



How to cook a Whole Boned & Stuffed Turkey

When your Whole Boned & Stuffed Turkey Arrives

Remove the Turkey from its delivery box and place it in the freezer until you intend to cook it. We do not put any preservatives into the stuffing of our beautiful Boned and Stuffed Turkeys so it is important to store them correctly.

The Boned and Stuffed Turkey will take 2-3 days to defrost in the fridge. You can defrost it slightly quicker by leaving it at room temperature for 1 day and then popping it back into the fridge, ready to cook the next day. You'll need to make sure you remove it from the freezer in time to cook it.

We recommend keeping it in its packaging while you defrost it. Only once thawed remove it from its wrapping and give it a good pat dry.

Method

1. Preheat your oven to 180°C/360°F/Gas Mark 4.
2. Take a good sized roasting tin and wrap the tin in a layer of foil. Take another large sheet of foil and place into the tin. Place the Boned and Stuffed Turkey into this sheet of foil and carefully wrap the whole bird up.
3. Roast in the oven for 30 minutes per kilo.
4. For last 20 minutes of cooking, cut open the foil to enable the skin to brown.
5. To check that your Turkey is cooked to perfection, test the thickest part of the Turkey with a meat thermometer. When the temperature reaches 55°C, it is ready. If you don't have a meat thermometer, put a skewer in the Turkey for 30 seconds and then touch it against the back of your hand. If it is warm, the Turkey is cooked.
6. Once ready, remove the Turkey from oven. Lift it out of the foil and onto a board, ideally with a channel around it to collect the juices.
7. Pour the juices from the foil into the saucepan. Add 2 packs of Pure Turkey Stock and if you like, a little Christmas tippie of your choice and simmer for 30 minutes whilst Turkey is resting. This should reduce and thicken the juices and make the most delicious gravy.

When Ready to Carve

1. Turn the Turkey over and undo the bow and pull the string which ties it together. Then turn it back over the right way.
2. Cut the Turkey in half lengthways. Carve for each person giving their own preference for brown or white meat and stuffing.
3. Serve with your beautiful gravy.