



Coq au vin

By Shannon Bennett

20 minutes, plus marinating and cooling time

Preparation time

1 hour, 30 minutes

Cooking time

4

Serves

INGREDIENTS

Coq au vin

4 x chicken marylands 200 g button mushrooms 8 garlic cloves 500 ml (2 cups) pinot noir

- 4 bay leaves
- 4 star anise
- 4 cloves
- 4 juniper berries
- 1 celery heart
- 2 tbsp sunflower oil

1 bunch Dutch carrots, peeled

250 ml (1 cup) chicken stock

100 g pancetta cut into lardons 4 cm x 1.5 cm

2 tablespoons cultured

butter

6 sprigs of tarragon,

chopped

Sea Salt and pepper, to

taste

Pickled Onions

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

To serve

Crusty bread Butter

Miele Accessories

Unperforated steam container

METHOD

Coq au vin

- 1. Place the chicken, skin side down, with the 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 the combi steam Pro oven on Fan Plus at 170°C.
- 6. Place the chicken and vegetables in an unperforated steam container 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. Season to taste.

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.