

Coq au Vin

By Chef Stéphane Reynaud

Serves: Six

Ingredients

1 chicken, jointed or six chicken pieces

200 g smoked diced bacon

200 g of button mushrooms

3 carrots

4 potatoes

10 baby onions

4 shallots

4 cloves of garlic

1/2 bunch of parsley, finely chopped

50 ml of cognac

50 g of butter

2 tbsp olive oil

20 g of flour

1 bottle of good red wine

1 bouquet garni

Salt and pepper

Method

1. Pre heat the oven to 200°C
2. Peel onions, carrots, potatoes, shallots and garlic.
3. Chop the shallots and garlic together finely, and roughly cut the carrots into slices.
4. Clean the mushrooms and cut into thick slices.
5. In a large casserole, heat the oil and half of the butter.
6. Fry chicken pieces on all sides until golden brown. Remove them with a slotted spoon and reserve.
7. Add the onions and bacon, mushrooms, carrots and parsley to the casserole. Sauté stirring all the time for 5 minutes before putting the chicken back in the pan.
8. Pour the cognac into the pan and flambé it by lighting with a long match or just allow to simmer until the smell of alcohol has gone.
9. Add the wine, the bouquet garni, salt and pepper. Cover and let cook about 50 minutes.
10. Remove the casserole from the oven and add the potatoes. Return to the oven and cook for another 25 minutes.
11. Mix the rest of the butter with the flour. Add it to the casserole 10 min before the end of cooking and carefully to avoid lumps.
12. Serve in at the table from the casserole and enjoy!