**Cassoulet**

 **Ingredients**

**2 Garlic, crushed**

**1 celery stick**

**100g bacon, chopped**

**1 duck breast, pieces**

**Half carrot**

**2 bay leaves**

**1 garlic sausage, pieces**

**150ml of chicken stock**

**2 tbsp parsley, chopped**

**1 tomato, diced**

**3 quarters onion, chopped**

**200g white beans soaked overnight in water**

**Pepper**

**Salt**

**Water**

**Tools**

**Stove**

**Frying pan**

**Pot**

**Bowl**

**Sieve**

**Oven**

**Saucepan**

**Wooden spoon**

**Spatula**

**Serving plate**

**Directions**

**Place beans in a saucepan and add water up to about halfway full. Add a quarter of onion, a celery stick, half a carrot and bay leaves. Cook for 45 minutes on a low heat. Strain beans from the water and then remove the carrot, onion, celery and bay leaf. In frying pan add bacon, onions, garlic and fry until the onions are browned. When you see that the all ingredients are browned, strain the fat and put to one side. Take the casserole dish and start by putting some cooked beans, onion and bacon, duck breast, garlic sausage and tomatoes. Sprinkle salt and pepper as well. Now cover all the ingredients with chicken stock and cover casserole dish with lid. Place casserole dish on the stove and bring to a boil. Once boiling, remove casserole dish and put into the oven. Have the oven set at 150F and cook for one and half hours. After an hour and a half, carefully remove the lid of casserole dish and raise the temperature to about 200F and leave it to brown on the top. Then remove the casserole dish. Serve steaming cassoulet with some freshly parsley over the top.**