

easy carve bacon wrapped whole turkey with crushed chestnut & apricot stuffing

roast

• MASTER BUTCHERS •
EAT
BETTER
MEAT
• SLOW-REARED • CUT TO ORDER •



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

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

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

Gently brush the turkey all over with the melted butter then place onto a trivet of roughly chopped onion, carrot and celery ready for roasting bacon side up.

Cover with foil and roast for 1½ hours then increase the oven temperature to 200°C for fan-assisted or 220°C without a fan (gas 7).

Roast uncovered to crisp the bacon, approximately 30 minutes.

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

Rest for a minimum 1 hour before removing strings and carving.

serving suggestions

Serve with 3 wise sauces, Koffman roast potatoes and a selection of seasonal vegetables.

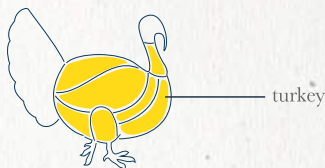
for best results, roast this cut

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

eat
better
meat™



Explore our wide range of innovative and forgotten cuts and choose the breed that best suits your palate at farmison.com/our-meat



Share your kitchen creations with #eatbettermeat

f t i p farmisonuk