



PORK CONFIT CASSOULET



PRESENTATION

A canned speciality from the south west of France, that makes La Périgourdine's Pork Confit Cassoulet, a popular and authentic meal. The duck fat gives an exquisite taste to the pork meat and white kidney beans. Although it is today an industrial product, La Périgourdine's pork confit cassoulet respects the traditional know-how, based on white kidney beans stew, cooked slowly for a succulent tenderness. The ingredients of this recipe, to ensure a constant quality, are all natural, which make our pride and its reputation goes beyond our borders.

NUTRITION FACTS

for 100 g

Protein	10,6 g
Carbohydrates	9,5 g
Fat	6,8 g
Calories	129,6 kcal

INGREDIENTS

White kidney beans 42%, meat 28%,
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.*

