Boneless Turkey Crown Cooking Guidelines

- -Keep Turkey Breast refrigerated!
- -Remove Turkey Breast from the vac-bag as the turkey breast comes to room temperature.
- -Bring your Turkey Breast to room temperature (at least 45 mins before cooking). Season with salt and pepper.
- -Pre-Heat oven to 220c/Gas 7/425f

Calculate cooking time at 25 minutes per pound plus 30 or 55 minutes per kilo plus 25.

- -Place Turkey Breast uncovered skin side down on a trivet or rack in a roasting tin, roast on high 220c/Gas 7/425f for 30 minutes of the calculated time. Put a little water in the roasting pan and keep topping up throughout the cooking time (this keeps the turkey breast nice and moist and great for making the gravy).
- -After 30 minutes turn oven down to 180c/ 350 f/Gas 4. Turn the Turkey Breast over and cover with heavily buttered greaseproof paper. Loosely cover the Turkey Breast again with foil and cook for the remainder of the calculated cooking time.

Remember to baste throughout the cooking time.

- -15-20 minutes before the end of the cooking time remove the foil and greaseproof paper then turn up the oven to crisp up the skin.
- -When cooking time has been reached check the Turkey Breast with a skewer in the thickest part of the joint, the juices should run clear. If unsure cook for a further 10 minutes and check again, be careful not to overcook.
- -Remove your Turkey Breast from the oven and allow to stand at least 20 minutes before carving, this allows for the juices that have bubbled to the surface during cooking to be re-absorbed.

You have chosen this top-quality product for the most important family meal of the year and we hope these cooking instructions help, however they are just a guide and each oven, Turkey Breast all cook different.

Merry Christmas from all the team at Turnbull's!