

## **Cooking Your KellyBronze Turkey**

The tradition in many families of rising early on Christmas morning to put the turkey in the oven is quite unnecessary. Unfortunately this custom does more harm than good and has led to giving turkey meat a reputation for being rather dry to eat. Traditional breeds such as the KellyBronze need less cooking due to the marbling of fat in the meat.

- Remove the bird from the fridge, leave it to stand at room temperature for 2 hours before cooking.
- Place the turkey, breast down, in a roasting tin and season the back of the bird with salt and pepper. Cooking it upside down allows most of the fat deposits that are on the back of the bird to percolate through the breast allowing the turkey to cook in its own juices.
- Place a large peeled onion in the cavity for extra flavour. We do not recommend stuffing the bird but to cook it separately.
- We do not recommend using tin foil as this will result in a steamed skin rather than a crispy one.
- Pre-heat the oven to 180°C (gas mark 4) before putting the turkey in the oven. If you have a fan assisted oven and cannot turn the fan off, reduce the temperature to 160°C.
- Turn the turkey over (to brown the breast) 30 minutes before the end of cooking time. This is easily done by holding the end of the drumsticks, they will be hot so use oven gloves. Season the breast of the bird with salt and pepper and then insert your meat thermometer halfway through the thickest part of the breast and place back in the oven. Check every 10 minutes until correct temperature is reached and remove from oven.
- To manually check, insert a skewer into the thigh and when the juices run clear remove from the oven. If the juices are pink, place back in the oven and keep checking at 10 minute intervals.
- Allow to stand for 30 to 60 minutes before carving. It won't go cold and the juices settle in the meat, making it easier to carve and deliciously moist.
- The stock that is produced from a KellyBronze turkey is truly the best. Please do not ruin it with gravy granules etc. Simply skim the excess fat from the top of the stock and then scrape all the delicious crispy bits off the bottom of the roasting tin. Re-heat the stock in a pan and serve with the carved meat.

## **Guideline Cooking Times**

### **Whole Bird or Crown @ 180°C, 350°F (Gas Mark 4)**

Oven Ready

Weight	Roasting Time*
4kg	2hr 00mins
5kg	2hr 15mins
6kg	2hr 30mins
7kg	2hr 45mins

Oven Ready

Weight	Roasting Time*
8kg	3hr 00mins
9kg	3hr 15mins
10kg	3hr 30mins
11kg	3hr 45mins

\*without tin foil and with stuffing in the neck only

### **Breast Roast @ 180°C (Gas Mark 4) for approx**

1kg	1hr 00mins
1.5kg	1hr 15mins
2kg	1hr 30mins

Use your favourite stuffing recipe in a separate dish.

### **Demi KellyBronze**

Your Demi KellyBronze will weigh approx 2.5kg. Roast @ 180°C (Gas Mark 4) for approximately 1 hour, at which time check the temperature with your KellyBronze thermometer.