KIKKOMAN

Coq au Vin

Total time **210 mins** **210 mins** preparation time

Nutritional facts (per portion):
2,328 kJ / 556 kcal

INGREDIENTS

4 portion(s)

4	chicken legs
2	carrots, sliced into chunks
1	onion
1	garlic clove
1	bottle of French wine (= 750 ml)
7 tbsp	Kikkoman Naturally Brewed Soy Sauce
	A few thyme leaves
2	bay leaves
5	juniper berries
5	peppercorns
1 tsp	brown sugar
	Salt
	Freshly ground pepper
2 tbsp	olive oil
2 tbsp	tomato puree
150 ml	of chicken stock
300 g	small mushrooms

PREPARATION

Step 1

Wash the chicken legs, dab them dry and separate the thigh from the drumstick at the joint. Peel the onions and garlic; dice the onions and crush the garlic. Combine the red wine, soy sauce, carrots, onions, garlic, thyme, bay leaves, juniper berries, peppercorns and sugar in a large bowl. Add the chicken and chill for approx. 2 hours.

Step 2

Take the chicken out of the cooking liquid and sieve the liquid into a bowl and keep the vegetables separate. Season the chicken with pepper, then brown on all sides in hot oil and remove from the pan. Add the vegetables that were collected in the sieve, the seasoning and the tomato puree into the remaining cooking oil and fry.

Step 3

Pour the reserved cooking liquid on top and bring to the boil. Then add the chicken pieces and simmer with the lid on for 45-50 minutes. Wash the mushrooms if necessary, trim them and add them to the pan approx. 5 minutes before the end of the cooking time.

Step 4

You may like to thicken the sauce with slaked cornflour. Serve with parsley potatoes.