



Jimmy Doherty founded Jimmy's Farm 12 years ago on a redundant mixed farm.

It's now home to 7 rare breeds of pigs, a vegetable garden, butchery farm shop... and his turkeys. Jimmy added turkeys to the farm back in 2011 feeling that they would fit in well with the other heritage livestock on his farm as their slow growth makes them unique and flavourful. The traditional bronze breed are descendants of the same breeds that were introduced to the U.K in the 16th Century when the Spanish conquistadors brought them to Europe from North America.



As Jimmy points out "These birds have more meat on them and the carcass makes a lovely stock. You'll get a lot of delicious meals from this turkey!"

To make sure you get the best from this turkey, follow the cooking instructions, don't be scared, they really do cook that quickly! The pop up timer included takes all the guess work away. When it pops up its cooked.

Cooking instructions for a whole turkey

1. Allow the bird to reach room temperature before cooking. Pre-heat the oven to 180°C (160°C if fan assisted), gas mark 4. If using an Aga, cook in the hot oven for the same time as a conventional oven, but please check regularly.
2. We recommend that you remove or cut the trussing band prior to cooking. It will allow the heat to get to the thigh area. Remove giblets from the cavity.
3. Place the turkey (breast side down) with giblets in a large roasting tin and season with salt and pepper. Cooking it upside down will keep the breast meat moist as the fat on the back of the bird trickles through the breast.
4. We recommend never covering the turkey with foil as this results in a steamed skin rather than a crispy, oven roasted one.
5. Don't stuff the turkey as this prolongs cooking time. You could place a peeled onion in the body cavity for extra flavour and juiciness.
6. After one hour, holding the drumsticks, turn the turkey over. It will be hot so use oven gloves (wrap in plastic bags to keep clean).
7. The pop-up timer we've inserted in the breast will pop up when the bird is ready. Ensure the turkey is cooked by probing the thigh and checking the juices run clear.
8. Allow to stand for 30 minutes before carving. Don't cover it, it won't go cold and the juices will settle in the meat making it easier to carve as well as being deliciously moist.
9. Prepare the gravy. The stock and juices produced from the turkey make the best gravy you will ever taste.
10. Simply skim the excess fat from the top of the stock and scrape in all the delicious sticky bits off the bottom of the roasting tin. Re-heat the stock in a pan and serve with the carved meat.

ORIGIN Reared & slaughtered in the U.K.

STORAGE

Keep in fridge and consume within 24 hours of opening. Do not exceed the Use By Date.

Home Freezing - freeze on day of purchase in a *** freezer and use within 1 month of freezing. Defrost overnight in a refrigerator. Defrost thoroughly before cooking and use within 24 hours.

COOKING TIMES

Oven ready weight	Roasting times*
4kg	2 1/4 hrs
5kg	2 1/2 hrs
6kg	2 3/4 hrs
7kg	3hrs

*without tinfoil.

The optimal temperature to achieve for your Jimmy's Free Range Turkey should be 74°C



Cooking instructions for a Crown

- 1 Allow the crown to reach room temperature before cooking. Preheat the oven to 180°C (160°C if fan assisted)/gas mark 4. If using an Aga cook in the hot oven for the same time as a conventional oven, but please check regularly.
- 2 Place the crown and the giblets (if desired) in a large roasting tin and season with salt and pepper.
- 3 We recommend never covering the crown with foil as this results in a steamed skin rather than a crispy, oven roasted one.
- 4 Don't stuff the crown as this prolongs the cooking time. You could place a peeled onion around the crown for extra flavour and juiciness.
- 5 The pop up timer we've inserted into the breast will pop up when the bird is ready. Pierce the thickest part of the breast with a skewer to check the juices run clear.
- 6 Allow to stand for 20 – 30 minutes before carving, it won't go cold and the juices will settle in the meat making it easier to carve as well as being deliciously moist.
- 7 Prepare the gravy, the stock and juices produced from these turkeys make the best gravy you will ever taste.
- 8 Simply skim off the excess fat from the top of the stock and scrape all the delicious sticky bits off the bottom of the roasting pan. Reheat the stock in a pan and serve with the carved meat.

GUIDELINE COOKING TIMES

Oven Ready weight
2.5-3.5kgs

Roasting Time
1 1/2-2 hours
without tin foil

The optimal temperature to achieve for your Jimmy's Free Range Turkey should be 74°C

NUTRITIONAL INFORMATION

Typical Values per 100g (excluding bone & skin)

Energy value (kJ)	564kJ
Energy value (kcal)	134kcal
Protein	24.7g
Carbohydrate	0.2g
(of which sugars)	0.2g
Fat	3.8
(of which Saturates)	1.8g
Fibre	n/a
Salt	0.18g

INGREDIENTS

Turkey including giblets

Packaged in a protected atmosphere

Cooking instructions for a Stuffed Breast Joint

- 1 Preheat the oven to 180°C (160°C if fan assisted)/gas mark 4. Remove the turkey joint from its packaging and place onto a sturdy roasting tray, allowing it to warm up to room temperature (about 30 minutes before putting it in the oven) Season with salt and pepper.
- 2 When your oven is at the right temperature place the roasting tray in.
- 3 The joint could take anywhere between 1 – 1 1/2 hours to cook (as ovens vary a lot). The pop up timer will activate when the meat is cooked. Pierce the thickest part of the breast with a skewer to check the juices run clear.
- 4 Once cooked take the tray out of the oven and set the joint aside to rest for 15-20 mins. Add the juices to a pan to finish off your gravy.
- 5 When you are ready to carve, use a sharp knife

GUIDELINE COOKING TIMES

Oven Ready weight 1.00-1.5kgs

Roasting Time 1-1 1/2 hours without tin foil

The optimal temperature to achieve for your Jimmy's Free Range Turkey should be 74°C

NUTRITIONAL INFORMATION

Typical Values per 100g (excluding bone & skin)

Energy value (kJ)	1293kJ
Energy value (kcal)	311kJ
Protein	3.8g
Carbohydrate	27.7g
(of which sugars)	4.9g
Fat	19.9g
(of which Saturates)	11.9g
Fibre	3.0g
Salt	1.13g

INGREDIENTS

Turkey, Bread Crumbs (wheat flour, sugar, yeast, bread additive (corn starch, calcium sulphate, vitamin C) onion, butter (milk), chestnut, cranberry (cranberries, sugar, sunflower oil), garlic, flat leaf parsley, orange zest, Maldon sea salt, fresh thyme.