

DEFROST YOUR TURKEY (& GRAVY)!

23rd December

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



24th December

Evening: Defrost your Stuffed Crown of Turkey 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.

10.30am Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5.

10.45am Put your (defrosted) **Stuffed Crown of Turkey** on a roasting tray in the oven, middle shelf, uncovered.

11.25am Cover the turkey with foil to prevent it browning too much.

12.45pm Put **Pigs in Blankets** onto a medium roasting tray and into the oven on the bottom shelf, alongside the **COOK Stuffing**.

12.55pm

- Turkey comes out. Insert a skewer in the centre and check the juice runs clear (give it another 10 mins if not). Reserve juices for gravy. Cover completely with foil to keep warm (it needs to rest before carving).
- Turn up oven to 190°C / 210°C / Gas 6.



1.05pm

- 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 another deep baking tray, spreading out as thinly as possible, and put in the oven on the middle shelf.
- Separate and turn the **Pigs in Blankets** and check they aren't browning too much.
- 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.



1.30pm

Toss the potatoes, parsnips and carrots so they cook evenly.

1.40pm

- Decant **Brussels Sprouts with Chestnuts and Cranberries** into a large saucepan with a splash of water. Cook over a low heat, stirring occasionally.
- Decant **Turkey Gravy** and 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.
- Remove Pigs in Blankets and Stuffing from the oven and keep warm. Turn oven up to 220°C / 240°C / Gas 9 to crisp up the potatoes.
- If using **COOK Bread Sauce** (not gluten free), microwave as per instructions; it 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 and carrots from the oven, carve the turkey and serve. Ensure everything is piping hot!



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