

# —COOK—

## CHRISTMAS DINNER

FOR 12

### TURKEY DINNER

- Celebration Crown of Turkey & Duck (1x12ptn)
- Pork & Apricot Stuffing (2x8ptn)
- Pigs in Blankets (3xpacks of 8)
- Roast Potatoes (3x4ptn)
- Turkey Gravy (3x400g)
- Roasted Carrots with Orange & Thyme (3x4ptn)
- Brussels Sprouts & Buttered Leeks (3x4ptn)
- Roast Parsnips with Vicenza Cheese (3x4ptn)



| cooks in 4hrs 5 mins | £106.75

# THE DEFROST

(DON'T SKIP THIS BIT!)

22<sup>nd</sup> December

Take your turkey out of the freezer; remove all the packaging, put it on a plate and cover loosely with clingfilm on 22<sup>nd</sup> December (i.e. 72 hours before you plan to eat). If your fridge is turned right down, this could affect the defrost time.

or

24<sup>th</sup> December

Alternatively, before you go to bed on Christmas Eve, remove your turkey from all its packaging, put it on a plate and cover loosely with clingfilm and leave it out in the kitchen (out of reach from any pets!).

## CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.

Total cooking time 4 hours 5 mins.

You will need: 3 large baking trays; 1 medium baking trays; 2 large saucepans; vegetable or rapeseed oil for the potatoes; enough foil to cover the turkey twice (once while cooking, once resting) and the Pork & Apricot Stuffing.

Remember: a full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each of the dishes.

9.55am

- Fire up your oven to 190°C / 170°C fan / Gas 5 and pre heat.
- Take the **Roast Potatoes, Roasted Carrots, Roast Parsnips, Brussels Sprouts & Buttered Leeks, Pigs in Blankets, Turkey Gravy and Pork & Apricot Stuffing** out of the freezer and leave on the side for later.
- If you have some of our **Cranberry Sauce**, microwave it as per the instructions then put in the fridge.

10.10am

Place the defrosted **Celebration Turkey** on a large tray, cover loosely with foil and put it on the middle shelf in your preheated oven.





12.10pm	<ul style="list-style-type: none"> <li>Remove the foil from the turkey and put it back in the oven.</li> <li>Remove all the packaging from the <b>Pigs in Blankets</b> and remove the lid from the <b>Pork &amp; Apricot Stuffing</b>, then put them on a baking tray on the bottom shelf to start cooking.</li> </ul>
12.40pm	Separate and turn the <b>Pigs in Blankets</b> and pop them back on the bottom shelf of the oven.
12.45pm	Drizzle some oil into a large baking tray for your potatoes and pop it on the top shelf to heat.
12.50pm	Take out the heated baking tray, empty your <b>Roast Potatoes</b> onto it so they're in a single layer and return to the top shelf of the oven.
1pm	<ul style="list-style-type: none"> <li>Remove the Turkey from the oven and use a fork or skewer to pierce the centre of the meat to ensure the juices run clear, with no hint of redness. Cover with foil and leave it to rest (we'll add the resting juices to the gravy later)..</li> <li>Turn the oven up to 210°C / 190°C fan / Gas 6.5.</li> <li>Empty the <b>Roast Parsnips</b> on to a large baking tray, spreading them out as evenly as possible, and put on the middle shelf now the Turkey is resting. Make sure there's room for the Carrots on the same tray, as you will be adding these later.</li> </ul>
1.20pm	Turn the <b>Roast Potatoes, Roast Parsnips and Pigs in Blankets</b> to ensure they cook evenly. Add the <b>Roasted Carrots</b> to the same tray as the Roast Parsnips, spreading them side by side as evenly as possible.
1.35pm	<ul style="list-style-type: none"> <li>Decant the <b>Brussels Sprouts &amp; Buttered Leeks</b> into a large saucepan with 5tbsps of water. Cook over a low heat without a lid, so that you are able to stir occasionally.</li> <li>Decant the <b>Turkey Gravy</b> into a large pan with 4tbsps of water and cook on a medium heat. When the gravy starts to bubble, reduce to a low heat to keep hot until you're ready to serve.</li> <li>Remove the <b>Pork &amp; Apricot Stuffing</b> from the oven, cover in foil, and leave to rest.</li> </ul>



1.40pm	<ul style="list-style-type: none"><li>• Turn the oven up to 220°C / 200°C fan / Gas 7.</li><li>• Take the <b>Pigs in Blankets</b> out of the oven if they look ready. If not (or you just like them a little crispy) leave them in with the <b>Carrots, Roast Parsnips and Roast Potatoes</b>. But remember to keep an eye on them!</li><li>• If you're using <b>COOK Bread Sauce</b>, follow the instructions on the pack and microwave. It can then be kept warm in a pan, over a low heat – adding a splash of milk if needed.</li><li>• Carve the turkey and spoon half of the resting juices over the top to help keep it moist.</li></ul>
1.55pm	Turn up the heat on the <b>Brussels Sprouts &amp; Buttered Leeks</b> for 5 mins, stirring regularly. Add the remaining resting juices from the Turkey to the Gravy and make sure it's piping hot. Heat your dinner plates in the microwave.
2pm	Dinner is served! If you prefer your veg a little crispier, you can leave for an extra 10 minutes – don't worry, everything will stay warm. <b>Enjoy your Christmas Dinner!</b>

*Your oven may have its own quirks, so these cooking times are a guide.  
Keep an eye on it and check everything's piping hot before serving.*

If you're also cooking the Stuffed Turkey Thigh go to  
[www.cookfood.net/turkey-thigh](http://www.cookfood.net/turkey-thigh) for instructions

“We had comments such as  
‘best Xmas lunch ever’, which  
from my 75 year-old mother  
was a massive compliment”

Debra