

COOKING INSTRUCTIONS for (stuffed) turkey, capon and other large poultry

Important in advance:

- make sure you have a kitchen core temperature meter (available in our butcher shop).
- let the poultry get up to room temperature for approximately 5 - 6 hours.
- if relevant, remove the vacuum plastic 2 hours before and let it 'breathe'.

Preheat the oven on 90 degrees Celsius. Cover the turkey all over with cream butter.

Put the poultry in the preheated oven on a rack with a drip tray under it.

Cook the poultry until the core temperature has been reached.

Attention: this is only an *indication*, it is depending of what kind of oven you use, if the inside of the poultry was on room temperature as well, and if it is stuffed or not.

The poultry is ready if the core temperature in the stuffing reaches 58-60 degrees Celsius. If your poultry is not stuffed, measure the same core temperature in the thickest part of the legs.

Then, put the needle a little further, take it back a bit and check again: is the temperature going down, than that location is the core of the meat. Let the temperature on that spot then rise again to the preferred core temperature of 58-60 degrees Celsius.

Suggestion: you can serve your turkey with our sauce Périgueux (wintertruffle gravy), morel sauce, creamy truffle sauce or Albufera sauce. If you prefer to use the cooked cream butter to make your own sauce, you can use our poultry stock with the butter and whip it up with some cubes ice cold cream butter. Flavor it with pepper and salt.

Enjoy your dinner!

We wish you warm en nice Christmas holidays and a healthy 2022!

Arno and Monique Veenhof and team Slagerij De Leeuw - 2021