



Tips for Cooking your Cockerel Cushion

Preparation and Cooking Tips:

Remove from the fridge at least 2 hours before.
You can spread butter or oil over the cushion and season.
Roast in a preheated oven at 180° (160° fan).

Cook for approximately 1hr ¼, the pop up timer should 'pop' when it reaches a temperature of 65°C at which point it should be removed from the oven and rest for 30 minutes.

'Pop up' timer - Pops at 65°C

- It is very important not to overcook your cockerel cushion. This can be avoided by using the 'pop up' timer or a meat thermometer provided, that will detect when the cockerel cushion is cooked.

