

How to cook your perfect Turkey this Christmas...

LITTLEWOODS BUTCHERS – TEL NO. 427 1745

BONELESS TURKEY CROWN/ TURKEY BREAST ROAST

*1st – place streaky bacon over the turkey- **this is optional**, then place in roasting tin and put a very small amount of water in the tin, only about half a cm.*

2nd – This goes for all sizes – put in oven on 200°C for 20 mins

3rd – Bring out of oven then foil

4th – Reduce heat to 180°C and cook for the following times according to the size of your roast ; -

Upto 3lb	1 hr
Upto 4b	1hr 20
Upto 5lb	1hr 40
Upto 6lb	2 hrs
Upto 7lb	2 hr 10
Upto 8lb	2hr 15

5th – VERY IMPORTANT – REMOVE FROM OVEN AND LEAVE TO REST FOR AT LEAST 20 MINS BEFORE CARVING

This is a quick cooking roast as it is only breast meat – If your roast includes dark meat you may need to extend cooking another 10 – 15mins but drop the temperature to 160

LITTLEWOODS BUTCHERS – TEL NO. 427 1745

STUFFED BONELESS ROASTS/TURKEY CROWNS

*1st – place streaky bacon over the turkey- **this is optional**, then place in roasting tin and put a very small amount of water in the tin, only about half a cm.*

2nd – This goes for all sizes – put in oven on 200°C for 20 mins

3rd – Bring out of oven then foil

4th – Reduce heat to 120-130°C and cook for the following times according to the size of your roast ; -

Upto 3lb	1 hr 40
Upto 4b	2 hr
Upto 5lb	2hr 40
Upto 6lb	3 hr
Upto 7lb	3hr 20
Upto 8lb	3hr 30

5th – VERY IMPORTANT – REMOVE FROM OVEN AND LEAVE TO REST FOR AT LEAST 20 MINS BEFORE CARVING



Christmas
 Fayre

How to cook your perfect Gammon Joint this Christmas...

GAMMON COOKING INSTRUCTIONS

BONELESS GAMMON JOINTS AND BONELESS SMOKED GAMMON JOINTS

This is one of the easiest joints to cook but people tend to overcook which makes them salty and dry, so do not worry and follow this guide for your perfect roast.

1. Heat oven to 200°C and then place gammon in for 30 mins. This applies to all weights.

2. Now remove gammon from oven and cover with foil and place back in at 190°C for the following times according to the weight of your roast. :-

Quick tip.... The more you open the oven door the more heat you will lose therefore these times will not work....

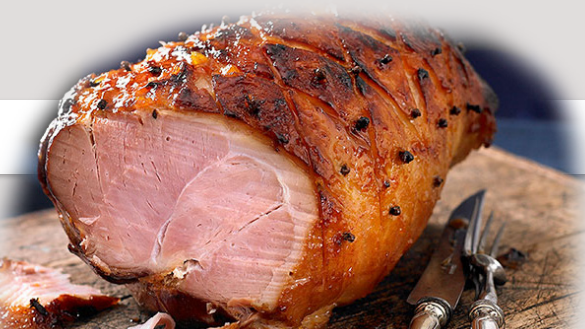
Kilo's	lbs	Time
0.907g	2	¾ hr
1.360	3	1hr
1.814	4	1.25 hr
2.267	5	1.75 hr
2.721	6	2 hr
3.174	7	2.5 hr
3.628	8	2.75 hr
4.081	9+	3 hr

3. Now remove joint from the oven and place on the side. VERY IMPORTANT – DO NOT TOUCH THE JOINT AND LET REST FOR 20 MINS MINIMUM.

NOW YOU'RE READY TO CARVE

GAMMON ON THE BONE

FOLLOW THE SAME AS ABOVE BUT DROP TEMPERATURE ON THE SECOND STAGE TO 175°C AND ADD HALF AN HOUR TO THE COOKING TIMES



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