

Coq au Vin Mousseux

“Mousseux” (sparkling wine) is the star of this classic chicken dish, slow-cooked to perfection in a Le Creuset Signature Round Casserole. It creates deep and richly rewarding flavours in both the chicken and the sauce

Serves: 4-6

Preparation Time: Under 1 hour

Cooking Time: Over 2 hours

Difficulty: Average

Main ingredient: Meat

Ingredients

1 whole chicken, cut in 8 pieces (breasts split in two)
750ml sparkling wine
1L chicken stock, optional
225g red pearl onions, peeled
5 parsnips, cubed
115g bacon, sliced
1 bay leaf
3 sprigs fresh thyme
1 ½ Tbsp chopped fresh dill
4 Tbsp crème fraîche
Salt and pepper

Method

Place the bacon in a Le Creuset 26cm Casserole over medium heat and cook until browned. Drain the excess fat and set the cooked bacon aside

Pat the chicken dry and season with salt and pepper. Sear the chicken in two batches, skin side down first, then flip and sear on the second side. Remove from the pan

Add the parsnips and onions to the casserole. Cook, stirring occasionally, until they begin to brown. Pour in the sparkling wine and scrape up all the browned bits from the bottom of the pan. If you would like a saucier dish, add 1L of chicken stock to the sparkling wine. Add the bay leaf and thyme and bring to a boil

Return the chicken thighs and legs to the casserole. Cover and reduce the heat to a low simmer. Cook for 1 hour. Return the breast pieces, along with the bacon to the casserole, cover and cook for an additional 40 minutes

Remove the chicken pieces from the casserole and place them on a warm platter. Discard the bay leaf and thyme stems. Bring the sauce to a boil for 2 or 3 minutes, to reduce. Turn off the heat and swirl in the crème fraîche and half of the dill. Season with salt and pepper to taste

Spoon the vegetables and sauce over the chicken. Garnish with the remaining dill