



CREATION

Creating Wines of Distinction

Creation Pinot Noir

Coq au Vin

by Chef Andre Van Vuuren from Season Restaurant

INGREDIENTS:

2 tablespoons extra-virgin olive oil
225 g (2 cups) chopped bacon
1 medium onion, chopped
2 X 2 kg chickens, each cut into 8 pieces
5 tablespoons brandy
a few sprigs of fresh thyme, rosemary and parsley
2 bay leaves
3 garlic cloves, crushed
1 tablespoon tomato purée
1 tablespoon lemon juice
1 tablespoon sugar

1 bottle Creation Pinot Noir
2 tablespoons chopped fresh flat-leaf parsley, to garnish

GLAZED SHALLOTS AND MUSHROOMS:

15 g (1 tablespoon) butter
2 tablespoons olive oil
350 g shallots
350 g button mushrooms, cleaned

BEURRE MANIE:

30 g (2 tablespoons) butter, softened
2 tablespoons plain flour

METHOD:

Marinate washed chicken pieces and red wine overnight with chopped onions, thyme, rosemary and bay leaf. The next day, strain the chicken pieces reserving the red wine and onion mixture. Fry the chicken pieces in an oven proof dish, when nicely browned remove from pan and keep aside. Add the chopped bacon, garlic and onions, fry lightly until soft. Add the brandy and ignite, stand well back and let the alcohol cook away. When the flames subside, add the tomato paste and red wine. Return the chicken to the pan and cook in the oven until the chicken is tender. Remove a few chicken pieces and stir the beurre manie into the sauce to thicken, cooking gently until the sauce is thick. Season the sauce and add lemon juice. Serves 8.