



Classic Coq au Vin

By @sarah.packer1

2 tablespoons olive oil	1 ½ glasses Gomersal Estate Shiraz
120g bacon, diced	1 ¼ cups chicken stock
8 chicken pieces (4 drumsticks, 4 thighs), skin on	5 sprigs thyme
2 teaspoons salt	3 tablespoons unsalted butter
1 teaspoon black pepper	1 ½ tablespoons all-purpose flour
1 onion, diced	250g frozen small whole onions
250g carrots, cut into 1-inch pieces	250g brown mushrooms, thickly sliced
4 cloves garlic, minced	2 tablespoons fresh parsley, chopped
¼ cup brandy (optional)	Salt and pepper, to taste

1. Preheat the oven to 175°C.
2. In a large pot, heat olive oil over medium heat.
3. Add bacon and cook until crispy then remove and set aside.
4. Pat chicken pieces dry with paper towel and season with salt and pepper.
5. Add chicken pieces in batches of two to the pot (skin side down for chicken thighs).
6. Sear for approximately 5 minutes each side, until skin is rendered, crispy and browned.
7. Remove chicken and set aside with bacon.
8. Add onion, carrots, salt and pepper to the pan and cook over medium, until onion is transparent and lightly browned.
9. Add garlic and cook until fragrant then pour in brandy, **Gomersal Estate Shiraz** and chicken stock; stir to combine.
10. Add thyme, bacon, chicken, and any leftover juices into the pot.
11. Bring to a simmer, then cover with a lid or foil.
12. Transfer to the oven for 20-30 minutes, or until the chicken is cooked through.
13. While chicken is in the oven, melt 2 tablespoons of butter in a pan over medium heat.
14. Add mushrooms and cook until soft and browned, set aside.
15. Remove from over and place on stove top.
16. In a separate bowl combine remaining butter with flour.
17. Stir flour butter mixture into the casserole (the heat will cook any lumps out).
18. Add pearl onions and bring to a simmer.
19. Cook for a further 10 minutes, until sauce has thickened.
20. Season with salt and pepper & garnish with parsley and thyme.

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