

Always Good Always Delicious

OUR FINEST TURKEY SELECTIONS



Turkey and Brie
Baguette with
Cranberry Sauce

OVEN
ROASTED
TURKEY
HALF
BREAST

SERVING SUGGESTION



— MADE WITH 100% AUSSIE TURKEY —

Cooked TURKEY

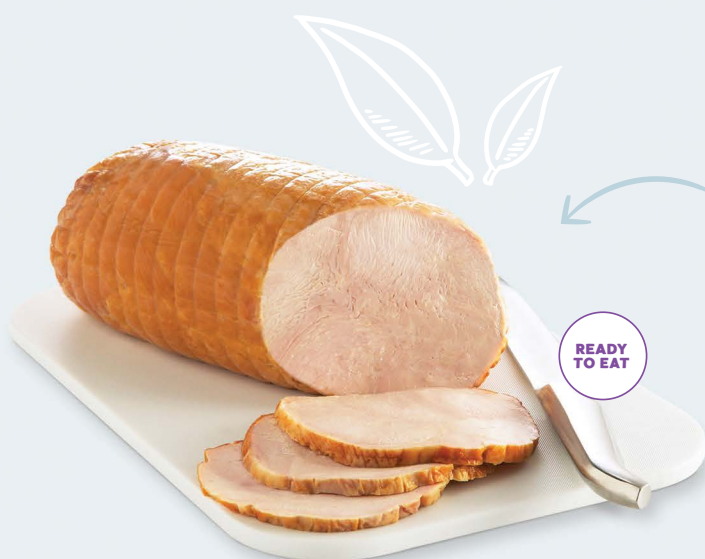
TURKEY HALF BREAST

Half Breasts are deboned and available in two varieties; Oven Roasted and Sweet Herb & Mustard. Both are marinated and seasoned then oven roasted to perfection.

PRODUCT CODE	PRODUCT DESCRIPTION	APPROX. UNIT WEIGHT	CARTON CONTENTS
7770100	Oven Roasted Turkey Half Breast	1.2-2.7kg*	3
7720100	Herb & Mustard Turkey Half Breast	1.2-2.7kg*	3

FEATURES & BENEFITS

- ✓ Gluten Free
- ✓ Easy to slice or shave
- ✓ Simply slice and serve
- ✓ No Wastage
- ✓ Ideal to serve hot or cold
- ✓ Natural turkey breast



NATURALLY REDGUM SMOKED

Australian premium quality turkey breast marinated and smoked to perfection with Australian Redgum.

PRODUCT CODE	PRODUCT DESCRIPTION	APPROX. UNIT WEIGHT	CARTON CONTENTS
7904100	Aldinga Smoked Turkey Breast	2.4-2.6kg*	2

FEATURES & BENEFITS

- ✓ Ready to heat and serve
- ✓ Simply slice and serve
- ✓ No wastage
- ✓ Smoked with 100% Natural Redgum

HEALTHY SELECT TURKEY BREAST & SLICED TURKEY BREAST

Made with tender Australian turkey breast.

PRODUCT CODE	PRODUCT DESCRIPTION	APPROX. UNIT WEIGHT	CARTON CONTENTS
7750300	Healthy Select Turkey Breast	2kg*	4
7780800	Sliced Turkey Breast	1.25kg*	4



*Random Weight. Due to premium quality of the raw materials used, the portion weights are only an approximation and should be used as a guide only.

Frozen TURKEY

FROZEN RAW WHOLE TURKEY

Sizes range from 2.4-8.8+kg subject to availability at time of order.

PRODUCT CODE	PRODUCT DESCRIPTION	APPROX. UNIT WEIGHT	CARTON CONTENTS
7002400	Frozen Self Basting	2.4kg	5
7002600-7003200	Frozen Self Basting	2.6-3.2kg	4
7003400-7004800	Frozen Self Basting	3.4-4.8kg	3
7005000-7006800	Frozen Self Basting	5.0-6.8kg	2
7007000-7011000	Frozen Self Basting	7+kg	1



FROZEN RAW TURKEY BUFFÉ

Turkey Buffé consists of whole turkey breast with the first wing joint attached with wings & legs removed.

PRODUCT CODE	PRODUCT DESCRIPTION	APPROX. UNIT WEIGHT	CARTON CONTENTS
7214000	Frozen Flavour Basted Buffé	4-5kg	2
7215000	Frozen Flavour Basted Buffé	5-6kg	2
7216000	Frozen Flavour Basted Buffé	6-7kg	2
7217000	Frozen Flavour Basted Buffé	7-8kg	2
7218000	Frozen Flavour Basted Buffé	8-9kg	2
7224000	Frozen Buffé	4-5kg	2
7225000	Frozen Buffé	5-6kg	2
7226000	Frozen Buffé	6-7kg	2
7227000	Frozen Buffé	7-8kg	2
7228000	Frozen Buffé	8-9kg	2



FROZEN TURKEY ROASTS

Tender Australian turkey breast or thigh, skin on.

PRODUCT CODE	PRODUCT DESCRIPTION	APPROX. UNIT WEIGHT	CARTON CONTENTS
7630200	Frozen Turkey Carvery Roast	3kg	4
7616900	Frozen Turkey Breast Ready 2 Roast	1kg	6
7613800	Frozen Turkey Breast Ready 2 Roast	2kg	6
7630800	Frozen Turkey Thigh Roast	1kg	6





ROAST TURKEY BUFFÉ WITH SPICED HONEY GLAZE

4-6 SERVINGS

2.5 HOURS

INGREDIENTS

3kg Ingham's frozen Turkey Buffé

Sea salt flakes, to taste

Roasted mixed vegetables, to serve

Spiced Honey Glaze

1 star anise

1 cinnamon quill

2 teaspoons cumin seeds

2 teaspoons black peppercorns

2 teaspoons coriander seeds

1¼ cups (310ml) dry white wine

½ cup honey

75g salted butter, melted

⅓ cup orange juice

HOW TO COOK

1. Thaw according to instructions on pack.
2. Preheat the oven to 180°C (fan-forced).
3. To make glaze, place star anise, cinnamon and cumin, pepper and coriander in a large saucepan. Place over a medium-low heat and cook, stirring for 4-6 minutes or until toasted and fragrant. Add wine, honey, butter and juice and stir until melted. Bring to boil. Reduce heat to medium and simmer for about 15 minutes, or until thickened. Remove from heat.
4. Pat Turkey Buffé dry with absorbent kitchen paper. Place upright in an oiled, large roasting pan. Brush half the glaze over the turkey. Season with salt. Add ¾ cup water to the base of the pan. Loosely cover turkey with a sheet of baking paper, then tightly cover pan with foil.
5. Cook in oven for 55 minutes. Remove and brush with remaining glaze. Re-cover with foil and return to oven. Cook for a further 55 minutes.* Remove and discard foil and paper. Brush juices from bottom of the pan over turkey. Return, uncovered to oven.
6. Cook for about 15-20 minutes, or until dark golden brown and juices run clean when a skewer is inserted into the thickest part of the breast. Transfer to a serving plate and rest, loosely covered with foil, for 10 minutes.
7. Serve turkey with roasted mixed vegetables.

*Adjust total cook time to size of Turkey Buffé. Approx 40 minutes per kg required cook time.



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