

How to cook a Turkey Crown

When your Turkey Crown Arrives

Remove the Turkey Crown from its paper wrapping, making sure you keep hold of the exact weight of the bird (*you'll find this on the card label slipped under the string*).

Place the Turkey onto a wire rack and sit the rack on a plate. Pop the plate into the bottom of the fridge, making sure you have allowed space around the bird for the air to circulate.

It is really important to make sure your bird stays cold and dry.

On the day you plan to cook your Turkey, remove it from the fridge and let the meat come up to room temperature.

There is no need to brine your Crown, because we have taken so much care slow-growing and hanging every Bronze bird, they are succulent and delicious without the need for brining.

Method

1. Preheat your oven to 200°C/400°F/Gas Mark 6.
2. Place the Turkey Crown in a good sized roasting dish. Add some butter under the skin to keep it juicy and generously season the whole bird.
3. Roast in the oven at 200°C for 30 minutes, then turn the oven down to 160°C and continue to cook for 30 minutes per kilo.
4. To check the Turkey is done, insert a skewer into the thickest part of the Crown. If it's cooked, the juices should run clear, rather than pink.
5. Give your bird plenty of time to rest, say 30-40 minutes at room temperature. This ensures the gorgeous juices will stay in the meat rather than run all over your carving board, be sure to catch any that do emerge and add to your gravy.
6. The roasting tin may no longer hold the meat but there is so much value left behind. Simply add a pot or two of our pure Turkey Stock and a good glug of wine then stir to release the hidden treasures. Or use our perfect Christmas Gravy recipe on [page 31](#).

