



Turkey Cooking Guide

THAWING (in fridge)

For frozen whole turkeys up to 3kg, allow 22 hrs, 3.5-5kg birds need at least 24hrs, 5-6kg turkeys need 25hrs, 6-7kg needs 30hrs and 8-9kg needs at least 45 hrs. Allow 24 hours for frozen turkey rolls.

WHOLE TURKEYS

Season the whole turkey if you wish and cover in foil, including the legs. We recommend roasting for 40 minutes per kg at 160-180°C (depending on your oven). Uncover the bird in the last 30 minutes to brown. Let stand for 10-15 minutes before carving. Enjoy!

TURKEY BREAST ROLLS

Drizzle with a little oil or butter and cover in foil or a glad oven bag if you prefer. Allow 45min-1hr per kg.

**NOTE: Please remember, cooking times are approximate. Oven temperatures vary, so test the turkey by inserting a meat skewer into the deepest part of the flesh in the leg (and breast of a large turkey). If the juice runs clear, with no trace of pink, the turkey is cooked.*

Wishing you a tasty Christmas!