

La Vieille Ferme red

CÔTES DU VENTOUX

A delicious structured wine with a rich spicy nose of ripe fruit!

An authentic cuisine with « real » produce; roasted poultry, garlic cloves and some black olives to give a Mediterranean touch to this food match. The harmony between the wine and this dish will bring a great moment of conviviality to your table!

Chicken cooked on 40 cloves of garlic

For 6 people

- 6 Free range Chicken legs with their skin
- 4 big onions, thinly sliced
- 40 garlic cloves, unpeeled
- 20 cl of Olive oil
- 1 pinch of Thyme
- 2 bay leaves
- 300gr of black olives (preferably from Nyons)



- 1- In a thick based oven proof frying pan or casserole, fry in a little olive oil the chicken legs on both sides until the skin is golden
- 2- Remove the chicken legs and off the heat add the garlic cloves and cover with the onions. Add a pinch of salt and Thyme
- 3- Place the chicken legs on the bed of onions, skin facing up.
- 4- Poor the remaining olive oil over the dish so that the garlic cloves are bating in the olive oil
- 5- Place the dish in a 220°C (430°F) preheated oven for 30 minutes
- 6- Remove the chicken legs from the dish
- 7- The onions and the garlic should be caramelised. Using a sieve, drain the oil out of the onions and garlic, return them to the casserole and fry on a high heat for a couple of minutes, add the olives and replace the chicken on top
- 8- It's ready ! You can serve this with a mashed potato using the left over oil used for cooking the onions

Serve the wine at a temperature of 16:17°C in a big wine glass