

bacon wrapped turkey thigh with traditional sage & onion 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: 45 minutes

method

Preheat your oven to 160°C for fan-assisted or 180°C for ovens without a fan (gas 4).

Place the turkey parcel onto a roasting tray skin side up on a bed of chopped onion, carrot and sage plus a small cup of light poultry stock or water then brush with melted butter.

Roast for 1 hour loosely covered with foil then increase heat to 200°C for fan / 220°C / (gas 7) and continue to roast until nut brown and tender when pierced with a skewer with a core temperature of 68°C.

Rest for a minimum 30 minutes before removing the strings and serving.

Alternatively, air fry at 180°C 45 minutes, reaching a core temperature of 68°C then rest as above.

serving suggestions

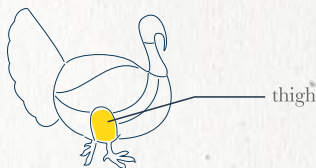
Serve with cranberry and bread sauces, Koffman roast potatoes and a selection of seasonal vegetables.

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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