

The rustic elegance of the cassoulet plays well with the buttery notes in this wine.

## SUGGESTED PAIRINGS

Le Clos Jordanne  
Vineyard Chardonnay



Makes 6 portions

18 oz Canned white navy beans  
1 lb Cooked lobster meat, diced  
2 cups Lobster stock  
2 Carrots  
2 stalks Celery  
1 bulb Fennel  
2 Onions  
2 cloves Garlic  
1 can Diced tomatoes  
2 Tbsp Tomato paste  
1 tsp Ground cloves  
1 Tbsp Parsley, chopped  
1 Tbsp Thyme, chopped

Dice onions, carrot, celery and fennel to roughly the same size.

Mince garlic.

Sweat off vegetables in olive oil for 5- 10 minutes and season with salt and pepper.

Add in diced tomato, lobster stock, navy beans.

Stir in tomato paste and clove.

Simmer for 30 minutes.

To finish, fold in lobster and fresh herbs.

Adjust seasoning with salt and pepper.

Recipe by David Penny,  
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