

Oven dish of preserved duck legs, chorizo, white beans and Duits & Lauret Winterstout

Type of beer: stout, strong

Needed ingredients for 4 persons:

- 2 preserved duck legs, canned or from a jar
- 200 grams chorizo, whole
- 1 large onion
- 300 grams (large) white beans, from can or jar
- 1 sprig of fresh thyme
- 6 table spoons bread crumbs, home made
- 2 table spoons olive oil or sunflower oil
- 2 table spoons butter
- 1.5 dl beef or game stock
- 8 table spoons Duits & Lauret Winterstout
- ground pepper from a pepper mill and salt to taste

Method of preparation:

Preheat oven at 200 degrees centigrade. Peel the onion and cut into parts. Take the skin off the preserved duck legs and cut into the legs into slices. Cut chorizo into cubes. Heat the oil in a frying pan and stir fry the onion parts. Add the slices of duck, stock and the sprig of thyme and simmer on the lowest heat for 15 to 20 minutes. Near the end of the simmering time add drained white beans, the chorizo cubes and the beer and heat well for a short period of time. Bring to taste with pepper and salt. Spread the mix on a casserole and cover with the bread crumbs. Spread some small chunks of butter over the bread crumbs. Set the oven to 160 degrees centigrade and place the casserole in the middle of the oven. Bake for 15 minutes. Serve as warm as possible, in combination with a glass of cooled Duits & Lauret Winterstout.