

Less than 1 hour

Makes 1 cup

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Ingredients

- Chicken skin from 6 chicken breasts or thighs
- Salt
- ½ block (250g) soft butter
- Grated peel of 1 lemon

Method

1. Preheat oven to 180°C.
2. Line an oven tray with baking paper.
3. Lay chicken skin flat on the tray.
4. Sprinkle with salt, top with another sheet of baking paper and weigh down with another baking tray.
5. Bake for 20-30 minutes until crispy.
6. Remove from tray and set aside to cool.
7. Mix chicken oil from oven tray with butter.
8. Once crispy skins are cool, chop finely and add to butter.
9. Season and add grated peel and mix well.
10. Tightly roll butter mixture up in clingfilm or baking paper to form a log.
11. Chill in the fridge, and slice into disks for serving.

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