



butter roast turkey cushion

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: 1 hour 50 mins

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).

Place the turkey onto a roasting tray and roast for 30 minutes, then reduce the heat to 160°C fan-assisted or 180°C without a fan (gas 4) and continue to roast basting from time to time for an additional 1 hour 30 minutes, or until it reaches a core temperature of 65°C before resting.

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

Rest for a minimum 1 hour before carving.

serving suggestions

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

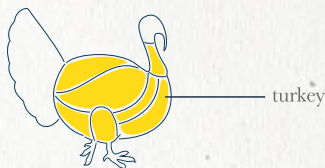
for best results, roast this cut

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

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meat™



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