



MARISCO

VINEYARDS

Braised Pork and Duck Confit with White Beans

2 tablespoons olive oil or duck fat from the confit
1 kilogram boneless pork shoulder, cut into large pieces
4 coarse texture pork and fennel sausages
1 onion, diced
1 carrot, diced
2 sticks celery, sliced
3 cloves garlic, crushed
1 x 400 gram tin crushed tomatoes
3 cups chicken stock

1 bouquet garni
1-2 tins confit duck legs
2 x 400 gram tins white cannellini beans
Crumb topping
2 tablespoons olive oil
knob of butter
3 cloves garlic, finely chopped
1½ cups fresh white breadcrumbs
¼ cup chopped flat-leaf parsley

Preheat the oven to 160°C.

Heat the oil in a large cast-iron casserole dish. Add the pork and sausages and brown on all sides until golden. *Do this in batches.* Transfer to a plate. Add the onion, carrot, celery and garlic to the pan and sauté until tender. Add the tomatoes, stock, bouquet garni, the pork along with any juices. *The sausages are added later.* Bring to the boil, season, cover and cook for 1½ hours. Place the jar or tin of duck confit in a pan of hot water to melt the fat. Carefully take out the legs and cut into two pieces. *Store the fat in the fridge and use it for cooking potatoes.*

Add the duck to the casserole along with the halved sausages and beans, pushing them down into the sauce. Cook, uncovered for a further 30 minutes.

Crumbs: Heat the oil and butter in a sauté pan and fry the garlic, breadcrumbs and parsley until golden, stirring constantly.

To serve: Scatter the crumbs over the casserole and serve with crusty bread. **Serves 6**



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Learn more about The King's Bastard Chardonnay 2012 in issue 50 of *Dish*, page 21

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| 2 sticks celery, sliced | knob of butter |
| 3 cloves garlic, crushed | 3 cloves garlic, finely chopped |
| 1 x 400 gram tin crushed tomatoes | 1½ cups fresh white breadcrumbs |
| 3 cups chicken stock | ¼ cup chopped flat-leaf parsley |

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