

## My Coq au Vin

### Ingredients

2kg free range chicken portions  
3 cups Perdeberg Vineyard Collection Pinotage  
3 fresh bay leaves  
1 tbs fresh thyme leaves  
4 cloves crushed garlic  
12 cracked black peppercorns  
½ cup brandy  
250g lardons diced (thick cut bacon)  
1 large peeled onion, chopped  
2 sticks celery, chopped  
1 carrot peeled and diced  
1 tablespoon tomato paste  
4 cups chicken stock  
Olive oil  
16 pickling onions peeled  
250g button mushrooms halved  
Salt  
Freshly ground white pepper  
Freshly Chopped Parsley



### Method

Place the chicken in a large flat glass dish, pour over the wine, crush two of the bay leaves and the thyme between your fingers and place in the dish with the peppercorns and two of the garlic cloves, give it a good mix, cover with cling film and marinate in the fridge for at least 12 hours, or preferably overnight, turn the chicken a few times to coat in the wine.

Once it has marinated, remove the chicken from the marinade and pat dry, put the marinade to one side for use in the sauce later.

Season the chicken with salt and ground white pepper.

Heat some olive oil in a heavy based frying pan and brown the chicken in batches, start by frying the skin side first, remove and keep to one side, continue till all the chicken has been browned.

Deglaze the pan with the brandy and any juices from the resting chicken and put to one side for later.

Now heat a little more olive oil in a large saucepan and sauté the lardons, garlic, onion, celery and carrot until the onion is translucent, make sure that the garlic doesn't burn by stirring it as you cook.

Season with salt and pepper and add the chicken to the pan, along with the brandy juice, chicken stock, bay leaf, wine marinade and the tomato paste.

Put the lid on the saucepan and bring to the boil, turn the heat down and allow it to simmer for 20 minutes, add the pickling onions and simmer for a further 20 minutes, add the mushrooms and simmer for 15 minutes.

Remove the chicken to a serving dish and if the sauce is too thin reduce to slightly thickened, pour over the chicken and garnish with freshly chopped parsley.  
Serve with rice or piles of buttered parsley potatoes and steamed green beans.

Serves 6

**Perdeberg Vineyard Collection Pinotage**

Prunes, cherries and ripe berry notes with hints of vanilla oak. The palate is filled with ripe fruit, rich tannins and a long after taste.

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