



Testarossa Vineyards

Food & Wine with Club Testarossa Cassoulet paired with our Rosella's Vineyard Pinot Noir

For the beans:

- 1 lb. dry cannellini bean
- 1 c. chopped onion
- 1/4 lb. slab smoky bacon, cut into two pieces
- 1 T. minced garlic
- 2 sprigs each thyme, parsley & oregano
- 1 bay leaf
- 1 T. olive oil
- 4 c. chicken broth

For the Cassoulet

- 2 lbs. pork shoulder, cut into 1" cubes
- 1 1/2 lbs. garlic sausage, cut into 1" cubes
- 6 duck confit legs, you may substitute chicken thighs
- 3/4 lb. slab smoky bacon, cut into 1/4-1/2" dice
- 2 c. onion, 1/2" dice
- 1 c. carrot, 1/2" dice
- 1 1/2 c. fennel, 1/2" dice
- 1 1/2 c. leek, 1/2" dice
- 1/2 c. garlic, minced
- 28 oz can chopped tomatoes
- 2 T. tomato paste
- 1 c. dry white wine
- 4 c. chicken broth, low salt if canned

Cook the beans-

Heat oil in 3 qt. pot on medium heat. Add onions and sauté until translucent, add bacon and garlic and cook for two minutes. Add beans, herbs and broth. Bring to a boil, reduce heat and simmer, watching liquid level, you want to keep it just above the beans, add water if needed. Simmer until tender, about 1 1/2 hours. Reserve both beans and the cooking liquid.

Tie together with kitchen twine-

- 4 sprigs parsley
- 1 sprig oregano
- 15 sprigs thyme
- 1 bay leaf

Place in a square of cheesecloth and tie with twine-

- 4 whole allspice
- 2 whole cloves
- 1/2 t. whole coriander
- 1 t. whole peppercorns

For bread crumbs-

- 2 c. fresh bread crumbs
- 1/4 c. garlic, minced
- 1 stick of butter

In a 9 qt dutch oven, brown meat in batches, seasoning each batch, making sure not to overcrowd the pan. Shred the duck off of the bones and set the duck meat aside with the remaining meat. Discard all but 2 T. of fat from the pan. Add onions, carrot, fennel and leek season with salt and pepper and sauté for 5 to 10 minutes. Add the herb bundle and white wine, boil the wine until almost all evaporated. Stir in the tomato paste allowing to cook for 2 to 3 minutes. Add tomatoes, spice ball, chicken broth, cooked beans, their liquid and the meat, bring to a boil and simmer gently for 1 1/2 to 2 hours, until pork is fork tender. Toast the bread crumbs by melting the butter over medium heat in a sauté pan, add crumbs and garlic, stirring constantly, cook until golden brown. Serve the cassoulet in large bowls topped with warm bread crumbs.

Pour a glass of Rosella's Vineyard Pinot Noir and enjoy!

Serves six

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