

BOATSHED MARKET

TURKEY BREAST ROLLS COOKING INSTRUCTIONS

STEP1. Remove the turkey breast roll from the fridge and bring to room temperature. Preheat the oven to 180 degrees for 30 minutes.

STEP2. Once it is at room temperature, pat the skin dry with paper towel. Rub a generous amount of olive oil all over the skin. Season with our Boatshed Kosher salt flakes and freshly cracked pepper.

STEP3. Cook for an hour and thirty minutes. To test if cooked, pierce with a skewer. If the juices run clear, it is ready. Leave the turkey to rest for 20 mins somewhere warm. Don't skip this step otherwise the juices will run out as you carve.

