

Coq au Vin



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Serves 2

Prep time: 30min

Cook time: 1h 20min

Total time: 1h 50min

Difficulty: Intermediate

Category: Meat

Cuisine: French

This famous French dish is not very complicated to make and your guests will love it! Once you put it in the oven, you can forget about it for an hour which gives you plenty of time to make the sides and set the table. It's best served with creamy mashed potatoes or polenta and for a bit of freshness try adding a couple of roasted cherry tomatoes on the side. Oh, and don't be intimidated by the flambé technique. It's actually quite simple and straightforward. Perhaps you'll find this video helpful.

Ingredients

4 chicken pieces (thighs, wings...)

some salt

freshly ground pepper

2 tablespoons flour

50g bacon, diced

200g button mushrooms, halved

2 onions, finely sliced

3 garlic cloves, crushed

2 medium carrots, sliced

1 tablespoon tomato paste

2 tablespoons brandy

200ml red wine

300ml chicken stock

1 bay leaf

pinch of dried thyme

2-3 fresh rosemary sprigs

some fresh parsley

Directions

Preheat the oven to 180°C.

Wash chicken and pat it dry. Rub salt and pepper over it and roll the chicken pieces in flour.

In a non stick frying pan heat 2 tablespoons of olive oil and fry the bacon until crispy. Set aside. To the same pan add mushrooms and cook on high heat until browned on all sides. Remove from the pan. Now add the chicken to the pan and cook on medium to high heat until crispy and browned on all sides. Remove chicken from pan and add onions and garlic. Saute for 2 minutes, or until the onion becomes translucent. Return the meat to the pan and turn up the heat. Add brandy and flambé the chicken. Add carrots, tomato puree and dried thyme and season with salt and pepper. Pour wine and stock over it, add bay leaf, fresh thyme and rosemary and crispy bacon and turn up the heat. When it starts to boil remove from heat and transfer to baking dish. Cook for one hour. Add button mushrooms 15 minutes before

time's up.

Serve with creamy mashed potatoes or polenta and sprinkle with freshly chopped parsley. To add some freshness to the dish, serve it with roasted cherry tomatoes and a bowl of green salad.