



Goose Cassoulet

Difficulty: Moderate

Wine Pairing:

Tikal Patriota 2008, 92pts Robert Parker, available at Goose the Market

Servings: Easily 4....6 if you stretch it

Ingredients

2 pound	dry cannellini beans
2 pound	fresh pork belly
1 pound	pork skin
4 each	yellow onion (1- cut in half, 3-sliced thinly into strips)
2 each	bay leaves fresh
6 each	sprigs of thyme
8 each	black peppercorns
2 pound	encased sausage (pork or chicken)
2 clove	garlic (crushed with the broad side of a knife)
1 ounce	red wine
1 each	confit goose legs (or 3 each confit duck legs)

Method of Preparation

1. Cover the beans with cool water and soak overnight.
2. On the second day, drain the beans, rinse with water, and place in a large heavy bottom pot. The pot needs to be large enough to triple the volume of the beans. Add 4 oz of the pork skin and the pork belly in one piece. Wrap the bay leaf, thyme and peppercorns in cheesecloth and tie with butcher's twine to make a little purse. Add this and one onion to the beans, then cover with cool water, season lightly with salt and pepper, and bring to a boil.
3. Reduce the temperature to a simmer and cook covered for one hour or until the beans are tender.
4. Remove the onion and spice bag and strain the beans. Be sure to reserve the cooking liquid.
5. Keep the goose legs in the vac-packs and heat in simmering water. Remove the legs from the bag and reserve the fat. Remove the lean meat from the legs and discard the bone and the skin.
6. Add 1 tablespoon of the reserved goose fat to a medium sauté pan over medium heat. Add the sausage to the pan and brown on all sides. Slightly increase the heat and add your onion, garlic and the cooked pork skin from the beans. Cook until the mixture is caramelized. Then deglaze with red wine and cook until evaporated. Transfer this mixture to a food processor and blend until smooth. Add an additional tablespoon of the goose fat and 1 cup of the reserved cooking liquid from the beans. Continue to blend until incorporated.
7. Cube the cooked pork belly into one inch squares and preheat your oven to 375 degrees. In a heavy oven proof pot or dish lay down one even layer of the remaining pork skin. Then layer the beans, pork belly, puree, sausage, and goose confit in alternating layers until everything is in the dish. If necessary you may need to add additional liquid from the beans to cover the mixture.
8. Bake the cassoulet in the oven for 45 minutes and then reduce the temperature to 300 degrees for an additional 45 minutes.
9. The dish is now ready to serve. It can also be cooled at this point and reheated to serve within three days.