

# Toulouse Sausage Cassoulet



**Serves 6    Prep 15 mins**

**Cooking 1h 15 mins**

**Easy**

## Ingredients

2 tbsp olive oil  
2 onions, chopped  
2 carrots, chopped  
4 cloves garlic, crushed  
4 tomatoes, chopped  
1 bouquet garni  
800g haricot beans, rinsed and drained  
300ml white wine  
2 packs Toulouse sausages, (12 sausages in total)  
100g breadcrumbs

1. Heat 1 tbsp of the olive oil in a large pan, add the chopped onions, carrots, 3 of the garlic cloves, tomatoes, bouquet garni and some salt and pepper. Cook over a gentle heat for 5-7 mins, then stir in the beans, wine and 200ml water, bring to the boil and simmer for 5-10 mins.
2. Meanwhile, heat oven to 190C/170C fan/ gas 4. In a large frying pan, add the remaining olive oil over a medium heat and brown the sausages all over.
3. Rub the inside of a casserole dish or baking dish with the remaining garlic clove. Pour in half the bean mix, arrange the sausages on top, then finish with another layer of beans. Cover with foil and place in the oven for 45 mins. While it cooks, blitz the bread in a food processor to make breadcrumbs.
4. Remove the casserole dish from the oven, discard the foil and sprinkle the breadcrumbs over the top. Return to the oven and bake for a further 20 mins until the breadcrumbs are golden and crusty. Serve with some bread and a crisp green salad.