

TURKEY

Whole Birds and Crowns

21
AT HOME



Cooking Times

Weight (KGs)	Cooking Time
2	1 hour 10 minutes
3	1 hour 30 minutes
4	1 hour 50 minutes
5	2 hour 10 minutes
6	2 hour 30 minutes
7	2 hour 50 minutes
8	3 hour 10 minutes

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results.

Ensure that, where relevant, your oven is preheated to the correct temperature before you begin. If you are using a 2-door Aga, follow the cooking times using the top roasting oven only.

- Remove the bird from the fridge the night before you intend to cook it to allow it to reach room temperature.
- If stuffing your turkey, fill the neck with stuffing and place a large peeled onion in its cavity to give extra flavour. We do not recommend stuffing the body cavity. Ensure you re-weigh your bird with stuffing to calculate the cooking time.
- Preheat the oven to 180°C, (170°C fan), Gas mark 4.
- For whole birds, place breast side down in a roasting tin and sprinkle with salt and pepper. For crowns, place the bird breast side up for the duration of its cooking time in a roasting tin and sprinkle with salt and pepper.
- For whole birds, about half way through the suggested cooking time, turn the bird on to its back to brown the breast. Season again with salt and pepper.
- To check your turkey is cooked insert a skewer through the inside of the thigh / deep within the meat - if the juices run clear the bird is ready. If the juices are pink put it back in the oven and check at 10 minute intervals.
- After cooking allow the turkey to rest uncovered for at least 30 minutes before carving.