

ROAST TURKEY

INGREDIENTS

1 × 12-15 lb turkey

Salt

Heavy tinfoil or double-layered

METHOD

Wash the turkey inside and out.

Salt inside and out.

Place in a large greased roasting tin and roast BELLY DOWN at 220°C for 20 minutes.

Grease one side of the tinfoil and cover the turkey.

Reduce heat to 180°C and continue to roast for 1½ hrs more.

Remove foil, turn turkey BELLY UP and cook at 220°C for 20-30 minutes until golden.

Check that turkey is thoroughly cooked and put to rest on a board in a draught-free area, covered with a warm tea-towel.

NOTES:

1. Do not stuff the turkey.

2. Do not cook for hours – a 12-15 lb bird takes approx. 2½ hrs. Adjust for different weights.

TO CARVE:

Remove the legs and wings.

Carve breast straight down, as if it were a cube – much easier!

Remove each drumstick from the thigh, stand the drumstick on its end and carve straight down.

The thigh should be carved at an angle of 45° away from the bone.

