



*l'art de cuisiner*

# STARK & WHYTE

## *La Cocotte ... "Chicken à la Niçoise"*

### *Method*

#### *Ingredients:*

- 5-6 lbs. chicken
- 1 ½ cups of fresh herbs (½ cup thyme, ½ cup rosemary, ½ cup savoury)
- 1 cup of pitted black olives
- 2 large tomatoes cut in four
- 1 tbsp. chopped garlic
- Salt & pepper
- 1 cup of chicken stock

1. Remove fat from the tail and neck of the chicken. Stuff the cavity of the chicken with olives, garlic, herbs, tomatoes, salt and pepper. Season skin with salt and pepper.
2. On the stove, preheat Staub "Cocotte" with olive oil. Sauté the chicken on each side for 2 minutes. Cover the "Cocotte" and leave on stovetop over medium heat for 50 to 60 minutes (until juice is clear). After the first 10 to 15 minutes, move the chicken with a spatula to prevent it from sticking.
3. Leave the pot on the stovetop and add the chicken stock to the juices. Bring to a boil while scraping the bottom with a wooden spoon. Reduce the juice by half.

Garnish with black olives and serve in Staub "Cocotte".



*[www.starkandwhyte.com](http://www.starkandwhyte.com)*