

# Coq au vin

Cuisine: **French**  
Food category: **Poultry**




Author: **Jaroslav Mikoška**  
Company: **Retigo**



## Program steps

Preheating: **135 °C**


1


 Hot air

 100 %

 Termination by time

 02:00 hh:mm

 120 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
dry red wine	2.5	l
red onion	2	pcs
carrot	2	pcs
celery sticks	2	pcs
clove	6	pcs
whole black pepper	20	pcs
bouquet garni	1	pcs
whole chicken	2	pcs
salt	5	g
extra virgin olive oil	30	ml
butter soft	60	g
plain wheat flour	30	g
bacon diced	200	g
mushrooms	500	g
pearl onion	24	pcs
caster sugar	10	g

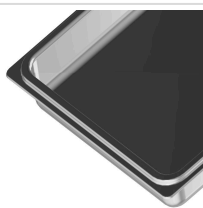
Nutrition and allergens	
Allergens: 1, 7, 9 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	294.5 kJ
Carbohydrate	5.9 g
Fat	28.7 g
Protein	2.8 g
Water	0 g

## Directions

1. Marinate the chicken for 12 hours in 2l wine (reserve 500ml for later), red onion chopped in thick chunks, sliced carrot, celery, cloves, peppercorns and bouquet garni
2. Remove the chicken and pat dry – inside and out
3. Strain the marinade and reserve both liquid and solid contents separately. Pick out the cloves and the bouquet garni, reserving the latter
4. Season and sear the birds in evoo over medium heat in a Dutch oven until they gain a nice golden colour
5. In the same Dutch oven, soften the vegetables over medium heat and sprinkle over the flour after a few minutes. Keep stirring until the flour starts gaining a golden hue
6. Crank up the heat and pour in the marinade liquid. Allow to boil for a couple of minutes and remove from heat
7. Set the oven at 120°C on dry heat
8. Transfer the Dutch oven into the oven and cook for 2 hours or until the chicken is tender
9. Meanwhile, sauté the bacon in butter and set aside
10. In the same pan with residual fat, sauté the mushrooms and set aside
11. Always in the same pan, sauté the pearl onions, adding the sugar and some salt as you go along. Deglaze with a bit of water, lower the heat, simmer and reduce to a sauce
12. Reduce the remaining red wine to half
13. Remove the chicken from the liquid, portion and hold, using Cook and Hold function
14. Strain the liquid from the Dutch oven and add to the reduced wine and keep reducing until you're happy with the texture
15. Add the mushrooms, onion and bacon to the sauce,

correct seasoning and pour over the chicken  
before serving

## Recommended accessories



GN container Stainless  
steel full