



## How to cook a Simplest Turkey

---

### **When your Simplest Turkey Arrives**

---

Remove the Simplest Turkey from its delivery box and place it in the freezer until you intend to cook it. We do not put any preservatives into our Stuffing, Pigs in Blankets or Pure Turkey Stock so it is important to store them correctly.

The Pigs in Blankets can be stored in the freezer right up until the day you intend to cook them. They can be cooked from frozen, or they will thaw in about an hour if left on the kitchen sideboard.

We recommend you remove the Pure Turkey Stock from the freezer the night before you intend to cook it. Place it into a large bowl, just in case the pouch has been punctured during transport, this will catch all the glorious stock as it thaws.

## Preparing your Simplest Turkey

---

Depending on the size of your bird, you'll want to allow plenty of time to defrost it. Remove the Simplest Turkey from its packaging, then put your bird on a plate and place it at the bottom of the fridge. Make sure you leave space around your bird to allow the air to circulate and ensure it stays dry.

Allow 1-2 days for the Turkey to defrost in the fridge.

We recommend you leave your Turkey at room temperature for a few hours before cooking.

### Method

1. Preheat your oven to 180°C/360°F/Gas Mark 4.
2. Take a good sized roasting tin and create two separate boats of foil. Place the breast meat into one and the leg joint into the other. Roast in the oven for 1 hour. When cooked, the skin will be evenly browned; and if you pierce the flesh of the breast joint with a small knife or skewer, the juices will run clear.
3. The Pigs in Blankets can be cooked in a separate dish and take around 30 minutes until they are beautifully crisp.
4. Once cooked, remove the Simplest Turkey from the oven and cover loosely with foil and allow to rest at room temperature for 15 minutes.
5. Meanwhile, pour the cooking juices from the boat of foil into a small saucepan. Add the pot of Pure Turkey Stock and if you like, a little festive tippie of your choice, and simmer for 25 minutes until the sauce has thickened.
6. Carve the brown and white meat so that everyone gets exactly what they want. Serve with your delicious gravy and sausages wrapped in bacon.