

SMOKED CHICKEN, MUSHROOM & RED WINE SAUCE WITH ROASTED ARTICHOKE

Serves 4/5



INGREDIENTS

1.5kg/2kg chicken
Thyme
175ml Good quality red wine
Butter
Chicken stock
1 shallot
2 garlic
1 celery
Handful dried mushrooms
500g Mix of wild mushrooms, any shape and size!
1kg Jerusalem artichokes
1 tsp Dijon mustard
Garlic bulb

1. Begin by smoking the chicken, if you can't, a classic roasted chicken is just as good! Pre heat your oven to 180c. Soak the artichokes in cold water for 20 mins or so to loosen any dirt, then scrub them with a scourer, being sure to remove any grit
2. While the chicken is smoking, Pour boiling water over the dried mushroom and leave to stand for 5 mins
3. In a saucepan, heat the butter and add the celery/shallots/garlic, sweating gently until they are soft and translucent. Add the thyme and mushrooms and cook for 5 mins more
4. When they are cooked, add the wine and reduce by half then pour in 1 tbsp of the liquor from the dried mushrooms and chicken stock
5. Chop the dried and add them to the pan bring to a simmer then season. That can sit on the side.
6. Then onto the artichokes, halve the small ones and quarter the bigger ones, and put them in a roasting tin with the split garlic bulb and thyme. Coat everything with the oil and season. Roast for 45-50 mins until tender inside and crispy outside.
7. Once the chicken is smoked/cooked, bring everything together with a few bottles of Tour du seme!

*bon
appetit*

*Recipe by
Rupert Cooper*

Wine is always the answer. Don't worry about the question.

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CELLAR