

# Coq au Vin

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

Nutritional facts (per portion):

**2328 kJ / 556 kcal**

## INGREDIENTS

4 portion(s)

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