

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS



Beech Ovens Recipe Library

Roast Turkey

Name of dish:	Roast Turkey	
Cooking temperature:	160°C	
Cooking method:	Roasting	Preparation Time: 30mins
Number of portions:	8	Cooking Time: 3hrs 45min
		Time total: 4hrs 15min



Ingredients		Method	
Item	Amount		
Whole Turkey	1	1	Preheat oven to 160°C. Rinse cavity of turkey with cold water and pat dry with paper towel.
Celery Sticks	2	2	Fill front and back cavities of turkey with prepared stuffing. Secure legs with kitchen string. And neck flap tightly with a poultry pin or small skewer. Rub skin with oil.
Carrot, halved lengthways		3	Dice carrot and celery and scatter over base of a large roasting pan. Sit turkey on top of vegetables. This will make the pan juices more flavoursome for the gravy.
Chicken Stock	2 cups	4	Bake turkey for 3½ to 3¾ hours. To test if turkey is cooked, insert a skewer into the thickest part of the leg. If juices run clear the turkey is cooked. If juices are pink cook a little longer.
Plain Flour	¼ cup	5	Transfer turkey to a chopping board, cover and stand for 15 minutes, before carving.
Roast Gravy		1	Drain off pan juices (leave 2 tbs in pan) with vegetables to a food processor and cool. Process until smooth. Place roasting pan with reserved juices over a medium heat. Sprinkle flour over and whisk until smooth.
		2	Cook, stirring constantly for 1 minute. Remove from heat. Slowly add pureed mixture and stock, stirring constantly.
		3	Return to heat and whisk until mixture comes to the boil. Reduce heat to low and simmer for 2 minutes or until gravy thickens
		4	Strain through a sieve into a gravy boat. Slice turkey and serve with stuffing, roast vegetables and cranberry sauce.