






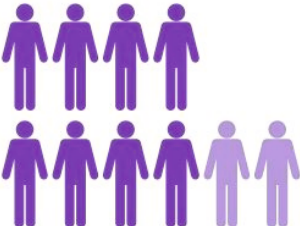


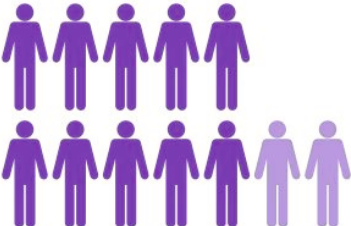


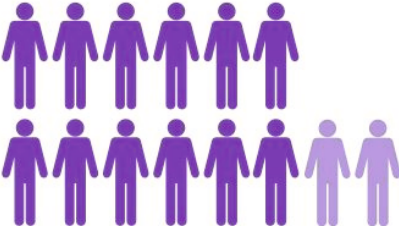



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When roasting a turkey, cook in a preheated oven at 190°C (170°C fan) or Gas Mark 5 and calculate the weight of your bird after stuffing. As a rule, allow 20 minutes per kilo plus 70 minutes to cook a turkey weighing less than 4kg. Allow 20 minutes per kilo plus 90 minutes for a turkey weighing over 4kg. These timings also work for a turkey crown

To check your turkey is cooked through, insert a skewer into the thickest part of the thigh. If the juices run clear the turkey is cooked. If they're pink, return to the oven and check every 20 minutes until they run clear.

Leave your turkey to stand for at least 30 minutes after cooking to let the juices settle.

This size turkey...	Will feed about this many people...	Guideline roasting time
 2-3kg	 4-6	 1 hour 50 minutes – 2 hours 10 minutes
 3-4kg	 6-8	 2 hours 10 minutes – 2 hours 50 minutes
 4-5kg	 8-10	 2 hours 50 minutes – 3 hours 10 minutes
 5-6kg	 10-12	 3 hours 10 minutes – 3 hours 30 minutes
 6-7kg	 12-14	 3 hours 30 minutes – 3 hours 50 minutes