

Coq au Vin

1	2kg Chicken, cut for saute
1	Onion, finely chopped
5	Rashers streaky bacon
5	Sprigs of thyme
1	Clove of garlic, chopped
300ml	Red wine
250ml	Chicken stock
1tblspn	Tomato puree

Glazed shallots & mushrooms

1tblspn	Butter
1tblspn	Oil
250g	Shallots, peeled
200g	Button mushrooms, cleaned

Beurre Manié

30g	Butter, softened
30g	Plain flour



Heat frying pan over a medium heat. Add bacon and onions and cook until softened. Remove and drain well. Fry the chicken pieces until brown. Add to casserole pot with bacon and onions.

Add garlic, thyme, tomato puree, wine and stock. Place on heat and bring to boil. Cover with lid and cook in oven for 1-1.5 hours or until chicken is tender.

Melt the oil over a medium heat. Add shallots and cook for 10 mins until coloured and soft. Remove and add mushrooms. Cook for 3-4 mins.

Blend together butter and flour in a small bowl and carefully stir in the beurre manié. Add shallots and mushrooms and simmer on stove for 2-3 mins. Sprinkle with parsley.