

INGHAM'S
Always Good

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FESTIVE



ROAST TURKEY WITH CITRUS AND HERB BUTTER

6-8 SERVES | 3.5 HOURS

WHAT YOU NEED INGREDIENTS

- 4kg (size 40) Ingham's Frozen Whole Turkey
- ½ bunch fresh lemon thyme
- 1 cinnamon quill
- 3 fresh bay leaves
- 2 tablespoons olive oil
- Gravy and crispy roasted potatoes, to serve

Citrus and Herb Butter

- 1 orange
- 150g salted butter, chopped, softened
- 1 tablespoon fresh lemon thyme leaves
- 2 tablespoons finely chopped fresh parsley
- 2 cloves garlic, crushed
- 1 teaspoon finely grated lemon rind
- Salt and pepper, to taste

Celeriac & Brussels Sprout Remoulade

- 400g (about ½ head) celeriac, peeled and shredded
- 2 Granny Smith apples, shredded
- 150g Brussels Sprouts, thinly sliced
- ½ cup whole-egg mayonnaise
- 1/3 cup toasted slivered almonds
- 1/3 cup chopped fresh parsley
- Juice of 1 lemon
- Salt and pepper, to taste



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HOW TO COOK IN A FEW SIMPLE STEPS

1. Thaw according to instructions on pack
2. Preheat the oven to 180C (fan-forced).
3. To make butter, finely grate zest from orange, then cut into quarters. Combine zest with remaining ingredients in a bowl and mix well. Season with salt and pepper.
4. Place Whole Turkey on a clean board. Pat dry with absorbent kitchen paper. Tuck wings underneath. Gently slide your fingers under the skin of each breast to form a pocket, without tearing the skin. Fill pockets evenly with butter mixture. Secure closed with toothpicks. Fill cavity with orange quarters, lemon thyme, cinnamon and bay leaves. Secure legs together with unwaxed kitchen string.
5. Place turkey, breast-side up, in a large, oiled roasting pan. Brush with oil. Season with salt and pepper. Cover turkey with baking paper, then cover pan completely with foil.
6. Cook in oven for 2½ hours. Remove from oven. Discard foil. Brush with pan juices. Return to oven.
7. Cook for a further 20-25 minutes, brushing with pan juices halfway through, or until juices run clear when a skewer is inserted into the thickest part of the thigh. Remove from oven. Transfer to a plate and rest, loosely covered with foil for 30 minutes.
8. To make remoulade, combine all ingredients in a large bowl and toss to coat.
9. Serve turkey with remoulade, gravy and crispy roasted potatoes.