



Hostingley Farm Free Range recipes

How to cook your Hostingley Farm fresh free range turkey and turkey crown

An oven ready Bronze Turkey can be recognised by the characteristic black feather stubs present in the skin, these are perfectly normal and will shrivel during cooking.

STORING

As soon as possible after purchase, remove all packaging and the vacuum packed giblets from your turkey. Store them separately in the refrigerator, avoiding contact with other food. The bird is best cooked within 2 to 3 days of purchase.

ROASTING

For best results it is important not to over cook your turkey.

The following information is only an approximate guide. Oven temperatures vary greatly and serving quantities depend on individual appetites and 'leftover' requirements.

Oven Temperature 190°C /375°F - Gas Mark 5

Turkey Weight	Serving Quantity	Approx. Cooking Time
5kg (11 lb)	6 to 8 people	2 ½ hrs
6kg (13 lb)	8 to 10 people	3hrs
7kg (15 lb)	10 to 12 people	3 ½ hrs
8kg (17.5 lb)	14 to 16 people	4 hrs
9kg (20+ lb)	18 to 22 people	4 ½ hrs

Remember when calculating turkey cooking times the purchase weight of your turkey includes the giblets.

Remove the turkey from the fridge approximately 2 hours before cooking, to allow it to reach room temperature.

Preheat the oven to MAXIMUM temperature.

Prepare the bird by adding onions and fruit such as apples, oranges, lemons



Turkey continued...

plus herbs of your choice to the body cavity (first squeeze a little of the juice from the fruit on to the turkey and rub it into the skin). If you prefer to cook stuffing inside the bird, this can be added to the neck cavity – please allow for the added weight of this when calculating cooking times.

Place the turkey in a roasting dish, breast side down. Most of the fat deposits in a turkey are in the back, these will filter down into the breast during cooking. Smear the back with a little goose fat or butter and cover with strips of (un-smoked) streaky bacon. Loosely cover the BACK ONLY with foil, to prevent this area cooking too quickly.

Place turkey in oven and IMMEDIATELY TURN OVEN TEMPERATURE DOWN to 190°C / 375°F (a little less if fan assisted), Gas Mark 5.

Check turkey at regular intervals during cooking (approximately every 30 minutes) and adjust oven temperature and timings accordingly, use this opportunity to baste the turkey.

For the last 30 minutes of cooking time remove foil and bacon strips (the bacon can be cut into small pieces and added to sprouts or other vegetables), turn the turkey over (breast side up), baste, season with salt and pepper and allow the skin to brown.

To test that your turkey is cooked, insert a skewer into the inside of the thigh and the thick part of the breast. The juices should run clear, if there are any traces of 'pink' return to the oven for a little while longer and test again. 'Pop up' Turkey timers available at the farm can help with this process.

When cooked, remove the turkey from the oven, place on a warmed serving dish, cover loosely with foil and keep warm. Allow the turkey to 'rest' for approximately 30 minutes.

To make the perfect gravy, remove the giblets from their vacuum packaging and gently simmer in approximately 2 pints / 1 litre of water for 1 hour, add to the turkey juices left in the roasting tin (fat removed), strain and thicken to taste, using your own preferred methods.

All you need now is to carve, serve and ENJOY !!!

Turkey Crown...

A turkey crown is prepared and cooked in the same way as a whole turkey, though it may take a little less time to cook. Place breast side down in a roasting dish and add onion, fruit and herbs into the hollow made by the breast bone, dot with goose fat or butter and cover with strips of streaky bacon and foil.

