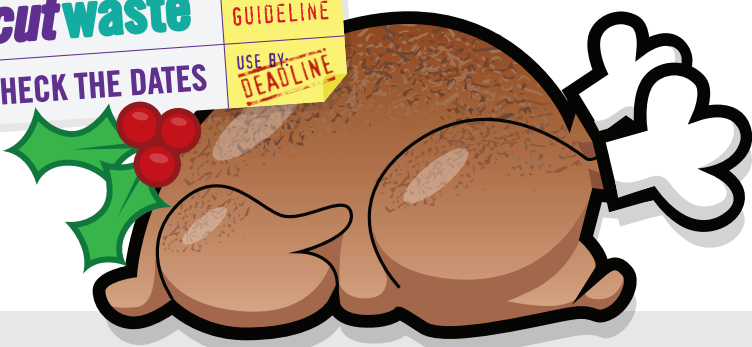


YOUR TURKEY TIPS!



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HOW TO CALCULATE THE AMOUNT OF TURKEY YOU NEED

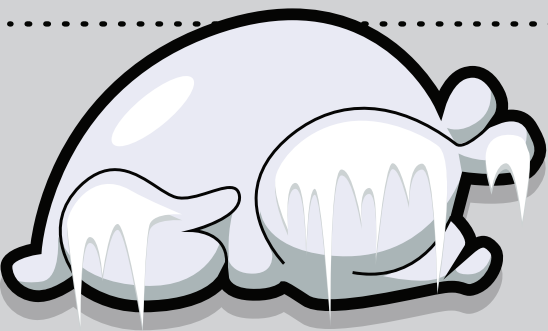
3-4kg	4-5kg	5-6kg	6-7kg	7-8kg
4-6 people	6-8 people	8-10 people	10-12 people	12-15 people

BUYING AND STORING YOUR TURKEY

A fresh turkey stored in your fridge should be cooked within two days of purchase



STORE IT ON THE BOTTOM SHELF OF THE FRIDGE, ON A DEEP PLATE OR DISH TO CATCH ANY JUICES AND KEEP IT COVERED



A frozen turkey should be put into your freezer without delay. When needed, defrost in your fridge. Allow 24 hours for every 2-2.5kg – it can take up to 3 days to defrost a 7.5kg turkey

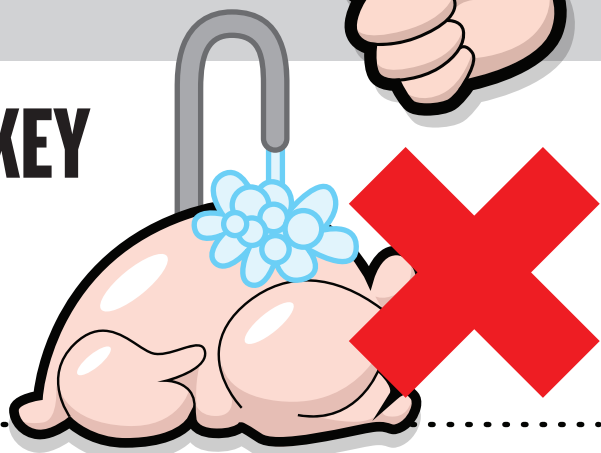
YOU'LL KNOW A FROZEN TURKEY IS COMPLETELY THAWED WHEN:

- ✓ BODY IS SOFT
- ✓ LEGS CAN BE MOVED
- ✓ NO ICE CRYSTALS IN THE CAVITY

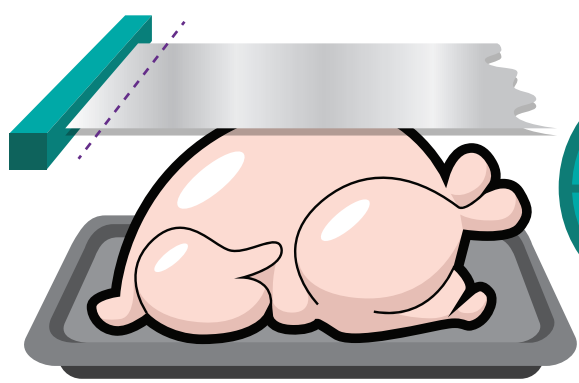


ADVICE FOR COOKING YOUR TURKEY

Do not wash your turkey. Handle your turkey as little as possible and wash your hands and any surfaces thoroughly with warm soapy water



PREHEAT YOUR OVEN TO 180°C (FAN ASSISTED)



