

'Coq au Soy' with Jerusalem artichoke & radish

Total time **170 mins** 60 mins preparation time **110 mins** cooking time **60 mins** waiting time

INGREDIENTS

10 portion(s)

For the chicken:

900 g	chicken breast (5 pieces, approx. 180 g each), halved
1.5 kg	chicken thighs (5 pieces, approx. 300 g each), halved
400 ml	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
75 ml	vegetable oil, for frying
200 g	bacon, sliced
500 g	mushrooms, halved
500 g	pearl onions, peeled
80 g	tomato purée
1 litre	chicken stock
15 g	cornflour

For the radishes:

200 ml	white balsamic vinegar
200 g	sugar
200 ml	water
7 g	peppercorns
5 g	juniper berries
3 g	bay leaves
200 g	radishes, trimmed and halved

For the Jerusalem artichoke:

100 g	butter
1 kg	Jerusalem artichokes, peeled and roughly chopped
200 ml	white wine
1 litre	vegetable stock
15 g	tarragon, finely chopped salt

PREPARATION

Step 1

Preheat the oven to 160 °C. Marinate the chicken breasts and thighs in the Kikkoman Less Salt Soy Sauce for at least 1 hour or ideally overnight. Heat the oil in a casserole. Remove the chicken pieces from the marinade and brown on all sides. Take the meat out and set aside. Add the bacon, mushrooms and pearl onions to the casserole and brown for 4–5 minutes. Stir in the tomato purée and cook for a further 1–2 minutes. Deglaze with the strained remaining marinade, pour in the chicken stock and return the chicken pieces to the casserole. Braise in the oven for about 60 minutes.

Step 2

In the meantime, bring the vinegar, sugar and water to the boil with the peppercorns, juniper berries and bay leaves. Pour the hot pickling liquid over the radishes and leave to infuse for at least 1 hour.

Step 3

For the Jerusalem artichoke, melt the butter in a saucepan over a medium heat. Sauté the Jerusalem artichokes for 5–6 minutes without browning. Deglaze with the white wine and add the vegetable stock. Simmer gently for about 30 minutes until tender. Season with salt, then roughly mash or purée with a stick blender. Fold in the tarragon.

Step 4

Remove the chicken from the casserole. Mix the

Additionally:

10 g cress for garnish

cornflour with a little water and stir into the sauce to thicken. Add the chicken to the thickened sauce and reheat. To serve, arrange one piece of breast and one piece of thigh per portion on plates with the sauce and garnish. Add the hot Jerusalem artichoke purée and pickled radishes, and finish with the cress.