



DUCK CONFIT CASSOULET



PRESENTATION

A canned speciality from the south west of France, that makes Périgourdine's Duck confit Cassoulet, a complete and consistent meal for the whole family. The duck fat gives an exquisite taste to the meat and white kidney beans. Although it is today an industrial product, the Périgourdine's Duck Confit Cassoulet respects the traditional know-how, which is based on white kidney beans stew, slow cooked for a succulent tenderness. The ingredients of this recipe, to ensure a constant quality, are all natural which allow to preserve the authentic taste of cassoulet.

NUTRITION FACTS

for 100 g

Protein	12,7 g
Carbohydrates	9,9 g
Fat	9,3 g
Calories	182,9 kcal

INGREDIENTS

White kidney beans 42%, duck legs 23%, sausages, cooked sauce.

AVAILABLE IN

1260 g.

COOKING ADVICE

*Pour the cassoulet in a terrine,
cover with bread-crumbs and brown
it in the oven for 20 mins.*

