



Tips for Preparing & Cooking your Fosse Turkey

Preparation – For Whole Birds and Crowns

As soon as possible after receiving or collecting your Fosse Meadows Turkey, remove from the box, keep in the bag and refrigerate, preferably at the bottom of the fridge.

- Remove the turkey from the fridge at least 3 hours before cooking, to allow to reach room temperature.
- Do not stuff the main cavity, as this will stop the turkey cooking properly. Instead, you might like to place an apple or peeled onion in the cavity.
- We recommend not using foil as this can prevent achieving a lovely crispy skin.
- Place the bird breast side down in the roast tin and season with salt and pepper. For crowns keep the breast up. The oven should be preheated to 180°c (160° fan) Gas 4/5. For an Aga, use closest to these temperatures. (See table for suggested cooking times)
- After an hour of cooking turn the bird carefully on to its back to further cook and brown the breast.

‘Pop up’ timer - Pops at 65°c

- It is very important not to overcook a turkey – many people do and are then disappointed when it is dry. This can be avoided by either using a ‘pop up’ timer or meat thermometer that detects when the turkey is cooked - you are looking to achieve a temperature of around 65°c pre-resting. The turkey will continue to cook from the residual heat whilst it is resting outside the oven. Failing that test with a fork on the inside of the thigh - when the juices run clear the turkey is ready.
- After removing the turkey from the oven and before carving it, allow it to rest for 30-60 minutes. Do not cover. (See carving hints below).

Preparation for Breast Joints:

Remove from the fridge at least 2 hours before. You can spread butter over the roll and season. Roast at 180° (160° fan).

Guideline Cooking Times* - as ovens do vary!

Whole Birds & Crowns*

- 3kg - 1 ½ hrs
- 4kg - 2 hrs
- 5kg - 2 - 2 ¼ hrs
- 6kg - 2 ¼ - 2 ½ hrs
- 7kg - 2 ½ - 2 ¾ hrs
- 8kg - 2 ¾ - 3 hrs
- 9kg - 3 - 3 ¼ hrs

Larger Birds:* Check every 15 mins after 3hrs.

Breast Joints*

- 1kg - 1 hr
- 1.5kg - 1 ¼ hrs
- 2kg - 1 ½ hrs

Larger Joints:* Check every 15 mins after 1½hrs.

Carving Tips:

- Hold by the leg by the end knuckle, cut close to the body and twist off.
- Carve the dark leg meat.
- Remove the wing and cut in half.
- Slice the breast meat from side and repeat for the other side.

What to do with the giblets - Gravy Tips:

Place giblets in a mini casserole dish with remnant vegetables i.e. celery, carrot, half an onion, bunch of herbs (thyme bay and parsley). Cover with water and add to the oven when you put the oven on and then cook them with the turkey - simple! Whilst the turkey is out of the roasting pan and resting, use the giblets and stock you have made to deglaze the pan with some wine and a little sugar. Once reduced enough, strain and serve.