

Cooking guidelines for your Adlington Christmas Turkey

- *Allow your turkey to settle at room temperature for approximately 2 hours*
- *Pre heat your oven to 180°C/355°F (or 160°C for a fan assisted oven)*
- *Place the turkey in a large roasting tin upside down. This allows the juices to run into the breast of the turkey, keeping it moist. There is no need to cover it with foil*

- *Roast the turkey for:*

3kg	105 minutes
4kg	120 minutes
5kg	135 minutes
6kg	150 minutes
7kg	165 minutes
8kg	180 minutes
9kg	195 minutes

- *Half an hour before the end, turn the turkey over to allow the breast skin to brown and add more salt and pepper*
- *Check the turkey every 10 minutes until it reaches 75°C or until the thigh juices run clear*
- *Once cooked, allow the turkey to rest for 15 to 60 minutes*
- *Whilst it is resting, pour the juices into a saucepan and allow to cool. Skim the fat off the top and when ready to eat, simply reheat it and stir in 2 tablespoons of flour to thicken, if required, for a delicious gravy*

Please note that these are guidelines only and you should refer to your oven manual and make sure that the turkey reaches 75°C before eating.