The Village Butchers Southfields

TURKEY COOKING GUIDE

TURKEY & TURKEY CROWN

Remove the turkey from the fridge & allow it to reach room temperature.
Cook at 180oC/ 170oC (fan)/ Gas Mark 4.

WHOLE BIRDS – Start the bird in the oven breast side down and about half way through the suggested cooking time below turn the bird over on to its back to brown the breast, seasoning both sides. The bird is cooked when the juices from deep in the thigh run clear when skewered. If the juices are pink, return to the oven and check at 10 minute intervals.

CROWNS – place the bird breast side up for the duration of its cooking time in a roasting tray and sprinkle with salt and pepper.

After cooking allow the turkey to rest uncovered for at least 30 minutes before carving.
Suggested cooking times – should be used as a guideline only. If stuffing the bird ensure you re-weigh the bird with stuffing to calculate the cooking time.

3KG - 1hr 30
4KG - 1hrs 50
5KG - 2hrs 10
6KG - 2hrs 30
7KG - 2hrs 50
8KG - 3hrs 10
9-11KG - 3hrs 15

TURKEY BREAST JOINTS

Remove the breast from the fridge & allow it to reach room temperature.
Cook at 180oC/ 170oC (fan)/ Gas Mark 4. Keep the bird right side up throughout cooking time. The bird is cooked when the juices from deep within the joint run clear when skewered. If the juices are pink, return to the oven and check at 10 minute intervals.
After cooking allow the turkey to rest uncovered for at least 30 minutes before carving.
Suggested cooking time – should be used as a guideline only

1KG - 50mins
2KG - 1hr 30mins
3KG - 2hrs 15mins
5KG - 3hrs 20mins



