

ROAST TURKEY & BUFFE



SERVES	WEIGHT	COOK TIME
6-10	3-4kg	2 hrs to 2 hrs 40 mins
8-12	4-5kg	2 hrs 40 mins to 3 hrs 20 mins
10-14	5-6kg	3 hrs 20 mins to 4 hrs
12-16	6-7kg	4 hrs to 4 hrs 40 mins
14-18	7-8kg	4 hrs 40 mins to 5 hrs 20 mins
16-20	8-9kg	5 hrs 20 mins to 6 hrs
18-24	9-10kg	6 hrs to 6 hrs 40 mins
24+	10kg	6 hrs 40 mins

INGREDIENTS

Whole Turkey / Buffe

500 g Stuffing

- Sage & Onion
- Spinach & Pinenuts
- Cranberry & Chestnut
- Apricot & Macadamia (Gluten Free)

2 litres turkey stock

4 tbs olive oil

60 g butter (melted)

2 clove garlic (chopped)

6 sprigs thyme

1 tsp salt

1/2 tsp pepper

500 ml turkey gravy

250 ml cranberry sauce

NOTE

Allow for 40mins per kg.

You can tell your turkey is cooked when you pierce it through its thickest part and juices run clear.

INSTRUCTIONS

1. Pre-heat your oven to 180°C. Pat your fresh free range Numurkah turkey dry with kitchen paper.
2. Add one of our fresh stuffings to turkey cavity, packed loosely.
3. Transfer turkey to a deep baking tray and massage with a simple marinade of olive oil, butter, garlic, thyme, salt and pepper.
4. Add turkey stock to your baking tray. This will keep the turkey moist and succulent, and assist with basting during cooking.
5. Loosely cover with foil. Place in pre-heated oven and roast for recommended duration.
6. Remove turkey every 20-40 mins and baste with cooking juices. Remove the foil completely from your turkey for the final 40 minutes to brown the breast.
7. Let the turkey rest in a warm place for approximately 15 minutes before carving. This will ensure that the juices have settled and will make the meat very succulent.
8. To prepare gravy, strain the juices from the baking tray to remove any garlic and thyme. Place 1 cup of baking juices in a saucepan along with our homemade turkey gravy. Bring to the boil then simmer for 5 minutes to thicken.
9. Serve alongside our homemade cranberry sauce.

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