

Honey & Co's coq au vin recipe

'Chicken in wine was a dinner-party staple for a very good reason: it is simple to make and incredibly tasty'



Do you remember French food? It used to be a big thing, the biggest thing. For a very long time, it was the only cuisine — but then came Italian and Japanese. After those, Spanish tapas changed everything.

At first it was about keeping it pure, but then all cuisines got translated into small plates, and the Middle Eastern mezze joined the game. These days, every plate is strewn with pomegranates and pistachios, and a dish not generously lubricated with tahini will not go down as well.

The Asian invasion is still having a big impact on our palates. We started with broad strokes — Thai and Indian food — but quickly became much more regional. We are sophisticated diners now, taking the time to track down *sambal oelek* and *kecap manis* (thanks Yotam!). We have taught ourselves how to pronounce “pho” and we want to know the very specific origins of what we are eating, including a street name and postcode if possible. We know now there’s no such thing as Chinese food — we read our [Fuchsia Dunlop](#) and can tell Sichuan from Hunan at a hundred paces.

In our lives and in our kitchens, we travel hard and fast. We are what we eat and we are citizens of the world, with a culinary repertoire as broad as the entire planet. We are genuinely excited to discover another culture and to devour another place without ever leaving our homes.

Unlike with other fashions and fads, we don’t need to throw away the old for the new. A dish that was delicious 10 years ago will still be delicious today, and even tomorrow. It is nice to revisit old favourites and rediscover the flavours that got us excited way back when. Chicken in wine was the height of good taste and a dinner-party staple for a very good reason: it is simple to make and incredibly tasty. Serve it with garlic toast or mashed potatoes and green beans, French, of course. No ironic retro winks needed: good things never go out of style.



COQ AU VIN

Ingredients

1kg chicken pieces (we like legs and thighs but a whole one will work well too)

250g baby onions, peeled

250g carrots, peeled and cut into 3cm-4cm rounds

200g small button mushrooms

120g smoked bacon cubes or 2 tbs rich miso paste

Small bunch of thyme, tied with some string

1 head of garlic, cloves broken off whole and unpeeled

250ml red wine (actually, white works well too)

Salt and freshly ground black pepper

- 1 Heat a large skillet or pot to a medium heat, place the chicken skin-side down in the pan and season well with salt and pepper. Let the fat render out for about 10-15 minutes, until the skin is all browned and crispy. Flip the pieces and repeat on the other side for another 5 minutes.
- 2 Remove the chicken to a plate on the side and add the onions and carrot slices to the same pan, using the fat from the chicken to fry them.
- 3 Colour a little and then add the mushrooms. Fry for a few minutes and scoop out all the vegetables to the plate containing the chicken. Add the bacon to the same pan and mix well till golden. Then return everything to the pan. Add the bundle of thyme, the garlic cloves and the red wine, season with some more salt and pepper and reduce the heat to medium-low.
- 4 Cover the pot and cook for 40 minutes. Remove the lid, baste everything well, then increase the heat to reduce the sauce for 5-6 minutes. Serve.

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