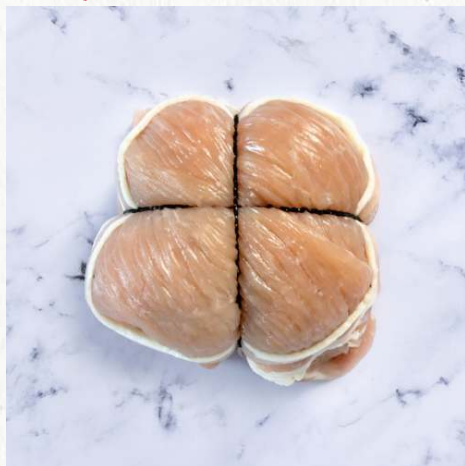


# bacon wrapped turkey parcel with a rich cranberry stuffing

roast/air fry



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: 25 minutes*

## method

Remove your turkey parcels from the refrigerator, pat dry any excess moisture and bring to room temperature.

Preheat your oven to 180°C for fan-assisted or 200°C for ovens without a fan (gas 6).

Place the turkey parcel onto a small roasting tray and roast for 30 minutes, reaching a core temperature of minimum 65°C before resting.

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

Rest for a few minutes before removing the strings and serving.

**Alternatively,** air fry 200°C 25 minutes reaching a core temperature of minimum 65°C before resting.

## serving suggestions

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

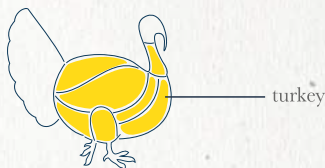
## for best results, roast this cut

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

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