

EST. 2015

FEATHER & BONE

MERCHANTS OF FOOD & DRINK

READY-TO-ROAST



Turkey

WEIGHT: 3kg-5kg



COOKING INSTRUCTIONS:

Defrost in the fridge for 10 hrs per kg.

Roast at 180°C for 40 mins per kg for the first 4kg. Then 45 mins for every 1kg over that weight, or until the internal temperature reaches 65-70°C.