Le Creuset- The Ultimate Coq au Vin

Ingredients

FOR THE MARINADE

1 ½ liters red wine

30g fresh thyme

2 bay leaves

6 sticks celery, sliced

4 carrots, peeled and sliced

2 onions, peeled and diced

4 cloves garlic, peeled

FOR THE COQ AU VIN

16 free-range chicken pieces, (8 thighs, 8 drumsticks)

200g pancetta, cut into lardons (or bacon)

Olive oil

20 baby onions, peeled and halved, root reserved

Salt and pepper, to season

150ml port

20ml sherry vinegar

150ml brandy

2x 250g punnets of baby porta bellini mushrooms

1 liter beef stock

10g parsley

Method

To make the marinade, place all the ingredients into a saucepan over medium heat, and reduce by half. Set aside to cool.

Place the chicken and pancetta into a bowl and cover with the cooled marinade. Allow to marinate, covered, overnight. Ensure that it is submerged.

Preheat the oven to 180°C. Remove the chicken and pancetta from the marinade, dry off with a paper towel and season well. Strain the marinade and discard the vegetables.

Heat a 31cm Signature Oval Casserole with olive oil and sauté the pancetta until golden. Set aside. Seal the chicken in the same casserole. Remove from the casserole and set aside. Caramelize the onions until golden, and season with salt and pepper in the same casserole.

Deglaze the casserole with the port, sherry vinegar and the brandy. Once evaporated, add the reserved marinade, and reduce it by two thirds. In a frying pan, sauté the mushrooms, and set them aside. Avoid overcrowding the pan with the mushrooms to prevent them from steaming.

Add the onions to the reduced cooking liquid in the casserole along with the chicken, pancetta, and mushrooms. Add the stock to the casserole and place over medium heat until it comes to a simmer. Place in the oven to cook with the lid on for 1 hour 30 minutes until the chicken is tender and falling off the bone.

Once the chicken is cooked, remove the pieces from the liquid and the lardons. Place the casserole on medium-high heat and reduce until the sauce has thickened. Return the chicken to the sauce along with the lardons, mushrooms and chopped parsley. Delicious served with creamy mashed potato or polenta.