



Ingredients:

- 1 stewing chicken (3 lbs.) cut into 6 pieces
- 1 bottle of Red Burgundy wine
- ½ onion
- 1 sprig of thyme
- ½ bay leaf
- 2 cloves of garlic
- 1 tbsp. peanut oil (approx.)
- 1 tsp. of salt
- 1 pinch of peppercorns
- 5 slices of streaky bacon
- ½ cup button mushrooms
- ½ cup pearl onions
- 5 sprigs of parsley
- 1 tbsp. of butter

l'art de cuisiner

STARK & WHYTE

La Cocotte...“Coq au Vin”

Method

1. *(To be started the night before)* Put the pieces of chicken in a large dish. Peel and chop the carrots and onions into thin rounds. Add them to the dish. Add the thyme, the bay leaf and the peppercorns. Pour the wine over the chicken and cover the dish. Put in the fridge over night.
2. The next day: drain and dry the pieces of chicken and the vegetables. Strain the marinade.
3. Heat oil in Staub “Cocotte”. Fry the pieces of chicken in it in several batches until golden.
4. Add the vegetables and the crushed cloves of garlic to the dish, brown them. Moisten with the marinade.
5. Salt. Stir, bring to a boil, then cover. Let it simmer over a low heat for 1 to 2 hours.

Continues...

Method (cont.)

6. Peel the pearl onions and the button mushrooms.
7. Fry the bacon strips, the onions and the mushrooms in the butter in a frying pan until golden, leave them to cook for 8 minutes and then add to the “Cocotte” before serving.
8. Adjust the seasoning and sprinkle with the chopped parsley.

