



OUR GUIDE TO THE PERFECT BONED TURKEY BREAST
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COOKING THE PERFECT BONED TURKEY BREAST

SMALL <i>Approx 1.2 Kg</i>	50 minutes	Cook at 180°C
MEDIUM <i>Approx 2.5 Kg</i>	1 hour 20 minutes	Cook at 180°C
LARGE <i>Approx 4 Kg</i>	2 hours 10 minutes	Cook at 180°C for half the time, then reduce to 160°C
EXTRA LARGE <i>Approx 6 Kg</i>	3 hours 20 minutes	Cook at 180°C for half the time, then reduce to 160°C

- When cooking boneless turkey breast we recommend covering the roast in tin foil, this will keep the heat under the surface and create steam, keeping the lean breast deliciously succulent and juicy.
- Adding a small amount of stock or white wine will help to baste the roast while it cooks, we recommend regular basting throughout the cooking process.
- Be creative and don't be afraid to add fresh herbs such as sage or thyme to the roasting dish
- 20 mins before the end, we advise you remove the foil and turn up the heat to crisp the bacon.
- Allow the roast to rest for 30 mins covered in foil before carving, this resting period allows the juices to draw back into the roast and ensures a moist and tender meat.