**White Bean and Mushroom Cassoulet**

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Active Time: 50 mins Total Time: 2 hrs 30 mins Yield: 4 to 6 servings

**Ingredients**

* 1 ounce dried porcini mushrooms
* 3 cups very hot water
* 1/4 cup unsalted butter (2 ounces), divided
* 1 yellow onion (such as Vidalia), chopped (about 2 cups)
* 8 ounces fresh cremini mushrooms, cut into 3/4-inch pieces
* 3 small carrots, peeled and cut into 1/4-inch pieces (about 1 cup)
* 3 large celery stalks, trimmed and cut into 1/4-inch pieces (about 1 cup)
* 2 tablespoons minced garlic (about 6 garlic cloves)
* 2 teaspoons fresh thyme leaves
* 1 tablespoon tomato paste
* 1/2 cup dry white wine
* 3 (15-ounce) cans white beans, drained and rinsed (such as Great Northern or cannellini)
* 1 tablespoon plus 1/2 teaspoon kosher salt, divided
* 1/2 teaspoon black pepper, divided
* 3 tablespoons dry sherry
* 2 cups panko
* 2 tablespoons extra-virgin olive oil
* 3 ounces Gruyère cheese or Comté cheese, shredded (about 3/4 cup)
* 1/4 cup chopped fresh flat-leaf parsley

**Directions**

1. Preheat oven to 325°F. Soak porcini mushrooms in 3 cups very hot water for about 20 minutes. Remove mushrooms from water, squeezing over bowl to extract liquid. Finely chop rehydrated mushrooms; set aside. Line a fine wire-mesh strainer with cheesecloth, and set strainer over a medium bowl. Pour mushroom liquid through strainer; discard solids, and set soaking liquid aside.
2. Meanwhile, melt 2 tablespoons butter in a Dutch oven over medium-low. Add onion, and cook, stirring occasionally, until beginning to caramelize, 10 to 15 minutes. Add cremini mushrooms, carrots, celery, and remaining 2 tablespoons butter. Increase heat to medium, and cook, stirring occasionally, until vegetables begin to soften, 6 to 8 minutes. Add garlic and thyme; cook, stirring constantly, until fragrant, about 1 minute. Add tomato paste; cook, stirring occasionally, until color darkens to a rusty red, 2 to 3 minutes. Add wine, and stir, scraping up any browned bits from bottom of Dutch oven. Add reserved mushroom soaking liquid, chopped porcini mushrooms, white beans, 1 tablespoon salt, and 1/4 teaspoon black pepper; bring to a boil over high. Reduce heat to low, and simmer, stirring occasionally, 5 minutes.
3. Transfer Dutch oven to preheated oven, and bake, uncovered, until a crust forms on top of bean mixture (surface of beans will look dry), about 45 minutes. Remove from oven, and stir to break up crust. Stir in sherry. Return to oven, and bake at 325°F until crust is re-formed and most liquid has evaporated, about 45 minutes.
4. Meanwhile, toss together panko and oil in a medium bowl. Stir in Gruyère, parsley, remaining 1/2 teaspoon salt, and remaining 1/4 teaspoon black pepper.
5. Increase oven temperature to broil. Sprinkle panko mixture evenly over surface of cassoulet. Broil until panko is golden brown and cheese is melted, 5 to 8 minutes. Let cool 10 minutes before serving.