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TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

## CONFIT DUCK CASSOULET WITH BACON & TOULOUSE SAUSAGE

### INGREDIENTS

#### FOR THE DUCK CONFIT

10 Duck legs  
200g Maldon salt  
3L Water  
1no. Cinnamon stick  
4no. Garlic cloves  
6no. Star anise  
2g Rosemary leaves  
10g Coriander seeds  
300ml Duck fat

#### FOR THE SMOKED BACON

600g Smoked bacon, whole piece

#### FOR THE CASSOULET

300ml Duck fat  
100g Smoked bacon lardons  
100g Spanish onions, diced  
100g Carrot, diced  
100g Celery, diced  
25g Knorr Professional Chicken Jelly Bouillon  
6g Salt  
500g Chopped tinned tomatoes  
1kg Haricot beans, cooked

### METHOD

#### FOR THE DUCK CONFIT:

- Bring the water up to the boil, then add in the salt, herbs and spices and allow to infuse and cool.
- Once cold add the duck legs to the brine and leave in the fridge for 8 hours.
- Remove the duck legs from the brine, dry then place in a vacuum pack bag with the duck fat.
- Fully seal and cook for 8 hours at 82°C in the steamer.
- Once cooked, chill and store for service.

#### FOR THE SMOKED BACON:

- Place the smoked bacon a vacuum pack bag, seal and cook for 8 hours at 82°C.
- Once cooked, chill and store for service.

#### FOR THE CASSOULET:

- Add the duck fat to the saucepan and sweat down the bacon lardons until golden, then add the onions, celery, and carrot to sweat down and soften for 10 minutes at a low heat.
- Add the salt, KNORR Professional Chicken Jelly Bouillon, chopped tomatoes, and haricot beans. Cook on a low heat for 30 minutes or until the tomatoes are cooked and the sauce coats the beans.

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## CONFIT DUCK CASSOULET WITH BACON & TOULOUSE SAUSAGE

### INGREDIENTS (CONTINUED)

#### TO PLATE

5no. Toulouse sausages, steamed  
50m Cabinet Sauvignon vinegar  
50ml Honey  
5tsp Thyme leaves

### METHOD (CONTINUED)

#### TO PLATE:

- For service, take the duck legs out of the vacuum pack bag and place on a lined tray in the oven at 180°C for 20-30 minutes, 5 minutes before serving glaze with some honey and return to the oven.
- Steam the Toulouse sausages for 10 minutes, then slice and pan fry along with slices of the cooked smoked bacon.
- Plate up a portion of the cassoulet beans, drizzle over a little cabinet sauvignon vinegar, top with a slice of bacon, Toulouse sausage, some thyme leaves and the confit duck leg.
- Finish with a little jus.