

WINE FOOD FARMGATE

Mornington Peninsula



ELAN VINEYARD & WINERY

Chicken Roasted with Gamay Wine and Grapes

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INGREDIENTS - SERVES 4

2 red onions
4 small bunches of gamay grapes
60 mls balsamic vinegar
olive oil
rosemary sprigs
8 chicken thigh cutlets (with skin and bone)
200mls light red wine(Gamay)
2 Fresh bay leaves

Creamy mashed potato to serve

METHOD

Pre heat oven to 200. peel onions and cut into rough wedges. Scatter onion wedges and grapes in roasting pan with rosemary and toss with balsamic, a little olive oil, salt and freshly ground pepper. Roast for 20 minutes or until grapes have wilted. Meanwhile brown chicken skin side down in a fry pan. Add chicken skin side up to roasting pan with the red wine and bay leaves. Roast for until all is cooked. Serve chicken on mash, drizzled with pan juices.

TO SERVE

Serve chicken on mashed potato, drizzled with pan juices.

MATCHED BEVERAGE

Elan Vineyard Gamay

ABOUT ELAN VINEYARD & WINERY

A small family run vineyard of 2.5ha in Balnarring. The name Elan was inspired by our desire to produce premium wine made with flair from grape varieties both classic and unusual. We make estate grown, hand crafted, small quantities of special wines.

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