

ELEVATE YOUR EVENT

CHRISTMAS 2024 RECIPES
BY SIMON WOOD



CHRISTMAS - THE ROAST BEAST

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INGREDIENTS

FOR THE OVEN

A medium Free Range Bronze
Whole Turkey with Giblets (5-6kg)

6 Carrots halved longways
1 head celery
2 bulbs Garlic halved
6 Large Onions halved
2 Clementine halved
A bunch of each Sage, Rosemary
& Thyme
Fine sea salt

METHOD

Hints and Tips - a guide



If you have stuffed the Turkey you will need to remember to Weigh it again and calculate the cooking time (You need to cook your bird for 20 minutes per 500g/1lb). 20 minutes per pound
Cook your Bird from room temperature not straight from the fridge, make sure you cover with a little veg oil season with salt and then with Tinfoil

Preheat your oven to 220°C and as soon as you put your turkey in turn it down to 180°C, 350°F, Gas 4.
Baste your turkey regularly this will keep the meat succulent.

I Like to add Sage, Rosemary & Thyme and a halved clementine inside the cavity of my turkey
Cover the breast of your bird with smoked streaky bacon and butter this will keep it from drying out.
I like to sit my Turkey on the halved vegetables listed above, these keep it raised from the bottom of the roasting tin and allow the hot air to circulate and cook the bird evenly

Remove the tin foil for the last 50 minutes and continue to baste regularly