

# Bacon Topped Stuffed British Turkey Breast



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:

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

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

Place the joint into a roasting tray. Cover loosely with foil and cook on the middle shelf for 45 minutes.

Remove the foil and cook for a further 45-55 minutes.

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

If you have a thermometer, the joint is cooked once the core temperature hits 72°C if not return to the oven and continue to cook, check again.

Once your joint is fully cooked, remove from the oven, and leave to rest somewhere warm for at least 20 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.



## Chef's tips:

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](https://donaldrussell.com/cooking-guidelines)

