



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS • CALIFORNIA

Braised Chicken Legs with Lentils and Roasted Chestnuts
paired with our
2006 Brosseau Vineyard Pinot Noir

Braised Chicken

4- whole chicken legs with thighs attached,
bone-in and skin on
2 T. shallot, small dice
1/3 c. fennel, small dice
1/3 c. carrot, small dice
1/2 c. yellow onion, small dice
2 c. crimini mushroom, medium dice
2 cloves garlic, minced
2 t. herbs de provence
2 T. olive oil
1 T. red wine vinegar
1 ½ c. favorite cooking pinot noir
1 c. chicken stock

Lentils

1 T. olive oil
8 oz. dried lentils
1/2 T. garlic, minced
1/4 c. each -yellow onion, fennel, carrot,
finely chopped
1 T. shallot, minced
3 c. chicken stock

Chestnuts

8 oz. whole chestnuts
1 T. red wine vinegar
2 T. olive oil, divided

To prepare the chicken:

Preheat oven to 375 degrees. Season the chicken legs liberally with salt, pepper and herbs de provence. Heat the oil in a large oven proof skillet and brown chicken on all sides. Remove the chicken and sauté the vegetables and garlic until translucent and the mushrooms are tender. Deglaze the pan with vinegar and wine; then place the chicken back in and add enough stock so the chicken is 3/4 submerged with liquid. Place everything in the oven and braise for 45-55 minutes until the chicken is almost fork tender, turning chicken after the first 20 minutes.

While chicken is cooking, roast the chestnuts. Score the bottom of each chestnut with a pairing knife by making an x. Place them in an ovenproof pan and toss with 1 tablespoon of oil and vinegar. Roast them for 18-24 minutes or until the x's on the bottom of the chestnuts have started to open. Let them cool and then peel and quarter them. Drizzle the remaining olive oil on top of them and season them with salt and pepper.

To prepare the lentils:

Heat the olive oil in a saucepan over medium high heat. Sauté the garlic, onion, fennel, carrot and shallot until softened. Add the lentils and the broth; bring the mixture to a boil and simmer for 20-30 minutes until the lentils are tender. Drain the lentils and set them aside.

To serve, place a generous spoonful of lentils on a plate; top them with the chicken. Sprinkle the chestnuts over the chicken and spoon the pan juices from the chicken on top of everything.

Pour a glass of our 2007 Garys' Vineyard Pinot Noir and enjoy!

Serves 4 *Recipe by Megan Thomas*