



Cassoulet with Duck Confit and Sausage

Ingredients

- 2 tablespoons [Fustini's Garlic olive oil](#)
- 1 large onion - small dice
- 2 carrots - small dice
- 2 stalks celery - small dice
- 3 cloves garlic - minced
- 3 garlic sausage - sliced
- 1/4 cup whole peeled tomatoes - crushed
- 2 cups white navy beans - cooked
- 2 cups chicken stock
- bay leaf
- salt and pepper
- [Fustini's Herbs of Naples Balsamic Vinegar](#)
- Duck Confit
- [Fustini's Robust SELECT olive oil](#)
- Chopped Parsley

Directions

Step 1.

Preheat oven to 350 degrees. Heat Fustini's Garlic olive oil in a large skillet over moderate heat. Add onion and cook, stirring often until soft and translucent - 10 minutes. Add carrot and celery and cook another 3 minutes. Add garlic and cook 1 minute. Add sausage and brown, stirring often. Add tomatoes, beans and chicken stock and bring to a simmer. Add bay leaf, salt, pepper and Fustini's Herbs of Naples Balsamic Vinegar.

Step 2.

Meanwhile, place duck Confit on a sheet pan and into the hot oven. Roast Confit until skin is crispy and the duck is brown all over. Remove from oven and carefully remove meat and skin from bone.

Simmer Cassoulet until all liquid is gone. Remove from heat. Add duck pieces and stir gently. Serve with a drizzle of Fustini's Robust olive oil and chopped parsley.