

## 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 turkey get to room temperature for approximately 5 - 6 hours.
- in case of a deboned and stuffed turkey, remove the vacuum plastic 2 hours before and let it 'breathe'.

**Preheat the oven at 90 degrees Celsius.** Cover the turkey all over with cream butter. Put the turkey in the preheated oven on a rack with a drip tray under it. Cook the turkey until the core temperature has been reached. For example, if you have a turkey of 4 kg, it can take about 3 - 3,5 hours, if it is heavier it can even take 5 - 6 hours. Attention: this is only an *indication*, it depends of what kind of oven you use, if the inside of the turkey was on room temperature as well, and if it is stuffed or not.

To verify if the turkey is ready, we advise to use a core temperature meter.

A) turkey: **core temperature in the thickest part of the legs 58-60°C.**

B) stuffed turkey: **core temperature in the middle of the stuffing 58-60°C.**

To measure the exact temperature: put the needle a little further, slowly take it back a little and check again. If the temperature goes down, than that is where the core of the meat is. Let the temperature then rise again on that spot to the preferred core temperature as mentioned above.

Suggestion: you can serve your turkey with one of our homemade sauces. If you prefer to use the cooked cream butter to make your own sauce, you can use our turkey stock with the butter and whip it up with some ice cold cubes cream butter. Flavor it with pepper and salt.

Enjoy your dinner and we wish you good holidays!

Arno and Monique Veenhof and team Slagerij De Leeuw