



## Let's Eat The World - Coq au Vin - France

### Ingredients

- 1½ tbsp olive oil
- 3 rashers (100g) dry-cured, smoked back bacon, fat trimmed, chopped
- 12 small shallots, peeled
- 2 free-range chicken legs (460g), (remove skin if preferred)
- 4 free-range chicken thighs with bone and skin (650g), skin removed
- 2 free-range, skinless, boneless chicken breasts (280g)
- 3 garlic cloves, finely chopped
- 3 tbsp brandy or Cognac

- 600ml red wine
- 150ml good-quality chicken stock
- 2 tsp tomato purée
- 3 thyme sprigs, 2 rosemary sprigs and 2 bay leaves, to make a bouquet garni
- small handful chopped flat-leaf parsley

### For the mushrooms

- 1½ tbsp olive oil
- 250g chestnut mushroom, halved if large

### For the thickener

- 2 tbsp plain flour, 1½ tsp olive oil and 1 tsp softened butter mixed together in small bowl with back of a spoon

1. Fry the bacon until crisp in 1tbsp oil in a large, heavy-based saucepan. Remove and drain on kitchen paper. Add the shallots to the pan and fry, stirring or shaking the pan often, for 5-8 mins until well browned all over. Remove and set aside with the bacon.
2. Pat the chicken pieces dry with kitchen paper. Pour the remaining oil into the pan, then fry half the chicken pieces, turning regularly, for 5-8 mins until well browned. Remove, then repeat with the remaining chicken. Remove and set aside.
3. Briefly fry the garlic, then, with the heat medium-high, pour in the brandy, stirring the bottom of the pan to deglaze. The alcohol should sizzle and start to evaporate so there is not much left.
4. Return the chicken legs and thighs to the pan along with any juices, Stir in the wine, stock and tomato purée, drop in the bouquet garni, season with salt and pepper, then return the bacon and shallots to the pan. Cover, lower the heat to a gentle simmer, add the chicken breasts and cook for 50 mins - 1hr.
5. Just before ready to serve, fry the mushrooms over a high heat for a few mins until golden. Remove and keep warm.
6. Lift the chicken, shallots and bacon from the pan and transfer to a warmed serving dish. Remove the bouquet garni. Bring the wine mixture to a gentle boil, then gradually drop in small pieces of the thickener, whisking each piece in using a wire whisk. Simmer for 1-2 mins. Scatter the mushrooms over the chicken, then pour over the wine sauce. Garnish with the chopped parsley.