



DRYDEN TURKEYS

Free range bronze turkeys

Cooking Instructions for Breast Roasts



For best results, remove your breast roast from the fridge 1 hour before cooking, to allow it to reach room temperature.

Preheat your oven to 180°C (160° fan) Gas 4/5. For an Aga, use closest to these temperatures.

Cooking Times for Breast Roasts:

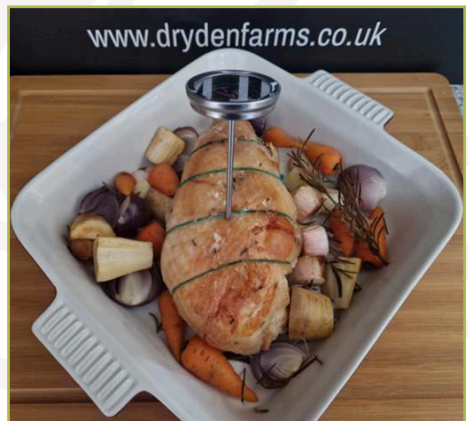
Weight	1 kg	1.5 kg	2 kg
Roasting Time	1 hour	1 ½ hours	1 ¾ hours
Resting Time	30 mins	30 mins	1 hour

Using Your Thermometer:

Our turkeys cook quicker than a standard commercial turkey, and all ovens vary, so using a thermometer helps ensure no cooking errors! We recommend cooking your turkey to **65 degrees centigrade**.

Halfway through the recommended cooking time, push the needle of the thermometer into the thickest part of the breast meat.

If it is not at **65 degrees centigrade**, check every 5 minutes until this is reached. Alternatively, you can test whether it is ready by inserting a fork or skewer into the deepest part of the breast roast to see whether the juices run clear.



How to cook your Dryden Bronze Breast Roast:

1. Place your breast roast **SKIN SIDE UP**, in your roasting tin and season with salt and pepper. Place some chopped vegetables around the breast roast and add 250ml of water to the tin.
We recommend you do not cover the breast roast in foil.



2. To avoid disappointment do not overcook your turkey; **use the thermometer** to check your breast roast regularly.



3. Once the thermometer reaches **65 degrees centigrade**, remove the breast roast from the oven.
We recommend you do not cover the bird in foil, or it may sweat and continue cooking.

4. Allow your breast roast to rest for **20 to 30 minutes** before carving. If you wish, you can use the meat juices to make the most wonderful turkey gravy. Just make sure you skim off any excess fat!



Please note: Our cooking instructions are a guide only.
All ovens are different, and your oven may reduce the cooking time.
If in doubt, regularly check the turkeys temperature with your thermometer.