

CUISSES DE POULET BRAISEES AU VIN ROUGE

Braised Chicken Legs in Red Wine

The flavouring here echoes the orange- and herb-scented richness of the daubes. If you prefer, as Susan, our editor, suggested, rather than using the whole legs you can just use a couple of chicken thighs per person. This is easier as you don't have to butcher the legs. But at the time of the suggestion, we'd already taken the photo which we all really loved so we went with the original plan. Don't be tempted to use the breasts though; they just dry out instead of cooking to a melting moistness like the legs.

Once again, very slow careful cooking is the secret. Always give yourself plenty more time than the recipe says, as sometimes it will take a little longer. Never panic, the legs will always cook eventually. Cooking dinner once for fourteen or so at Le Baou, they still weren't ready as I was serving the starter, but they got there, leaving plenty of time for chat and a few extra glasses between courses.

FOR 4

- 8 chicken legs, separated into thigh and drumstick
- 1 bottle full-bodied red wine
- Salt and freshly ground black pepper
- 50ml (2fl oz) groundnut oil
- 30g (1¼ oz) butter
- 8 garlic cloves, peeled
- 24 small shallots, peeled
- 2 tomatoes, roughly chopped
- 2 tbsp plain flour
- 30g (1¼ oz) dried ceps
- 1 bouquet garni (2 bay leaves, 1 large sprig dried thyme or savory)
- 2 strips Dried Orange Zest (*see page 173*)
- Cornflour (optional)
- Caster sugar

TO FINISH (OPTIONAL)

- Finely grated zest of 1 orange
- 2 large ripe tomatoes, seeded and diced
- 12 large black olives, stoned and chopped
- 3 large sprigs savory or thyme, leaves picked from the stalks, chopped

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