

# winter spice rubbed spatchcock turkey

## free range



roast/bbq



*cooking time from: 2½ hours*

### roast

Remove the turkey from the fridge and bring to room temperature.

Preheat your oven to 180°C for fan-assisted or 200°C for ovens without a fan (gas 5).

Place the turkey on a trivet of vegetables and roast for 2 hours 30 minutes or until it reaches a core temperature of a minimum 65°C.

To check the turkey is cooked, pierce the breast at the thickest part the juices should run clear.

Carefully remove the turkey onto a large tray and keep warm by covering with a sheet of foil and keeping the juices for your gravy.

### bbq

Remove the turkey from the fridge and bring to room temperature.

Set up an 'Egg style BBQ or smoker for indirect cooking 160°C.

Place turkey skin side down and cook for 1 hour 30 minutes, then carefully turn over and continue to cook for another 1 hour or until it reaches a core temperature of a minimum 65°C.

Remove, cover loosely with foil and leave to rest for a minimum 1 hour.

### for best results, roast this cut

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

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!

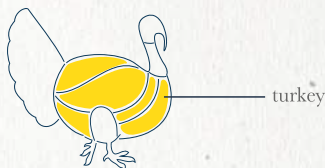


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