

Turkey Roasting Guide

This recipe and roasting time guide comes with thanks from our friends at KellyBronze Turkeys. Other turkeys with less fat may take longer to roast so please look at their specific cooking instructions.



Ingredients:

For your turkey:

Your choice of turkey (see portion guide below)
Fordhall Farm streaky bacon

Sausage meat stuffing - serves 6 to 8

400g Fordhall Farm sausage meat
1 onion finely chopped
130g breadcrumbs
1 tbs sage
1 knob of butter

Turkey portion suggestions (excludes leftovers!):

Boneless turkey breast - 250g per person
Turkey crown - 400g per person
Whole turkey - 500g per person

Cooking Instructions:

- 1 Remove from the fridge and allow your turkey to reach room temperature.
- 2 Place it breast-side down in a roasting tin with about 500ml of water and vegetables. Do not stuff the bird or cover it with foil. Cook in a pre-heated oven at 160C according to the weight of your bird following the table below.
- 3 Mid way through turn your bird breast-side up and pierce the skin between the legs and the breast.
- 4 One hour before your turkey is ready add a layer of streaky bacon across the crown of the turkey. This will help protect the breast meat and crisp the skin.
- 5 Insert the meat thermometer into the thickest part of your turkey and remove from the oven when the reading is 60C. Let your bird rest uncovered for 30 minutes.

For the stuffing:

- 1 Fry the onion on a medium heat in the butter for 5–10 minutes, or until softened. Set aside to cool.
- 2 Mix the sausagemeat, breadcumbs, sage and cooled onion in a bowl until evenly combined.
- 3 Shape the mixture into walnut-sized balls and place on a lightly greased baking tray.
- 4 Bake the stuffing balls in a pre-heated oven at 180C for 20–25 minutes or until cooked through.

Guide roasting times (excludes resting time):

Whole turkeys and crowns:

Weight	Approx. roasting time
4kg	1.75 hours
5kg	2 hours
6kg	2.25 hours
7-8kg	2.75 hours
9-11kg	3 hours

Boneless turkey breast:

Weight	Approx. roasting time
1kg	0.75 hours
1.5 kg	1 hour
2kg	1.25 hours