



# BLACK OYSTERCATCHER

## Le Coq au Vin

**750ml Black Oystercatcher Triton**

**1 large onion, sliced**

**2 celery stalks, sliced**

**1 large carrot, peeled sliced**

**1 large garlic clove, chopped**

**1 tsp whole black peppercorns**

**2 Tbs olive oil**

**8 pieces of chicken pieces (about 2.5kg)**

**1 Tbs olive oil**

**200g streaky bacon, chopped**

**3 Tbs flour**

**4 large fresh thyme sprigs**

**4 large fresh rosemary sprigs**

**2 small bay leaves**

**2 cups chicken stock**

**4 Tsp butter**

**500g mixed mushrooms**

**20 pickling onions, peeled**

**Chopped fresh parsley**

### SERVES 6

To make the marinade, combine the wine, onions, celery, carrots, garlic, and peppercorns in a large pot and bring to the boil, reduce the heat and allow to simmer for 5 minutes. Allow to cool completely before adding the olive oil. Place the chicken pieces into a large glass bowl and marinade covered for at least 24 hours.

Remove the chicken pieces from the marinade and pat dry. Strain the marinade; reserving the vegetables and liquid separately to use for the sauce.

In a large pot sauté the bacon until crisp and brown and transfer to a small bowl. In the same pot, brown the chicken pieces on all sides, set the chicken aside in a separate bowl.

Sauté the vegetables from the marinade until brown. Mix in the flour and allow to cook for about 2 minutes. Gradually whisk in the marinating liquid. Bring to the boil, whisking frequently. Cook until the sauce thickens, whisking occasionally.

Mix in the pickling onions, herb sprigs, bay leaves and the chicken stock. Return the browned chicken to the pot, arranging it skin side up. Bring the pot to a boil, cover the pot and reduce the heat to a slow simmer cook for 30 minutes. Turn the chicken and simmer for a further 15 minutes. In a small pan fry the mushrooms in the butter until browned. Add the mushrooms and sautéed bacon to the pot. Allow the pot to continue simmering until the onions are soft and the chicken is cooked.

Serve over basmati rice with freshly chopped parsley as garnish.

*“As the longer, spring days delight us with its radiating warmth, what better way to enjoy the sunshine than with this coq au vin dish, savouring the flavours while enjoying a glass of 2013 Black Oystercatcher Triton. We are delighted to share this recipe with you.”*

[www.blackoystercatcher.co.za](http://www.blackoystercatcher.co.za)

