

Coq au cidre

CUISIMAGES

Ref :
3350

Type :
Poultry

Preparation :
15 mn
Rest : 3 H

Cooking :
1 H 45

Cost :


Difficulty :


Origin :




For 6 persons

- 1 rooster of 1.5 kg
- 100 grams of thinly sliced bacon
- 6 large mushrooms
- 10 small onions
- 3 cloves of garlic
- 70 grams of butter
- 2 tablespoons of flour
- ½ glass of apple-brandy
- 1 bottle of extra-dry cider
- 1 bouquet of bay leaves and thyme
- Salt and pepper



Cut the rooster in pieces.



In a frying pan, melt butter.
Brown the pieces of rooster 4 min on each side over a medium heat.
Add the bacon and onions, cover and let cook during 5 min.



Powder with flour and brown on each side.

Pour the apple-brandy and light (be careful!).



Pour the cider so that it covers the meat.

Add garlic and the bouquet of bay leaves and thyme.
Salt and pepper.

Stew covered over a medium heat for 1 hour.

Let sit a few hours. (if possible)

Heat gently.
Add mushrooms and cook again 30 min over a low heat.



Suggestions
Variante
Wine

Accompany with salad.

Vacqueyras or extra-dry cider