

Roasting Your Turkey

Weigh the turkey (including any stuffing). It can be cooked with or without foil wrapping. When using foil, remove it for the last half hour to crisp & brown the skin.

Place turkey in roasting tin breast side down. This allows the juices to filter down to the breast during cooking, making the meat moist & succulent, with maximum flavour.

Turn the turkey over for the last 30-60 minutes of cooking.

Roasting Times:

Calculate the roasting times from the table below. You can test to see if your turkey is cooked by inserting a skewer into the inside of the thigh & thick parts of the meat. If there is a trace of pink in the juice, return the turkey to the oven & cook for a little longer, then check again. Use the juices to make tasty gravy.

<i>Turkey weight</i>	<i>Cooking Times*</i>
<i>5kg</i>	<i>150 minutes (approx)</i>
<i>6kg</i>	<i>180 minutes (approx)</i>
<i>7kg</i>	<i>210 minutes (approx)</i>
<i>8kg</i>	<i>240 minutes (approx)</i>
<i>9kg</i>	<i>270 minutes (approx)</i>
<i>10kg</i>	<i>300 minutes (approx)</i>

**Cooking times are approximate only, based on a pre-heated oven at 180°C (350°C). Reduce this by 10°C for fan assisted ovens.*

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Turkey weight	Serving quantity
5kg (11lb)	8-10
6kg (13lb)	10-12
7kg (15lb)	12-14
8kg (17.5lb)	16-18
9kg (20lb)	18-22