

# BOATSHED M A R K E T

## TURKEY BUFF COOKING INSTRUCTIONS

**STEP 1.** Preheat fan forced oven to 160°C. Rub lemon juice onto the skin of the turkey buffet. Brush the top of the turkey with olive oil, salt and pepper. The buffet may be stuffed using the rib-cage cavity or under the skin of the neck.

**STEP 2.** Cover turkey buffet with foil & place in oven dish with a cup of chicken stock or water. Place the oven dish in the oven. Baste the turkey with pan juices every half hour during cooking. The turkey buffet will take approximately 35 minutes per kilo to cook. For a 5kg buffet, that's around 2 hours and 55 minutes.

**STEP 3.** Remove turkey from the oven with 30 minutes of cooking time remaining and carefully remove the foil. warm. Don't skip this step otherwise the juices will run out as you carve. Return to oven and cook until skin is crisp and golden brown. If using a meat thermometer, ensure internal temperature reaches 70° C.

**STEP 4.** Remove from oven and allow to rest for 20 minutes before carving.

