



How to cook a Whole Turkey

When your Whole Turkey Arrives

Remove the Whole Turkey 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.

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

The Night Before

The night before you intend to cook your Whole Turkey, take it out of the fridge, this allows the Turkey to come up to room temperature and gives the skin time to dry off.

On the Day

Take the Turkey and pierce the fattiest parts of the underside of the bird. You are aiming to pierce just the skin and fat, without puncturing the flesh. Give the parsons nose a thorough pierce, however, leave the breast intact.

Season the cavity and then fill generously, with your choice of stuffing (*if you are using any*).

Season with sea salt and a light twist of black pepper.

Place the bird on a rack and then place the whole thing into a roasting tin. The rack is in place to allow the fat to render in the pan, without stewing the bird.

Method

1. Preheat your oven to 180°C/360°F/Gas Mark 4.
2. Take a good sized roasting dish and let your Turkey nestle snugly inside. If the legs overhang simply wrap a bit of tin foil around them and build a trench channelling any liquid back into the pan.
3. Cook the Turkey for approximately 20-25 minutes per kilo.
4. If you are stuffing your bird simply add the weight of the stuffing to the weight of your bird and calculate the total weight and cooking time. If you are stuffing the cavity add half an hour to your cooking time and make sure you stuff it loosely.
5. The best indication that your bird is cooked is when it's easy to shake hands with it. Grab a tea towel or an oven glove and gently twist the drumstick to the side. As soon as it 'gives' this is the best indication the bird is cooked. You can also put a skewer into the thickest part of the thigh, the juices should run slightly pink.
6. 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, but be sure to catch any that do emerge and add to your gravy.
7. 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 make a gravy from scratch using the recipe on [page 31](#).