



Roast Turkey

Gaggenau Appliances: Combi-Steam Oven
 Heating Mode(s): Convection + 30% Humidity
 Temperature(s): 425°F / 325°F
 Required Accessories: Unperforated Cooking Container + small roasting rack
 Preparation Time: 15 minutes
 Cooking Time: 1 hour 30 minutes
 Makes: 6 servings

Cooking Tips:

Turkey roasted in a combination of convection and steam yields an amazing result but the cooking method is different to traditional recipes. For best results, season the turkey a day in advance with the dry rub and let it sit outside of the refrigerator in a cool place at least 2 hours before cooking. The turkey is best cooked resting on a roasting rack (from a cookware store) in the shallow Unperforated Cooking Container, this allows the convection heat to circulate evenly around the turkey and keeps the juices in the bird. If no rack is available the turkey can be cooked on the Wire Rack with the Unperforated Cooking Container underneath to catch the drippings.

Whole turkey roasted in convection does not require basting or turning and because of the faster cooking time, stuffing is not recommended. Using the Core Temperature Probe programmed to 165°F will yield perfectly cooked turkey. However, plan to rest the turkey for 30 minutes before carving.

In this time the internal temperature will rise to 185°F. During this time side dishes such as roasted vegetables or baked stuffing can be cooked and will be ready to serve once the turkey is carved.

For the turkey:

One 12 lb (5.4 kg) whole turkey, giblets from both ends removed
 1 tsp (4 ml) kosher salt
 ½ tsp (2 ml) freshly ground pepper
 1 tbsp (15 ml) Old Bay seasoning
 ¼ cup (60 ml) vegetable or olive oil

Pat the turkey dry with paper towels; combine the seasoning with the oil and rub into the skin. Set the turkey aside to lose the chill for at least an hour and up to two hours in a cool place. Using the left control knob, set the oven to the **Convection + 30% Humidity** mode. Using the right control knob, set the oven to preheat to 425°F. Place the turkey on a rack in the Unperforated Cooking Container, insert the Core Temperature Probe into the thickest part of the breast, taking care not to touch bone, and slide onto the bottom rails of the oven. Insert the Core Temperature Probe sensor into the receptacle in the oven; close the door.

Touch the probe symbol on the control panel and select an internal temperature of 165°F; touch the probe symbol again to confirm. Now set the cooking timer for 15 minutes. Once the timer has elapsed, use the right control knob to reduce the oven temperature to 325°F. In some models approximately halfway through the cooking time the estimated cooking time will appear in the display so you will know exactly what time the turkey will reach the programmed internal temperature.

When the turkey is cooked, remove it from the oven and set the turkey aside to settle. When the turkey has cooled for about 15 minutes, pick it up with two clean kitchen towels and drain all the juices from the turkey into the cooking container. Set the turkey on a carving board and tent loosely with foil.

To make the gravy:

4 tbsp (60 ml) unsalted butter
 4 tbsp (30 ml) flour
 2 cups drippings from the turkey roasting pan augmented with chicken stock if needed

Melt the butter in a medium saucepan over moderate heat and stir in the flour. Cook the roux for 3 - 4 minutes, stirring with a whisk to make a paste; then pour the accumulated pan juices into the saucepan and whisk to combine. For a richer gravy with a deeper color, add 2 tbsp bourbon to the gravy.

Check the seasoning before serving.

Tip: For extra turkey stock, simmer the turkey neck with a small onion, 1 carrot, 2 ribs of celery and a bay leaf while the turkey is cooking. Giblets can be sauteed and chopped to incorporate into the gravy if desired.