

800g British Free-range Slow-cooked Bronze Turkey Breast Joint



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:

Make sure the joint is fully defrosted prior to cooking.

Preheat the oven to **180°C / 160°C fan / gas mark 4.**

Carefully open the bag and remove the joint, discard any liquid.

Place the joint skin side up into a neat fitting, shallow roasting tin then add approximately 100ml of light chicken stock, do not cover.

Heat in the centre of the preheated oven for 50-55 minutes until the meat has heated through fully.

When piping hot throughout remove the turkey from the oven and rest somewhere warm. You must ensure that the meat has maintained a core temperature of at least **65°C for a minimum of 10 minutes.**

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

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

Once fully rested, carve into thin slices for serving.

Ensure product is piping hot throughout.

Do not reheat once cooked.



Chef's tips:

We recommend not to cover the bird with tin foil as this results in a steamed skin rather than an oven roasted one.

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