

Coq Au Vin with White Wine



Serves 4 - 6 Prep 15 mins +12h marinating Cooking 2h 15 mins Easy

Ingredients

1.5kg chicken
750ml white wine
12 baby onions, peeled but left whole
2 sprigs of thyme
500ml chicken stock
200g bacon lardons
50g butter
300g wild mushrooms
100ml double cream
sea salt & freshly ground black pepper

1. Place the chicken in a large dish with the wine, cover with cling film and place in the fridge overnight.
2. Next day, remove the chicken from the fridge, and transfer, along with its marinade, to a large sauté pan or flameproof casserole. Add the onions, thyme and stock and bring to the boil, then turn down to a simmer, cover and cook gently for two hours.
3. Remove the chicken and keep in a warm place. Turn up the heat and reduce the cooking liquid to around a quarter of its original volume.
4. In a large frying pan, melt the butter over medium heat, and fry the lardons and mushrooms until crispy, then add the sauce, together with the cream. Return the chicken to the pan and gently warm through before serving.