



Hotel Serra

Featured Recipe

Lemon, Tarragon and Shallot Roast Chicken



Ingredients

Whole chicken
Lemons
Zest from lemons
Tarragon
Shallots
Salt
Pepper
Butter (to rub on chicken)

Directions

- Preheat oven to 400 degrees.
- Rub the chicken with butter.
- Season the chicken liberally with salt and pepper.
- Scatter the tarragon and zest in and around the chicken.
- Half the lemons and squeeze the juice over the chicken.
- Chop the shallots and scatter them around.
- Bake for one hour.
- Let the chicken rest for 10 minutes before cutting.

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