



# turkey breast 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: 1 hour 50 minutes*

## method

On the day of roasting, remove your turkey from the packaging, pat dry and bring to room temperature.

Preheat your oven to 210°C for fan-assisted or 230°C for ovens without a fan (gas 8).

Soften F&CO poultry butter and brush liberally all over the turkey.

Roast for 20 minutes, then reduce the heat to 160°C fan-assisted or 180°C without a fan (gas 4) and continue to roast for an additional 1 hour 30 minutes or until reach a core temperature of 65°C.

Remove from the oven, place on a clean tray and keep warm by covering with a sheet of foil.

Rest for up to 1 hour before carving.

## serving suggestions

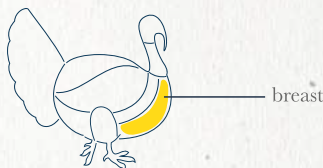
Serve with cranberry and bread sauces, roast potatoes and a selection of seasonal vegetables.

## 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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