

Turkey Cooking Guide

Superior quality turkeys such as a Herb Fed bird cook quicker than others, therefore, we would advise you to follow these instructions.

Please also bear in mind that on Christmas Day peak electricity use occurs at lunchtime as we switch on our ovens to cook our Christmas feast. This can affect the performance of your oven and timings so we would advise keeping an eye on the temperature of your oven at regular intervals to ensure it remain at temperature throughout.

- **Remove the bird from the fridge the night before you intend to cook it to allow it to reach room temperature.**
- If stuffing your turkey, fill the neck with stuffing and place a large peeled onion in its cavity to give extra flavour. We do not recommend stuffing the body cavity. **Ensure you re-weigh your bird with stuffing to calculate the cooking time.**
- Pre-heat the oven to 180 °C, (170 °C fan), Gas mark 4.
- For whole birds, place breast side down in a roasting tin and sprinkle with salt and pepper.
- For crowns, place the bird breast side up for the duration of its cooking time in a roasting tin and sprinkle with salt and pepper.
- For whole birds, about halfway through the suggested cooking time (see table on reverse), turn the bird on to its back to brown the breast. Season again with salt and pepper.
- To check your turkey is cooked insert a skewer through the inside of the thigh / deep within the meat – if the juices run clear the bird is ready. If the juices are pink put it back in the oven and check at 10 minute intervals.
- After cooking allow the turkey to rest uncovered for at least 30 minutes before carving.

Aga Oven

- For a 2-door Aga, follow the cooking times using the top roasting oven only.
- For a 4-door Aga, follow the cooking times using the top roasting oven for the first 30 minutes & then move to the baking oven for
- the remainder of the cooking.

Suggested cooking times - <https://www.herbfedpoultry.co.uk/cooking-instructions/>

Enjoy your Herb Fed Bird!