

DEFROST YOUR TURKEY (& GRAVY)!

23rd December

Lunchtime: Put your Celebration Crown of Turkey & Duck and Turkey Gravy into the fridge to defrost for 48hrs. If using **COOK Cranberry Sauce** microwave as per instructions and store in the fridge.

or

24th December

Evening: Defrost your Celebration Crown of Turkey & Duck at room temp for 12hrs. Put Turkey Gravy into the fridge to defrost. If using **COOK Cranberry Sauce** microwave as per instructions and store in the fridge.



You will need: 3 x large roasting trays; 1 x medium roasting tray; 2 x large saucepans; vegetable oil for potatoes; foil to cover turkey.

10.25am Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5.

10.40am Put your **Celebration Crown of Turkey and Duck** on a roasting tray and cover with foil. Place on the middle shelf of the oven.

12.25pm Remove the foil from the turkey to let it brown.

- 12.30pm
- Turn up the oven to 190°C / 210° / Gas 6.
 - Drizzle some oil into a large roasting tin for your potatoes and pop it on the top shelf to heat for a few minutes.
 - Empty your **Honey-Glazed Carrots with Thyme** and **Roast Parsnips** onto a deep baking tray, spreading out as thinly as possible and put in the oven on the bottom shelf.
 - Take out the heated roasting tray, empty your **Roast Potatoes** onto it so they're in a single layer and return to the top shelf of the oven.



12.55pm

Turkey comes out. Insert a skewer in the centre and check the juices run clear (give it another 15-20 mins if not). Reserve juices for gravy. Cover completely with foil to rest and keep warm.

1.10pm

Move the parsnips and carrots up to the middle shelf. Put **Pigs in Blankets** onto a roasting tray and into the oven on the bottom shelf, along with the **COOK Stuffing**.

1.25pm

- Toss the potatoes, parsnips and carrots so they cook evenly.
- Separate and turn the **Pigs in Blankets**.

1.35pm

- Turn oven up to 220°C / 240°C / Gas 9 to crisp up vegetables.
- Break up the **Brussels Sprouts with Chestnuts and Cranberries** and decant into a large saucepan with a splash of water; cook over low heat, stirring occasionally.
- Decant **Turkey Gravy** and your reserved turkey juices into a large pan and cook on a medium heat. When the gravy starts to bubble, reduce to a low heat and keep hot until ready to serve.
- If using **COOK Bread Sauce** (not gluten free), microwave as per instructions; can be kept warm in a pan, over a low heat.

1.55pm

Increase the temperature of the sprouts for 5 mins, stirring regularly.

2pm

- Remove potatoes, parsnips, carrots, stuffing and pigs in blankets from the oven (ensure everything is piping hot).
- If you prefer your veg a little crispier, leave for an extra 10 minutes. Everything will stay warm.
- Carve the turkey and serve.



★ ★ ★ **LET THE CHRISTMAS LUNCH BEGIN!** ★ ★ ★