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Experience the world's first gas cooktop with 9 precisely adjustable power levels

Unlike conventional gas cooktops with inaccurate power settings, FlameSelect and its patented valve technology offer incremental heat regulation within nine precisely defined power levels. So now, gas cooktops with FlameSelect offer all the benefits of gas cooking combined with the comfort and precision of an electric cooktop.



**90cm Black Tempered
Glass Gas Cooktop**
PPS9A6B90A



**75cm Black Tempered
Glass Gas Cooktop**
PPQ7A6B20A



**60cm Black Tempered
Glass Gas Cooktop**
PPH6A6B20A



**90cm Stainless Steel
Gas Cooktop**
PCT9A5B90A



**90cm Stainless Steel
Gas Cooktop**
PCR9A5B90A



**75cm Stainless Steel
Gas Cooktop**
PCR7A5B90A



**60cm Stainless Steel
Gas Cooktop**
PCI6A5B90A



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Recipe

Duck Cassoulet

For 4 servings

High output burner

Saucepan Ø 24cm

Frying pan Ø 22cm

Ingredients:

- ▶ 300g white beans, soaked
- ▶ 1 bay leaf
- ▶ 50ml vegetable oil
- ▶ 1.5L water
- ▶ 2 cloves garlic
- ▶ 2 onions, approx. 150g
- ▶ 500g Roma tomatoes
- ▶ 140g smoked bacon
- ▶ 300g pork sausages
- ▶ 2 preserved duck legs or fried duck legs
- ▶ Salt
- ▶ Pepper
- ▶ Parsley, chopped

Per serving:

796 kcal, 36g carbs, 50g fat, 51g protein

Preparation:

- 1** | Bring the beans, bay leaf, oil and water to the boil in a pan at **setting 9** for approx. 10 minutes. Scoop off the foam produced using a skimmer and continue cooking without the lid for approx. 10 minutes.
- 2** | Peel the garlic cloves and onions and cut the onions into quarters. Wash the tomatoes and cut into quarters. Cut the bacon into four pieces. Then add the tomatoes and bacon to the beans, cover and simmer for approx. 45 minutes at **setting 1**. Do not set any higher or the stock will evaporate.
- 3** | Fry the sausages and duck legs in a pan for approx. 10 minutes at **setting 5**.
- 4** | Add to the beans and simmer for approx. 3 minutes at **setting 5**.
- 5** | Season the stew with salt and pepper.
- 6** | Serve in bowls, garnished with chopped parsley.