



Rosemary and Lemon Chicken

For 4 persons

Cooking time: When temperature reaches 95°C

Ingredients :

- 2 Chopped Onion
- 1 Chicken (about 1.5 Kg)
- 4 Garlic Cloves
- Zest Of 1 Lemon
- 2 Tablespoons Of Fresh Rosemary
- Juice Of 1 Lemon
- Salt And Pepper

Preparation :

Put the sliced onions in a 3l *CromoTanium* pot. Rinse carefully the chicken and put on the onions. Add the garlic, lemon zest, rosemary, lemon juice, salt and pepper in the *CromoTanium* pot. Cover and put on medium heat. When temperature reaches 40°C, put temperature at medium/low and keep on cooking till temperature reaches 95°C. Serve with vegetables.