

ROAST CHICKEN

PRESERVED LEMON AND TARRAGON BUTTER

INGREDIENTS

1/2 CUP UNSALTED BUTTER
4 TBSPN TARRAGON
2 QUARTERS PRESERVED LEMONS
FLESH REMOVED AND WASHED

2.0KG CHOOK
TO TASTE SALT
1 TSPN FRESHLY GROUND BLACK PEPPER
2 TBSPN EXTRA VIRGIN OLIVE OIL

METHOD

- 1 PREHEAT OVEN TO 200C.
- 2 SOFTEN BUTTER. REMOVE THE PITH FROM THE PRESERVED LEMON AND RINSE IN COLD WATER. SHRED TARRAGON AND DICE THE LEMON AND ADD TO BUTTER.
- 3 PLACE CHICKEN IN THE ROASTING PAN AND USING YOUR HANDS, LIFT THE SKIN OF THE CHICKEN FROM THE FLESH AROUND THE LEGS, AND ACROSS BOTH BREASTS, BY SLIDING YOUR FINGERS UNDER THE SKIN TO SEPARATE IT FROM THE MEAT. PLACE THE BUTTER UNDER THE SKIN BY PUSHING IT IN WITH YOUR FINGERS.
- 4 TUCK WINGS UNDER. SEASON THE CHOOK WITH SALT FLAKES AND FRESHLY CRACKED PEPPER AND RUB INTO THE SKIN WITH THE EXTRA BUTTER
- 5 PLACE THE CHICKEN ON A LINED BAKING TRAY AND COOK FOR 1 HOUR 10 MINUTES (COOK TIME MAY VARY DUE TO SIZE OF YOUR BIRD)
- THE CHICKEN FROM THE OVEN AND LET STAND IN A WARM PLACE, TURNED UPSIDE DOWN TO REST FOR 20 MINUTES BEFORE CARVING.

