



Roasted Whole Turkey

There's nothing worse than a dry turkey, use our easy-to-follow recipe to get the best results from your organic bird

Serves: 8

Prepare: 5 Minutes

Cook: 2 Hours 10 Minutes

Difficulty: easy

Ingredients

- 1 [organic whole turkey](#)
- 1tsp sea salt
- 1tsp black pepper

Method

1. Allow the turkey to rest at room temperature for two hours, it's best to remove the trussing string before cooking
2. Do not stuff the main cavity as this prevents the turkey from cooking properly, instead opt for an apple, lemon or onion
3. Preheat your oven to 230 °C/ 210°C fan
4. Sprinkle the turkey with salt and pepper and place in a deep bottomed roasting tray breast side down, insert a timer if you have one and cover loosely with tin foil
5. Cook the turkey at this temperature for the first 20-60 minutes depending on size, before reducing the heat to 190°C/ 170°C fan for the remaining time
6. Roast for 30 minutes per kg
7. Everyone loves crispy skin, so remove your foil and turn your turkey on its back for the last 20-30 minutes of roasting time
8. Remove from the oven, cover loosely with foil and rest well before carving
9. Whilst resting, pour the juices from your roasting tray into a saucepan and reduce over a high heat to make the most delectable jus.