Drain the water and cook them slowly with butter into a large pan *Sauteuse* (i.e. large pan with a lid) with the smoke pork belly meat, the pork skin and the duck fat for 8 to 10 min. Then put them into a large *terrine* (large clay dish with a lid). Cover with cold water. Heat slowly until boiling, take the foam out, let boil for 5 minutes and drain. Put them back in the *terrine* with 10 g of salt, pork skin and pork belly. Cover with 5 cm of cold water. Add carrot, onion with a *clou de Girofle* (stick of clove), 2 garlic cloves and a *bouquet garni*.

Cook very slowly for 1h30. In the same time, cook slowly in a large saucepan with fat of the *confit* the *echine* of pork, the *collier* of lamb and the garlic dry sausage and 2 garlic cloves and the chopped onion. Add the tomato reduced to a puree and 200 ml of the cooking juice from the *haricot* beans. Let simmer very slowly for about 15 min. When the *haricot* are nearly ready, add in the large terrine the meat (*echine* of pork, *collier* of lamb and the garlic sausage) and the *bouillon* ( cooking juice). Add salt & pepper. Close the terrine and stick the lid with some flour with water. Put on a very slow heat for 2h30. Open the terrine, incorporate the pieces of goose *confit* and add a little bit of *chapelure* (bread crumbs). Put in the oven (without the lid) and grill for 20 min. Serve with the terrine.