Place turkey **breast side up** on roasting tray. Cover loosely with foil

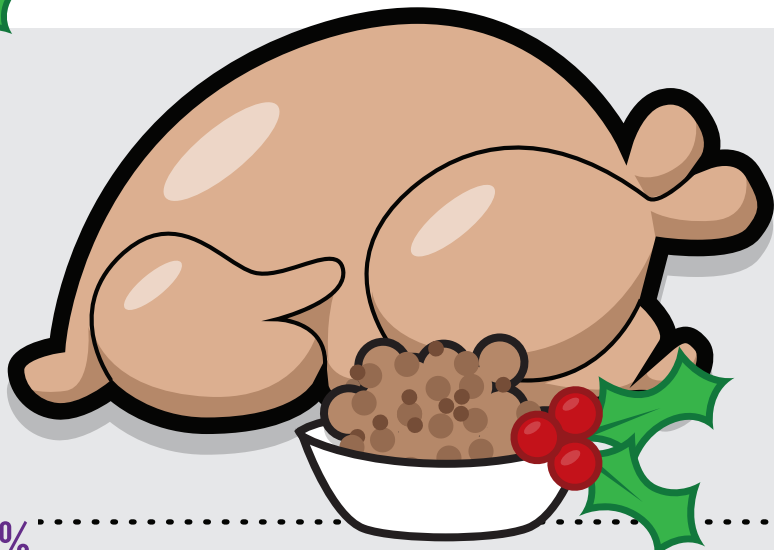
Baste every hour

Remove foil for last 30 mins to **brown** the bird. If it's already brown, keep foil on to keep the turkey moist

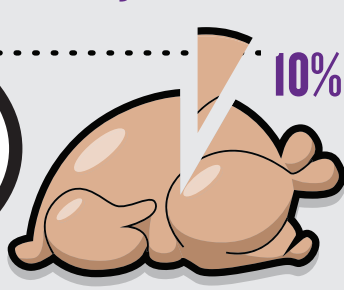
STUFFING YOUR TURKEY

Electric fan-assisted oven = **stuff the body cavity of the turkey**

Any other type of oven = **cook the stuffing separately**



For example, 500g stuffing for a 5kg turkey

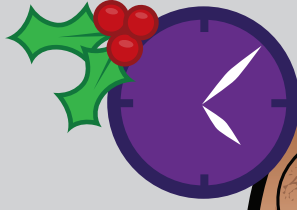


DO NOT TO OVERSTUFF – USE ONLY 10% OF THE TURKEY WEIGHT IN STUFFING. ALLOW EXTRA COOKING TIME FOR A STUFFED TURKEY

CHECK YOUR TURKEY IS COOKED!

DOUBLE CHECK...

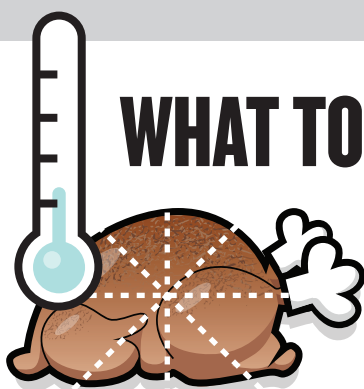
- ✓ it's piping hot throughout
- ✓ there's no pink meat left
- ✓ its juices run clear (when thickest part of the leg/breast is pierced with a clean fork)
- ✓ its stuffing is piping hot throughout



Allow the turkey to rest for **30 mins** before carving. Cover the bird with foil

OPENING /CLOSING THE OVEN DOOR AND OTHER FOODS IN THE OVEN CAN AFFECT HOW WELL YOUR OVEN WORKS SO YOU MAY NEED TO ALLOW EXTRA COOKING TIME

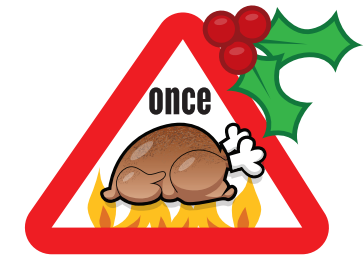
WHAT TO DO WITH YOUR LEFTOVERS



Cover leftovers and place in fridge within 2 hours of cooking

Ensure meat is cooled as quickly as possible. Help cool your turkey by cutting it into pieces

Once in the fridge, leftovers should be eaten within **3 days**



If freezing leftover meat, wrap well and place in a suitable container for freezing

When reheating, ensure it's heated until piping hot throughout. **Make sure food is only reheated once**



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