



*Bottled with love, for the joy of living*

## TUSCAN CHICKEN WITH FENNEL, ONION & PANCETTA



2018 RESERVE, CASSATA VINEYARDS  
SONOMA VALLEY

### INGREDIENTS

#### MARINADE

- 16 chicken thighs
- 3 large cloves of garlic
- 4 inches fresh rosemary sprig
- 3/4 tsp sea salt
- 1/4 tsp freshly ground pepper

#### DISH

- 3- 4 bulbs fennel, cored and cut into 1 1/2 inch wedges
- 3 large red onions, cut into 1 1/2 inch wedges
- 8 oz pancetta, cut roughly
- 8 cloves garlic, split
- 2 1/2 tsp fennel seeds
- 1/2 cup coarsely chopped fennel leaves
- 1/2 cup extra virgin olive oil
- 1 cup dry white wine
- sea salt and freshly ground pepper to taste

### INSTRUCTIONS

The night before cooking, place garlic, rosemary, salt and pepper in a food processor and pulse until a paste is made. Place chicken and paste in a Ziploc bag and massage until the chicken is well coated. Refrigerate overnight.

Day of cooking, preheat oven to 350 degrees.

Using a low-sided roasting pan large enough to hold the chicken and vegetables in a single layer, spread the ingredients out with chicken skin side up.

Dab the chicken with any seasoning rub that may be left in the Ziploc. Scatter the vegetables, pancetta, fennel seed, half the fennel leaves, and garlic amongst the chicken. Sprinkle with olive oil, salt, and pepper. Roast for 30 minutes basting with juices halfway through.

Pour in wine and roast another hour, basting and turning chicken and veg periodically. Add a little bit of water if the juices look as if they are beginning to burn.

Raise the heat to 450 degrees and roast for 15 minutes with the chicken skin side down. Turn over to skin side up and roast for final 15 minutes or until the chicken is a deep golden brown.

Garnish dish with freshly cut fennel leaves and serve.