



Coq Au Vin

Overview

Difficulty: Easy

Servings: 4

Preparation Time: 40 mins

Cooking Time: 90 mins

Ingredients

100ml Cooking Oil
300ml Red Wine
500ml Chicken Stock
5g Rosemary
5g Thyme
50g Garlic
100g Celery
100g Leeks
150g Flour
150g Shallots
200g Button Mushrooms
300g Carrots
300g Onions
800g Idaho Potatoes
2 Bay Leaves
4 Chicken Legs
4 Streaky Bacon (Optional)
2 Tablespoons Butter
2 Tablespoons Tomato Paste
For Seasoning White Pepper
For Seasoning Salt
To Garnish Chopped Parsley
1 Piece Parchment Paper

Methods

Step 1

Quarter the button mushrooms, cut leeks and onions into thick slices, and cube carrots, Idaho potatoes, and celery.



Step 2

Chop garlic and shallots using a hand blender.



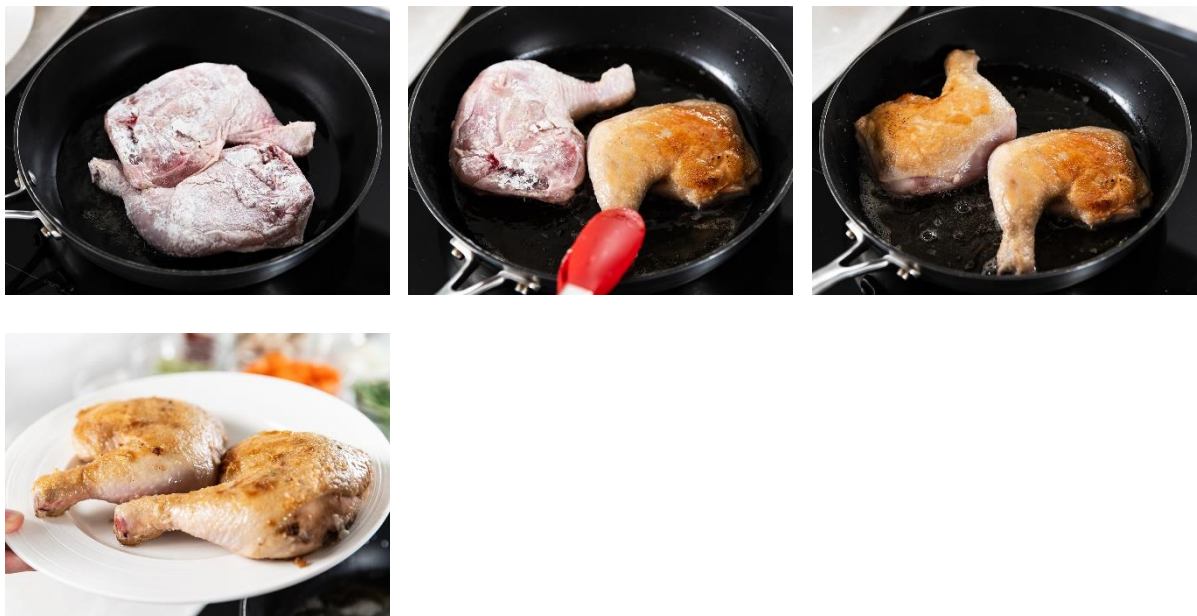
Step 3

Season the chicken legs with salt and pepper, and coat with flour, dusting off excess if any.



Step 4

Heat cooking oil in a medium pan, and sear chicken on both sides (skin side down first) until skin turns golden brown. Then remove chicken from the pan and place them aside.



Step 5

In the same pan, add bacon (if using), the chopped vegetables, chopped shallots, chopped garlic, rosemary, thyme and bay leaves. Toss and fry for about 3 minutes.



Step 6

Add butter and tomato paste and fry till paste turns slightly brown.



Step 7

Pre-heat the oven to 180°C using the '4D Hot Air' mode. Meanwhile, deglaze vegetables with red wine for about 15 to 20 minutes, then pour ingredients over chicken legs in a baking tray.





Step 8

Add in chicken stock and cover the tray with parchment paper.



Step 9

Bake for about 60 minutes, then strain about 500ml of gravy into a bowl.



Step 10

Reduce liquid until it turns into a thick gravy.



Step 11

Drizzle gravy over Coq Au Vin and garnish with parsley.

