

STEIN'S AT HOME

# The Coq Au Riesling Menu



Smoked Salmon Pâté



Coq Au Riesling



Chocolate Torte



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# Smoked Salmon Pâté

with sourdough bread and mixed leaves

## Ingredients:

Smoked salmon pâté | Mixed leaves  
Vinaigrette | Sourdough bread

## Cooking Instructions:

Toast the **bread**.

Wash the **salad**, mix in a bowl and dress with the **vinaigrette**.

Serve with **pâté** spread on the warm **toast** alongside the **salad**.

# Coq Au Riesling

with buttered potatoes

## Ingredients:

Chicken | Coq au Riesling sauce  
Buttered potatoes | Parsley

## You will also need:

Plain flour | 30g butter | 30ml oil | Salt & pepper

## Cooking Instructions:

Preheat the oven to 180c/160c fan. Season the **chicken pieces** with **salt** and **pepper** and dust with **flour**. In a frying pan heat the **butter and oil** and fry the **chicken pieces** until browned all over, then place on a baking tray (or transfer the frying pan to the oven if it will fit) and continue to cook in the oven for 12 minutes.

Place the bag of **potatoes** into a pan of gently simmering water for 8-10 minutes (or microwave for 2-3 minutes).

Take the **chicken** out of the oven and transfer to a pan, add the **coq au Riesling sauce** and simmer for 3 to 4 minutes, or if you've baked the **chicken** in the frying pan, add the **sauce** to it and simmer for 3-4 minutes. Chop the **parsley** and add to the **chicken** before serving with the **buttered potatoes**.



Alsace's answer to coq au vin. I've never been entirely happy with coq au vin because the 'vin' bit always seems rather pale. Coq au Riesling, on the other hand works, much better because white wine with some cream and lots of parsley just looks much more appetising. The acidity of Riesling can be a rather surprising joy in Alsatian cookery.

**ALLERGENS:** smoked salmon pâté - **SULPHITES, FISH, MILK, MUSTARD, EGGS** | vinaigrette - **SULPHITES**  
sourdough bread - **GLUTEN** | coq au Riesling sauce - **GLUTEN, SULPHITES, MILK** | buttered potatoes - **MILK**  
chocolate torte - **MILK, SOYA, EGGS, NUTS** | clotted cream - **MILK**

**Made in an environment handling:** **CELERY, CEREALS CONTAINING GLUTEN** (such as barley and oats),  
**crustaceans** (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

# Chocolate Torte

with Cornish clotted cream

## Ingredients:

Chocolate torte | Clotted cream

## Cooking Instructions:

Put the torte on a plate and warm for 30 seconds in a microwave or for 5 minutes in a hot oven.

Put a generous spoonful of clotted cream with the torte.

Please **refrigerate items** after opening your box.

Box contains **gel packs** which are designed to keep the food cool, please dispose of these. Occasionally we may need to substitute products if we're unable to source from our suppliers.