

MADAME CHOLET'S CASSOULET

A meat free twist on a French classic, this hearty cassoulet is the perfect comfort food!

Serves 4

Prep time: 10 minutes

Cook time: 30 minutes

Ready time: 40 minutes

INGREDIENTS

- 1 tablespoon extra virgin olive oil
- 1 packet (6-8) vegan sausages, cut into pieces
- 1 packet (6-8) vegan 'bacon' rashers, cut into pieces
- 1 large onion, chopped
- 2 cloves garlic, crushed
- 2 carrots, chopped
- 2 sticks of celery, chopped
- 2 x 400 g cans haricot beans or cannellini beans (or one of each), drained and rinsed
- 200 ml vegetable bouillon/vegetable stock
- 100 ml red wine (or 100 ml extra vegetable bouillon/vegetable stock)
- 1 tablespoon sun-dried tomato paste
- a few sprigs of thyme (or 2 teaspoons dried thyme)
- 3 bay leaves
- a few tablespoons fresh or dried breadcrumbs (e.g. panko crumbs)
- salt and pepper, to taste

METHOD

1. Heat the olive oil in a large pan and fry the sausage and rasher pieces for 5 minutes until slightly browned, turning often.
2. Set these aside, then add a drizzle more oil and the onions, carrots and celery to the pan and fry for 5 minutes until softened, stirring regularly.
3. Add the garlic and cook for a few minutes, then increase the heat.
4. Add the drained beans, vegetable stock, wine (or extra stock), sundried tomato paste, thyme and bay leaves. Bring to the boil then reduce the heat and simmer for 15 minutes.
5. Add the cooked sausage and rasher pieces and cook for a further 5 minutes. Add a little more stock if needed, and season with salt and pepper.
6. Transfer to the oven in the same pan if you can, or in a casserole dish, and top with fresh breadcrumbs or panko crumbs.
7. Cook at 200°C/400°F/gas mark 6 for 15 minutes.
8. Serve with crusty baguette.

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