

British Turkey Parcels with Pork, Cranberry & Chestnut Stuffing



Cooking guidelines from defrosted:

Remove all packaging and make sure the parcels are fully defrosted prior to cooking.

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

Leave at room temperature for at least 30 minutes before cooking.

Place the parcels on a tray and cook in the centre of the oven for 35-40 minutes or until fully cooked through.

The juices must run clear when the thickest part is pierced with a skewer. If you have a thermometer, the parcels are cooked once the core temperature hits 72°C, if not return to the oven and continue to cook, check again.

Remove from the oven when fully cooked and leave to rest somewhere warm for 3-5 minutes before serving.

Ensure product is fully cooked & piping hot throughout.

Cooking appliances vary in performance, these are guidelines only

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

