

Coq au Vin

Ingredients

Chicken pieces, cooked

Red wine

Bacon cooked pieces

Chicken stock

Thyme

Flour for thickening

Parsley

200g mushrooms

Onion

Garlic

Method

Cook chicken pieces in an oiled pan in the oven, then onions till golden.

Add wine, stock, herbs and season with salt and pepper.

Cover and place in the oven for about 1 hour until cooked.

Cook mushrooms then add with thickening to wine sauce. Sprinkle with bacon pieces and parsley.