



turkey crown free range

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: 2 hours

method

Remove the turkey from the fridge, pat dry and bring to room temperature. Make a note of the weight from the label.

Preheat your oven to 180°C for fan-assisted or 200°C for ovens without a fan (gas 5).

Soften F&CO poultry butter and carefully lift the skin away from the breast meat, starting at the cavity and then liberally push the softened butter between the skin and flesh.

Place the turkey crown on a trivet of vegetables, then pour 100ml of water onto the base of the tray and roast for 45 minutes per kilo, or until reach a core temperature of a minimum 65°C.

To check the turkey is cooked, pierce the breast at the thickest part the juices should run clear.

Carefully remove the trivet with the turkey onto a large tray and keep warm by covering with a sheet of foil and keeping the juices for your gravy.

serving suggestions

Serve with cranberry and bread sauces, roast potatoes and a selection of seasonal vegetables.

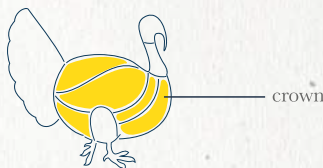
for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

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