

— COOK —

"Every bit as  
delicious as it sounds"  
The Independent,  
Best Buy

## STRESS-FREE CHRISTMAS LUNCH FOR 12

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

### A CARBON-NEUTRAL CHRISTMAS LUNCH

When you buy any of our Christmas lunch bundles for 2, 8 or 12 your meal will be carbon neutral from field to fork.



cooks in 3hrs 35 mins | £177

## DEFROST YOUR TURKEY (& GRAVY)!

23<sup>rd</sup> 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

24<sup>th</sup> 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 the potatoes;  
foil to cover the turkey.

A full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each dish.

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

10.40am Put your (defrosted) **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 **Buttered Roast Carrots** 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 the turkey completely with foil and a clean tea towel and rest. Don't worry, it will stay lovely and warm.

1.10pm

Move the parsnips and carrots up to the middle shelf. Put the **Pigs in Blankets** onto a roasting tray and into the oven on the bottom shelf, along with the **Pork & Apricot 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 Sage & Red Onion** and decant into a large saucepan with a splash of water; cook over low heat, stirring occasionally.
- Decant the **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!

*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.*