

British Free-range Bronze Turkey



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.

Guideline roasting times:

4kg: 1 hour 50 minutes

5kg: 2 hours 15 minutes

6kg: 2 hours 30 minutes

7kg: 2 hours 45 minutes

Cooking guidelines from defrosted:

Remove all packaging and make sure the bird is fully defrosted prior to cooking, pat dry with kitchen paper & remove the giblets from the cavity. We recommend that you remove or cut the trussing band prior to cooking. It will allow the heat to get to the thigh area.

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

Place the turkey breast side down into a large roasting tin and season with salt and pepper. Add the giblets & 500ml (1 pint) of water into the roasting tin. This is to catch the juices from the bird and to make the gravy. If desired add a few of your favourite vegetables around the bird and cook in the centre of the preheated oven using the timings guide above.

After one hour, holding the drumsticks, turn the turkey over so it is breast side up. It will be hot so use oven gloves.

The pop-up timer we have inserted in the breast will pop up when the bird has reached 65°C, which may happen prior to the guide.

When the timer has popped removed 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 breasts and thighs 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 30 minutes, ideally longer. 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:

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