



‘cooked’ free range whole chicken roast

roast



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a ‘Meater+ Wireless Thermometer’. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time from: 40 minutes

method

Remove the joint from the packaging, pat dry using food safe towel and bring to room temperature (discard the cooking juices)

Preheat the oven to 200°C fan-assisted or 220°C without a fan (gas 7).

Roast for 40 minutes reaching a core temperature of 65°C.

serving suggestions

Serve as a traditional roast dinner with seasonal vegetables and a rich poultry gravy.

for best results, roast this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

eat
better
meat™

Explore our wide range of innovative and forgotten cuts and choose the breed that best suits your palate at farmison.com/our-meat



chicken

Share your kitchen creations with #eatbettermeat

f t i p farmisonuk