

Coq à la Bière



Serves 4

Prep 30 mins

Cooking 1h 50 mins

Easy

Ingredients

1.4kg chicken or chicken pieces
35g plain flour
20g butter + 20g extra
360g carrots
1tbsp olive oil
150g shallots (± 6 shallots) peeled
2 tbsp brandy

375ml pale ale
250ml chicken stock
1 bay leaf
2 sprigs fresh thyme
2 sprigs flat-leaf parsley
200g mushrooms
125ml cream

1. Halve the chicken lengthways; cut halves crossways through the centre. Separate breast from wings; separate thighs from legs.
2. Coat the chicken pieces in flour; shake off the excess. Melt the butter in a large saucepan; cook the chicken, in batches, until browned all over.
3. Meanwhile, cut the carrots into 5 cm lengths; cut lengths in half lengthways then cut halves thickly into strips.
4. Heat oil in the same pan, cleaned; cook the shallots, stirring occasionally, about 5 minutes or until browned lightly. Add the carrots; cook, stirring for 5 minutes.
5. Add the brandy; cook, stirring until the liquid evaporates. Add the chicken, ale stock and herbs; bring to the boil Reduce the heat; simmer, uncovered for 1 ¼ hours.
6. Melt the extra butter in a medium frying pan; cook the mushrooms, stirring until just tender. Add the mushrooms and cream to the chicken; cook, uncovered for 15 minutes. Serve with mashed potatoes.