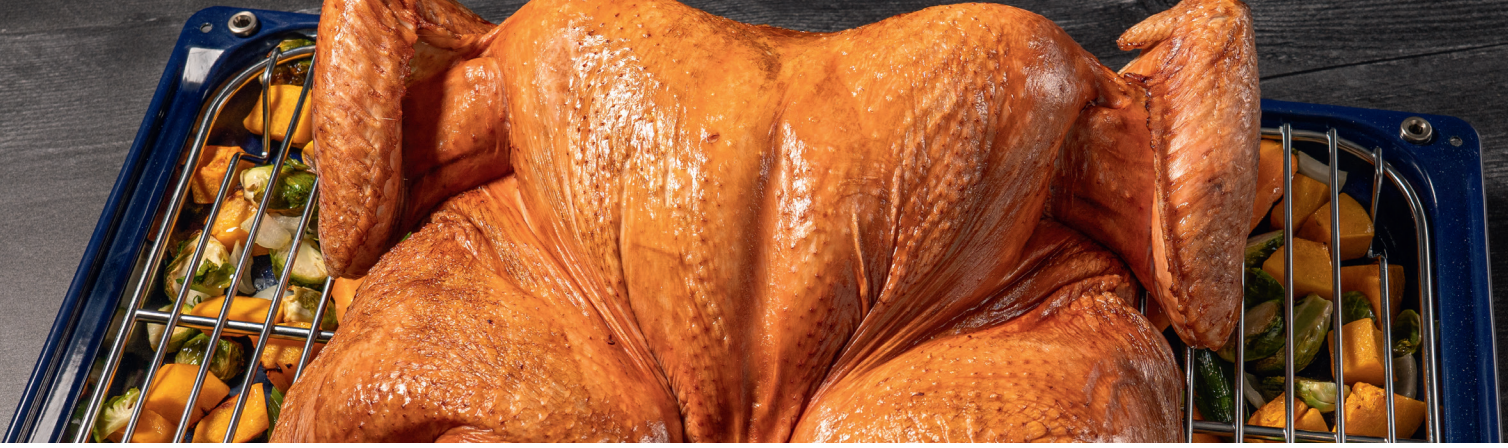




CONVECTION ROAST SPATCHCOCKED TURKEY

Appliance: **BO, BOP and EB Ovens**

Servings: **8-10**

Roasting a whole turkey makes a wonderful presentation but taking the time to spatchcock the turkey prior to roasting does offer some advantages that can ease the stress of preparing a large feast. Removing the backbone in advance gives you great bones for making stock for gravy and to add to your stuffing casserole. The turkey cooks more evenly when laid flat, the overall cooking time is faster and carving is much easier.

Because the cooking time is faster for a spatchcocked bird it is recommended to use the oven core temperature probe to avoid overcooking the bird. Insert the probe in the thickest part of the breast to avoid overcooking the breast meat and if the thighs require a little more cooking after the resting period they can be returned to the oven for another 12-15 minutes of cooking if needed.

For a crisp skinned turkey it's best to let the turkey sit uncovered for a day in the refrigerator and for added flavor the turkey can be roasted on a bed of vegetables.

Ingredients

1 12-15lb turkey (5 - 7kg)
2 tbs (30 ml) kosher salt
3 leeks, trimmed

Instructions

Remove the turkey from the packaging a day or two in advance of cooking, remove the neck and giblets from both cavities. Drain any liquid that has accumulated in the cavity and pat the bird dry with paper towels.

Place the turkey breast side down on a large cutting board, hold it firmly with a kitchen towel and cut along the backbone from the tail end to the neck with poultry shears or a sharp knife. Spread the turkey open and holding it firmly cut out the backbone on the other side. Once the backbone is out, press down on the high point of the breastbone until you hear it crack, this will allow the turkey to sit flatter.

Season the turkey with the kosher salt, place it on a shallow rimmed baking pan and leave it in the refrigerator for a day for the skin to slightly dry out. Prior to cooking, allow the turkey to come to room temperature in a cool spot in the kitchen for at least one hour.

Heat the oven to 325°F/165°C in the Convection mode. Arrange the vegetables and herbs on the oven tray, drizzle with some olive oil and turn them until evenly coated. Place the spatchcocked turkey over the vegetables and spritz the turkey with some spray oil. Insert the probe sensor into the thickest part of the breast and slide the oven tray into the oven.

Place the probe into the receptacle in the oven and close the door. Touch the Probe symbol and using the right knob program the probe to 160°F/70°C, touch the Probe symbol one more time

3 carrots, trimmed and peeled
4 stalks celery
3 sprigs fresh thyme
2 bay leaves, crumbled
2 tbsp (30 ml) olive oil
Spray oil to spritz the turkey

to activate. After the roast has cooked for approximately 20 minutes a timer will appear on the display showing the estimated cooking time. When the cooking time has 15 minutes remaining, increase the oven temperature to 400°F/205°C for the final cooking phase.

When the programmed internal temperature has been reached, the oven will turn off automatically. Remove the turkey and set it aside to rest for at least 30 minutes prior to carving.

While the turkey is resting you can add the side dishes to the oven to cook and by the time you have rested and carved the turkey and made the gravy they should be ready to serve.

To carve the turkey, remove the leg and thigh portions and if they are still a little rosy, return them to the oven for another 10 - 12 minutes before carving.