

British Slow Cooked Turkey Crown in Gravy



Allow a minimum of 12 hours defrosting time for each 1kg of turkey.

Weigh your bird to calculate the defrosting & cooking time required as it may be heavier than the weight stipulated.

Cooking appliances vary in performance, these are guidelines only.

Cooking guidelines from defrosted:

Keep the crown in its packaging for 30 minutes at room temperature prior to roasting.

Remove all packaging and make sure the bird is fully defrosted prior to cooking.

Preheat the oven to **200°C / 180°C fan / gas mark 6.**

Place the bird skin side up, with all the gravy into a deep roasting dish. Wrap loosely with greaseproof paper then tin foil and heat on the middle shelf of the preheated oven for 60 minutes.

After 60 minutes, remove the foil and heat for a further 15-20 minutes.

Remove from the oven when piping hot throughout and allow to rest somewhere warm.

To check the turkey is cooked & piping hot throughout use a digital meat thermometer, or pierce at the thickest parts of the breasts with a skewer. The juices must run clear.

Once the bird is cooked & piping hot throughout allow it to stand at room temperature for at least 15 minutes. Do not cover it, it won't go cold, and the juices will settle in the meat.

Whilst the joint is resting, strain the gravy into a clean pan and adjust seasoning if required. When ready pour into a warmed gravy boat for serving with the turkey.

Once fully rested, carve into thin slices for serving.

Ensure product is piping hot throughout. Do not reheat once cooked.



Chef's tips:

When checking if your bird is fully cooked, with a probe thermometer it is safe if the centre or thickest parts have reached a high enough temperature for a long enough time. This includes the following time and temperature combinations:

65°C for 10 minutes

70°C for 2 minutes

75°C for 30 seconds

When carving your turkey, place a damp tea towel under your board to ensure it does not slip or move on your countertop or table.



Eddie McDonald
Donald Russell Head Chef

For more information visit:
donaldrussell.com/cooking-guidelines