



Tips for Cooking your Turkey Leg Parcel

Cooking Tips:

Place the leg parcel in the roast tin and season with salt and pepper. Roast until your pop up timer's central pin pops up, which indicates it is 65°C and ready to be removed from the oven. Rest for 30 minutes to allow the parcels to continue cooking.

'Pop up' timer - Pops at 65°C

- It is very important not to overcook your turkey leg parcel. This can be avoided by using the 'pop up' timer or a meat thermometer provided that detects when the turkey leg parcel is cooked.

Approximate Cooking Times per weight:

2 x 400g parcels - 35 to 40 minutes

1 x 800g parcel - 45 to 55 minutes

After removing the turkey from the oven and before carving it, allow it to rest for approximately 5 minutes.

