



Miele

Coq au vin

By Shannon Bennett

12 hours

Preparation time

1 hour, 30 minutes

Cooking time

4 serves

Serves

INGREDIENTS

Coq au vin

4 x chicken marylands
200 g button mushrooms
8 garlic cloves
1 bunch Dutch carrots, peeled
500 ml pinot noir
4 bay leaves
4 star anise
4 cloves
4 juniper berries
1 celery heart
100 g pancetta cut into lardons 4 cm x 1.5 cm
200 ml chicken stock
Sunflower oil

Pickled Onions

4 baby onions, peeled
200 ml water
120 g white wine vinegar
90 g sugar

To serve

6 sprigs of tarragon
Sea Salt and pepper
2 tablespoons cultured butter

METHOD

Coq au vin

1. Place chicken, skin side down, mushrooms, garlic, wine, bay leaves, star anise, cloves, juniper berries and celery in a large ceramic dish and refrigerate, covered, overnight.
2. Strain and reserve the liquid.
3. Heat oil in a pan on medium heat, Induction setting 6-7. Sauté vegetables and spices until coloured. Remove from pan and set aside
4. Heat the marinating liquid in the same pan on high heat, induction setting 8. Reduce the heat to medium-high, Induction setting 7 and cook until the liquid is reduced to 100 ml. Add the chicken stock and return to the boil.
5. Pre-heat oven on Fan Plus at 170°C.
6. Place the chicken and vegetables in a solid steam tray and pour over the boiling stock.
7. Cook the lardons in a separate pan on medium-high heat, Induction setting 7 until crispy and then add to the chicken.
8. Place chicken on shelf position 2.
 - Select Combination Mode.
 - Select Fan Plus at 170°C + 1 hour + 100% Moisture.
9. Remove from the oven and rest for 25 minutes.
10. Remove the chicken and pull the knuckle from the leg and discard. Strain liquid and cook on medium- high heat, Induction setting 7 until liquid has thickened a little.
11. Add butter and tarragon, whisk to combine before pouring over the chicken and vegetables.

Pickled Onions

1. Peel and cut onions in half horizontally. Place onions in a sterilised jar.
2. Bring the water, vinegar and sugar to the boil on medium heat, Induction setting 6-7, stirring until sugar has dissolved. Pour hot pickling liquid over onions and seal jar. Set aside to cool.

To serve

1. Scatter pickled onion petals around the chicken.
2. Serve with crusty bread and butter.