

Roast Christmas Turkey

Gaggenau Appliance:

Preparation Time: 15 minutes

Cooking Time: 2 hours 30 minutes + 30 minutes resting

Serves: 4



Ingredients

4kg free range turkey
Sea salt and freshly
ground pepper, to season

Spice mix

1 tbsp smoked sweet paprika
2 tsp onion powder
2 tsp garlic powder
2 tsp cayenne
2 tsp ground black pepper
2 tsp dried thyme
4 tbsp melted butter

Method

Preparation

1. Preheat oven to Hot air 200°C + 80% humidity.
2. Rinse the turkey with cold running water and gently pat dry with paper towel. Place in Gastronorm roaster. Tie the legs with kitchen string. Mix all the spices with the melted butter. Brush liberally over the turkey.
3. Place in oven on shelf position 1, set Core temperature probe to 70°C and cook for 20 minutes. Reduce oven to Hot air 180°C + 60% humidity and cook for a further 20 minutes. Reduce oven to Hot air 160°C + 30% humidity and continue cooking, basting intermittently, until Core temperature probe reaches 70°C. Approximately 2 hours 30 minutes.
4. Remove from oven and rest, loosely covered with foil, for 30 minutes.

To finish

1. Carve the turkey and serve with pan juices or gravy.