

ROOSTER WITH WINE OR COQ AU VIN



Ingredients (serves 6 people):

- 150 g medium diced bacon
- 2 cups chicken stock
- 2 tbsp unsalted butter
- 10 unpeeled and whole shallots
- 2 tbsp chopped red onion
- 1 diced carrot
- 1 diced celery
- 150 g sliced Portobello mushrooms
- 1 free-range chicken or, if you prefer, a rooster
- Olive oil to taste
- 1/2 cup brandy
- 2 sprigs of parsley, 2 sprigs of thyme and 1 bay leaf tied with string
- 2 cloves garlic, minced
- 500 ml of red wine and preferably Pinot Noir
- 2 tbsp wheat flour
- 1 tsp of flour
- 1 tbsp double concentrated tomato paste
- Salt to taste
- Black pepper to taste
- 2 tbsp chopped parsley
- 12 peeled baby potatoes
- Grated Parmesan cheese to taste

Preparation:

1. Cut the chicken into 12 pieces without skin and get 2 wings, 2 wing drumstick, 2 thighs, 2 over thighs and one breast cut into 4 parts.
2. Season with salt and pepper and pass in flour.
3. In a pan heat a little olive oil and fry the chicken pieces over low heat until crispy. Reserve.
4. In the same pan add the butter and sauté the bacon and shallots. Reserve.
5. In the same pan sauté the chopped onion until golden brown and add the carrot and celery and then add the garlic.
6. Braise for a few more minutes.
7. Add one teaspoon of flour and mix.
8. Then add the double concentrated tomato paste, mix.
9. Add brandy and buckle.
10. Put out the flames with all the red wine.
11. Add chicken pieces and cover with chicken stock.
12. Add the tied parsley, thyme and bay leaf sprigs.
13. Boil slowly for 2 to 3 hours until the meat is tender.
14. After 1 and 1/2 hours add the potatoes.
15. Test for consistency and taste and correct salt and pepper if necessary and remove the string of herbs.
16. Return to mix with bacon and shallots.
17. Add the mushrooms and chopped parsley and cook for another 5 minutes.
18. Serve with grated pappardelle and Parmesan cheese.