



St. JOHN[®]

Cassoulet

A classic cassoulet,
generous both in quantity and spirit.

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5 Year Somerset Cider Brandy
(5cl) 42% ABV

dishpatch

‘A cassoulet is one of the best dishes ever and it always hits the spot’,

says Fergus.

‘It gives you a true appreciation of both pork and duck fat and although it takes a while to prepare, it’s well worth the trouble.’ Of course, the lion’s share of the preparation has been done in the St. JOHN kitchens, with the chefs deftly braising, brining, salting and confiting the numerous elements that this dish demands. And every bit is a lip-smacking surprise.

In true nose-to-tail adherence, it incorporates the many different cuts and piggy parts: trotter, shoulder, pig skin, cured and smoked bacon and Toulouse sausage. Using both Middle White and Tamworth breeds, the shoulder, trotter, bacon and sausages are all braised in chicken stock to deliver that magnificent depth of flavour. There is the richness of the confit duck and the tenderness of the beans that serve to soak up the myriad of meaty, garlicky flavours as the cassoulet cooks. And all is made complete with a liberal dusting of breadcrumbs made from our own sourdough loaves, rubbed with garlic and dried with thyme. It is a magical opus of textures and flavours, generous both in quantity and spirit.

But as Fergus and Trevor will tell you, such cassoulets have defeated many. And so, their advice is simple: ‘come ready, come hungry!’ For your glass they suggest some bubbles, to lift and refresh the palate before you start. There is happy work ahead! There are also two nips of 5 Year Somerset Cider Brandy ‘to set the seal on a jolly good repast’, says Trevor. Equipped with a good bottle of wine and a little digestif, Fergus assures that ‘it’s really all you need.’

In the absence of a traditional ‘cassole’, we’ve included a suitably sized enamel dish to ensure that your cassoulet cooks happily at home.



Cassoulet by St. JOHN



1 hour



Serves 2

Give the instructions a read through to familiarise yourself with the process before you start.

Pre-heat oven to 200°C/180°C fan

1. Pour the beans and braising liquid into a saucepan. Cook on a medium heat for a few minutes until everything is warmed through and amalgamated. This gives your cassoulet the best start in life.
2. Place the contents of the pan into the enamel dish provided and nestle the cuts of meat in with the beans. Here, it helps to remember the alligator-in-the-swamp effect, eyes twinkling at you above the surface while the bodies lurk beneath.
3. Dust the top with a generous blanket of breadcrumbs and place in the oven for 45 minutes. When it’s ready the golden crust should look akin to a volcanic landscape: rustic, undulating and bubbling.
4. Allow your cassoulet to recover from the emotion of the hot oven and leave to rest for 10 minutes ‘to find itself’, says Fergus. At this point the beans (a wonderful conduit for the fat) ‘swell with pride.’ As it cools, the dish is transformed from a bubbling swamp into a calm, unctuous cassoulet. Just as it should be.
5. Serve with a healthy dollop of Dijon mustard, should you wish.
6. Take heed of the added excitement of brandy to aid digestion. A nip or two could be the difference between cassoulet victory and defeat.



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Ingredients

Beans and stock: white beans, thyme, **celery**, bay leaf, leek, carrot, onion, bread (**gluten**), garlic, duck fat, chicken stock
Meats: pork shoulder, pig's trotter, confit duck, pork trim, bacon trim, pork skin, pork sausages, preservative powder (**sulphites**), ground black pepper, ground nutmeg, rubbed marjoram, red wine (**sulphites**)
Breadcrumbs: bread (**gluten**), garlic
Mustard: Dijon **mustard**

Allergens - Mustard, gluten, celery, sulphites
May contain traces of nuts.

Storage - Transfer all components to fridge as soon as received.
Ensure all chilled items are cold on arrival, do not eat if warm.

Same time next week? Browse the rest of our menus at dishpatch.co.uk