

<p style="text-align: center;">LE CREUSET CAST IRON 20cm - 24cm - 28cm ROUND CASSEROLE</p>
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Poulet Basquaise
Serves 6

A classic stew from the Basque region of France where the flavours of neighbouring Spain have a culinary influence. The chicken pieces are on the bone for extra flavour and cooked with smoked bacon lardons, paprika, onions, sweet peppers, fresh aromatic thyme and a regional dry white wine.

Preparation time: 15 minutes

Cooking time: 1 hour 5 minutes – 1 hour 15 minutes

24cm Round Casserole

INGREDIENTS

2 tablespoons olive oil
115g (4oz) smoked bacon lardons
1.5kg (3lb5oz) free range chicken- thighs and legs on the bone and skin left on
2 tablespoons butter
2 large onions– cut into rustic wedges
3 garlic cloves- finely chopped
2 teaspoons paprika
½ teaspoon cayenne pepper
250ml (9floz) dry white wine
250ml (9floz) chicken stock
4 tablespoons tomato puree
2 red peppers- cut into large pieces
1 green pepper- cut into large pieces
400g (14oz) ripe full flavoured tomatoes– diced
2 tablespoons freshly chopped thyme
2 bay leaves
1 tablespoon corn flour mixed with 2-3 tablespoons of water
Salt and coarse black pepper to season
Roughly torn French parsley to serve

METHOD

1. Heat the oil in the casserole over a low-medium heat, add the bacon lardons and sauté until they are browned and the oil has rendered out of the fat. Remove with a slotted spoon leaving the oil in the pot and set to one side.
2. Season the chicken well with salt and black pepper and brown in the flavoured oil in two batches, removing and setting to one side with the reserved bacon.
3. Reduce the heat to low and add the butter to the casserole. Once melted add the onions and cook slowly for 4-5 minutes until lightly caramelised. Stir in the garlic, paprika and the cayenne pepper and cook for a further 1-2 minutes.
4. Pour in the wine and stir to remove the caramelised pieces from the base of the pan.
5. Turn up the heat and simmer until the wine is reduced by half. Add the stock and tomato puree and simmer for a further 2 minutes.

6. Return the browned chicken and bacon to the casserole. Stir in the peppers, tomatoes, fresh thyme and bay leaves. Bring the contents to a simmer, then turn down the heat, place on the lid and cook for 45-50 minutes or until the chicken is tender.
7. Remove the lid and stir in enough of the cornflour and water mixture to thicken the sauce to the desired consistency. Season to taste with some salt and pepper.
8. Remove the bay leaves and serve the casserole with roughly chopped French parsley.

Cook's notes

Paprika is a typical spice in Mediterranean cuisine as it adds colour and flavour. If possible choose a good quality unsmoked, slow-roasted Spanish version, also known as pimenton as it will be sweeter in flavour and less harsh than the Hungarian paprika.

A good regional wine well suited to this recipe is Txakoli. This is a lightly sparkling dry white wine with a high acidity and lower alcohol content.

UK Terms

Peppers
Tomato puree
Cornflour

US Terms

Bell peppers
Tomato paste
Cornstarch

To adjust the recipe, you can make this dish in the following sized casseroles with the required ingredients listed below.

	20cm Round Casserole - 2.4L Serves 3 to 4 people	28cm Round Casserole - 6.7L Serves 8 people
Ingredients		
Olive oil	1 tablespoon	3 tablespoons
Smoked bacon lardons	55g (2oz)	175g (6oz)
Free range Chicken - thighs and legs with bone in and skin left on	750kg (1lb10oz)	2.25kg (5lb)
Butter	1 tablespoon	3 tablespoons
Large Onion – Cut into rustic wedges	1	3
Garlic cloves – finely chopped	2	4
Paprika	1 teaspoon	3 teaspoons
Cayenne pepper	¼ teaspoon	¾ teaspoon
Dry white wine	125ml (4floz)	350ml (12floz)
Chicken stock	125ml (4floz)	375ml (13floz)
Tomato puree	2 tablespoons	6 tablespoons
Red pepper – cut into large pieces	1	3
Green pepper – cut into large pieces	½	1 ½
Ripe full flavoured tomatoes – diced	200g (7oz)	600g (1lb5oz)
Freshly chopped thyme	1 tablespoon	3 tablespoons
Bay leaves	1	3
Corn flour mixed with 2 – 3 tablespoons of water	½ tablespoon	2 tablespoons