

R e c i p e

COQ AU VIN BLANC





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GLAZED CARROTS AND JERUSALEM
ARTICHOKE, DUKKAH & CARROT GREEN

Recipes by **LUKAS GROSSMANN**

INGREDIENTS

800 g	chicken drumsticks
1	onion
2 sticks	of celery
200 g	small button mushrooms
250 ml	dry white wine
50 ml	Pernod
500 ml	chicken stock
1	bayleaf
1	clove
1 sprig	of thyme
100 ml	cream
1 bunch	of carrots with green tops
200 g	Jerusalem artichoke
1	lemon
5 tbsp	olive oil
2 tbsp	butter
1 tbsp	sugar
2 tbsp	cornstarch
2 tbsp	Dukkah (Egyptian spice/nut mix)



TIME
50 MINUTEN



SERVING
4 PERSONEN



CATEGORY
Hauptplatte



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- SCHRITT 1** Separate the chicken legs into 3 equal pieces. Fry on medium heat in 2 tbsp of olive oil. Season with salt.
- SCHRITT 2** Peel the onions and cut into small cubes. Wash the celery and remove woody parts. Cube. Clean the mushrooms and halve or quarter depending on their size.
- SCHRITT 3** In another pot, heat 2 tbsp of olive oil over medium heat and sauté the vegetables for 5min.
- SCHRITT 4** Take the chicken out of its pot and add to the vegetables. Add white wine to the chicken pot and bring to a boil. Add this mixture, the Pernod and chicken stock to the vegetables and chicken. If necessary, add water to cover the chicken. Add spices, thyme and pepper and cook for 1-1.5hrs until the chicken almost falls off the bone.
- SCHRITT 5** Wash the carrots, clip the green tops and boil in salty water for 3-5min until al dente. Rinse them with cold water and put aside. Do the same to the Jerusalem artichoke.
- SCHRITT 6** Take a couple of carrot green leaves, wash thoroughly and throw away the rest.
- SCHRITT 7** 5min before the chicken is done, heat a big pan over medium heat, melt the butter and add the vegetables, 2 tbsp

of water and sugar. Glaze the vegetables, season and keep warm.

SCHRITT 8 Add the cream to the chicken and bring to a boil. Stir the starch into a smooth paste with 2 tbsp of cold water and mix into the sauce. Grate 1 tbsp of lemon zest and use it to season the sauce with salt and pepper.

SCHRITT 9 Marinade the carrot greens in lemon juice, olive oil and some salt.

SCHRITT 10 Plate the Coq au Vin alongside the vegetables, dukkah and greens.