

THE PERFECT PAIRING

CHEF FRANCK PUTELAT'S RECIPE

Double Michelin Starred / Meilleur Ouvrier de France

CASSOULET

Pigeon-White beans-Sausage



INGREDIENTS

Pigeon: 4
Slow cooked pork belly: 100g
Toulouse or other fresh pork
sausage : 50g
White beans: 2 x 50g
Sour cream: 50g
Bouquet garni (bay, rosemary...): 1/2
Sprig of thyme : 1
Butter: 50g
Agar-Agar powder: 0.9g

PREPARATION

- Fry the pigeon, pork belly and sausage until brown.
- Keep warm to one side.
- Cook 50g of the white beans with the bouquet garni, meat juices and butter; keep to one side.
- Cook the other 50g of white beans in water with the thyme. Drain but reserve the cooking liquid, mash and sift.
- Divide the bean purée into $\frac{3}{4}$ and $\frac{1}{4}$. ❀❀

CHEF'S TIPS



- Brown again the sausage while adding $\frac{1}{4}$ of the mashed beans, the sour cream, the reserved cooking liquid and the agar-agar.

TO SERVE

- Create a thin line of bean purée in the centre of the plate.
- Mix and drain the mashed beans in the middle, then place the pigeon, sausage and pork belly on top.
- Finally, add the whole white beans.

