



CHRISTMAS TURKEY

<i>Ingredients</i>	<i>Prep Time</i>	<i>Cooking Time</i>
150gm butter, 150ml oil, salt & pepper	10 minutes	3 - 4 hours plus resting time

COOKING INSTRUCTIONS

- Preheat your oven to 200°C.
- Rub the butter, oil, salt and pepper over the turkey.
- Place in a heavy roasting pan on an elevated tray to allow air flow around your bird. Roast for 30 minutes until the skin is crispy.
- Reduce the oven temperature down to 170°C.
- Roast for 3 to 4 hours on 170°C or until the internal temperature reaches 75°C, basting every hour with pan juices.
- Before carving, let it rest for at least 30 minutes.
- To serve, slice the Turkey across the breast to show off each layer.

**Please be aware that this is a guide only. All ovens work slightly differently and this should be taken into consideration.*

