



# COOKING INSTRUCTIONS FOR A WHOLE TURKEY

1. Pre - heat your oven to 180°C fan forced.
2. Wipe your free range turkey dry with kitchen paper.
3. Add our fresh stuffings into to the turkey cavity and pack it loosely.
4. Transfer your turkey to a deep baking tray and massage with a marinade of 4 tbs olive oil, 60g melted butter, 2 cloves of chopped garlic, 6 sprigs of thyme, salt and pepper.
5. Add 2 tubs of our turkey stock to the bottom of the baking tray. (This will keep your turkey moist and succulent as well as assist with basting juices and extending the gravy).
6. Place your turkey in the oven covered loosely with foil to stop the skin from burning and drying out.
7. You need to bake your whole turkey or buffe for approximately 40mins per kilo. For example a 4kg turkey will take approximately 2hr and 40mins to cook.
8. Remove your turkey every 30mins and baste it with stock and the cooking juices that are in the bottom of the baking tray.
9. Remove the foil completely from your turkey for the final 40mins to brown the breast.
10. Your turkey is cooked when the juices run clear after being pierced in the breast with a skewer.
11. Allow your turkey to rest in a warm place for approximately 15mins before carving. This will ensure that the juices have settled and will make the meat very succulent.
12. While your turkey is resting, strain the juices from the baking tray to remove any garlic and thyme from the marinade and place those baking juices in a saucepan along with our homemade turkey gravy. Bring to the boil then simmer for 5mins. Serve it with our homemade cranberry sauce.





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# COOKING INSTRUCTIONS FOR A TURKEY FILLET ROLL AND TURDUCKEN

The same cooking instructions apply to a Turducken. Just allow a little more time, for example our medium 4kg turducken will take approximately 3 hours to cook.


1. Pre - heat your oven to 180°C fan forced.
2. Wipe your stuffed or plain turkey fillet roll dry with kitchen paper.
3. Transfer the turkey roll to a baking tray and massage it with a simple marinade of 2 tbs olive oil, 30g melted butter, 1 clove of chopped garlic, 3 sprigs of thyme, salt and pepper.
4. Add a tub (or 2) of our turkey stock to your baking tray this will keep the turkey roll moist and assist with basting the roll.
5. Place in your oven and loosely cover it with foil.
6. A turkey fillet roll needs to cook for 1hr for the first kilo then 40mins per kilo thereafter. A 2kg turkey roll will take approximately 1hr 40mins.
7. Remove the roll every 20mins and baste it with the stock and cooking juices that are in the bottom of the baking tray.
8. Remove the foil from your turkey roll for the final 30mins to brown.
9. Your turkey roll is cooked when juices run clear after being pierced in the thickest part with a skewer.
10. Allow your turkey roll to rest in a warm place for approximately 15mins before carving. This will ensure that the juices have settled and will make the meat very succulent.
11. While your turkey roll is resting, strain the juices from the baking tray to remove any garlic and thyme from the marinade and place those baking juices in a saucepan along with our homemade turkey gravy. Bring to the boil then simmer for 5mins. Serve it along with our homemade cranberry sauce.




Remember, enjoy yourself! It's all about friends and family during this festive season. We would love to see your turkey pics anytime! Send them to us or post them on our Facebook page! Merry Christmas.



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