

Coq Au Vin

Serves 5 :

Preparation and cooking time : 4h

Ingredients :

- 2 kg free-range capon, jointed
- 150g streaky bacon cut in cubes
- 200g small mushrooms
- 125g butter
- 20 small onions
- 2 cloves garlic
- 1 'bouquet garni' (parsley, thyme, bayleaf)
- 1 tablespoon flour
- 1 tablespoon sugar
- garlic croutons
- 1/2 glass brandy
- 1/2 liter red Burgundy
- Salt and pepper

In a large pan, fry the chicken, bacon and onions in about 65g of the butter. When they all have started to brown, pour in the brandy and flame (be careful when igniting the brandy). Immediately pour on the red wine and add the 'bouquet garni', garlic, salt and pepper.

Bring to the boil and then add the sugar. Cover and simmer for 3 hours or until the chicken is cooked.

At the end of cooking the coq au vin, fry the mushrooms in some butter (don't use all the 60g of butter left; you will need some at the end).

Remove the chicken from the sauce but keep it warm.

Discard the 'bouquet garni' and the garlic. Add the mushrooms to the sauce. Simmer for 5 minutes. Also add the remaining butter and the flour, little by little. Stir well until the sauce has thickened.

Arrange the chicken on a deep platter. Pour the sauce over and garnish with garlic croutons.

Recommended wine with coq au vin:

- The same red Burgundy you used to cook this French dish.

