

Drop in with Dirk



Dirk Lakeman

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Dirk's Coq au Vin

A perfect alternative recipe for Easter, this simple, flavourful twist on the French classic swaps wine for cider vinegar and bacon for grilled yellow pepper, whilst still delivering all the richness and depth of flavour.

Ingredients (Serves 3–4)

6 chicken thighs (skin on, bone in)
Plain white flour (for coating)
Olive oil
4 shallots (or ½–1 onion, chopped)
1 punnet mushrooms (caps + stems separated)
1 small wine glass cider vinegar
1 cup chicken stock (cube or stock pot)
½ tin chopped tomatoes
4 cloves garlic (crushed)
Ground black pepper
A few whole cloves
¾ dessert spoon brown sugar
1 yellow pepper (grilled, cut into squares)
Fresh herbs: rosemary, thyme, and/or sage
Salt (to taste)

Method

1. Prepare the Chicken

Cut chicken thighs into smaller portions, keeping the skin and bone on for flavour.

Lightly coat in flour.

2. Brown the Chicken

Heat a little olive oil in a frying pan.

Place chicken pieces skin-side down and cook for 6–8 minutes until golden.

Turn and cook the other side for another 6–8 minutes.

Remove and set aside.

3. Build the Base

In a saucepan, caramelize the shallots (or onions).

Add the browned chicken pieces one by one.

4. Cook the Mushrooms

In the same frying pan (with remaining oil and chicken fat), sauté mushroom caps lightly and set aside to cool.

Add chopped mushroom stems to the saucepan.

5. Deglaze & Simmer

Deglaze the pan with cider vinegar and pour into the saucepan.



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Add:

Chicken stock
Chopped tomatoes
Garlic
Black pepper
Cloves
Brown sugar

Bring to the boil, then reduce heat and simmer. Ensure chicken is covered with liquid (add a little water if needed).

TOTAL COOKING TIME: 28 MINUTES

12 minutes browning
16 minutes simmering

6. Final Additions

After simmering, add:

Grilled yellow pepper
Mushroom caps
Fresh herbs
Taste and adjust seasoning (salt, pepper, vinegar, sugar).

7. Rest & Serve

Turn off the heat and let rest for 5–10 minutes.

Serve with:

French bread
Boiled potatoes
or creamy mashed potatoes

