

BRITISH TURKEY



THANK YOU FOR BACKING BRITISH FARMING

By buying a turkey direct from a nearby farm, or a resident butcher, you are supporting your local economy by creating jobs, and reducing the impacts on the environment.

Travelling from farm to table, your turkey collects just a few food miles so buying local is better for both the bird and your community.

British farmers are proud to produce great British food. They work hard to deliver high quality, tasty, fresh and affordable food to world-leading standards.

Our farmers carefully manage the beautiful British countryside maintaining a landscape that is home to a diverse range of wildlife and flora.

TURKEY BREEDS

There are three main breeds of turkey in the UK; White, Black and Bronze. Each bird has its own characteristics.

WHITE

This bird has a subtle flavour with large breast, short legs and a clean looking skin. This is the most popular breed of turkey.

BRONZE

Named after their shimmering feathers which appear metallic in sunlight. Bronze turkeys are a slower growing breed with a full flavour, moist meat and a firm texture.

BLACK

The Norfolk Black has a full, gamey flavour with a smaller breast than white varieties. Black turkeys have moist succulent meat with a fine texture.



To ensure your bird is at its best on Christmas day please follow these practical steps:

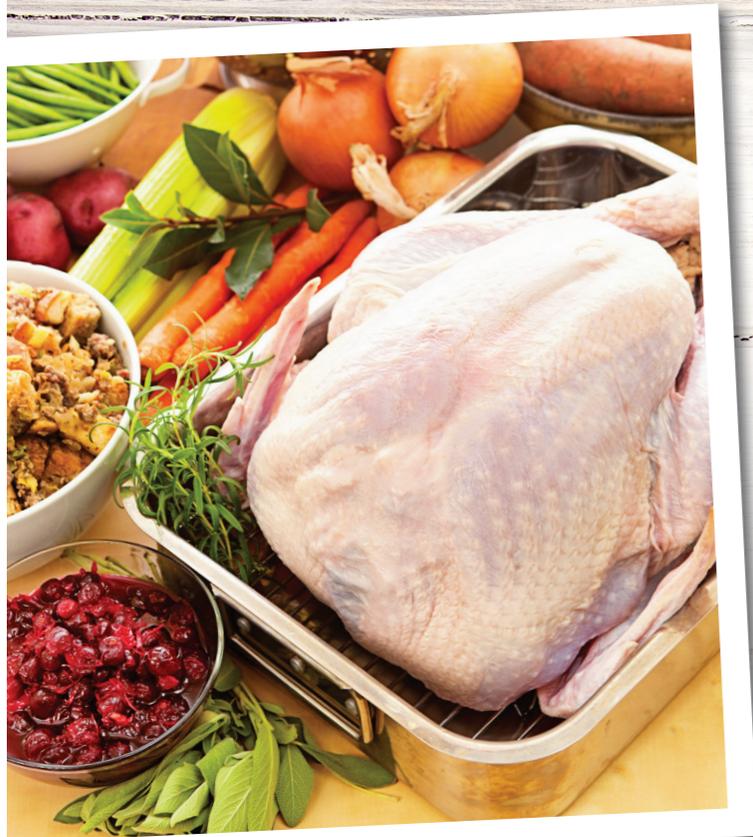
STORE

Please don't be concerned about collecting your turkey a few days before Christmas.

1. Remove the bird from its packaging.
2. Take out the giblets and keep these in a covered bowl in the fridge, if you want to use them later.
3. Place the turkey on a tray in the bottom of the fridge and loosely cover with foil.
4. Ensure that any liquid from the turkey, which collects in the tray, does not splash on to work tops, cloths or on to other utensils which can spread bacteria.
5. If your turkey is too big to fit in the fridge, put it somewhere cool out of the reach of animals and children.

PREPARE

1. Remove your turkey from the fridge two hours before cooking so it is at room temperature for stuffing.
2. To stuff your bird use your hands to push some of the stuffing in the neck end and put the remaining in the body cavity.
3. Ideally, you should pre-heat your oven to 190°C (375°F) or gas mark 5. However, oven temperatures vary so please refer to your manufacturer's handbook.
4. Mix some freshly chopped herbs with butter and apply to the turkey breast – this will help keep it moist.
5. Cover your bird loosely in foil and place in a roasting tin.



COOK

1. When your oven is up to the optimum temperature put the turkey on the bottom shelf.
2. Regularly baste the turkey to retain moisture and remove the foil for the last 40 minutes of cooking so the skin turns a golden brown.
3. To check if your turkey is fully cooked, pierce the thickest part with a skewer. If the juices run golden and clear it is ready, if they run pink continue cooking. Pop up timers can be a useful guide but you should still use the skewer test.
4. Once fully cooked, allow excess juice to run out of the turkey then carefully transfer to a warm dish. Allow to 'rest' for around 30 minutes on a warm plate before carving.

SUGGESTED COOKING TIMES

OVEN READY WEIGHT APPROXIMATE COOKING TIME

4kg (9 lb)	2 hrs 30 mins
5kg (11 lb)	3 hrs 10 mins
6kg (13 lb)	3 hrs 30 mins
7kg (15 lb)	3 hrs 50 mins
8kg (18 lb)	4 hrs 10 mins
9kg (20 lb)	4 hrs 30 mins

*Suggested cooking times, please note oven temperatures vary.

TIPS

Keep your uncooked turkey away from food that is ready to eat and ensure you always clean worktops, chopping boards, dishes and utensils thoroughly after they have touched raw poultry.

Wash your hands thoroughly after touching raw meat.

Don't wash the turkey.

Remember you can use the giblets or the remains of the turkey to produce your own homemade stock.

ALL THE TRIMMINGS

No British Christmas dinner is complete without stuffing and a good selection of vegetables. If you work with what is in season you can find a wide variety of British fruit and vegetables to accompany your British turkey. To complement your meal select a delicious British wine.

APPLE AND PEAR HERB STUFFING

INGREDIENTS

900g of cubed bread
½ stick (4 tablespoons) of butter
1 large diced red onion
4 stalks of celery, cut finely
2 seasonal British apples and 2 green pears peeled cored and sliced in to wedges, then diced
1 tablespoon of parsley and rosemary and ground thyme
2 tablespoons of sea salt
2 teaspoons of coarse black pepper
250ml chicken stock

INSTRUCTIONS

Place the cubed bread on a baking sheet. Bake for approximately eight minutes at 190°C (375°F) gas mark five.

In a saucepan, melt butter and add the herbs, pepper, salt and vegetables. Add fruit, then sauté the mixture for about ten minutes. Add extra butter if the mixture becomes dry during heating. After ten minutes, the mixture should be soft.

Blend the bread to create crumbs, combine with the contents of the pan and then add chicken stock. Stuff your turkey!





The NFU champions British farming and provides professional representation and services to its farmer and grower members.

FIND OUT MORE

www.nfuonline.com is packed with preparation and cooking tips, recipes and festive fun. Use the 'Turkey Finder' search facility to look through over 350 local producers to locate the perfect turkey from your local farm.



There's nothing better than a fresh, locally produced, great tasting turkey fed on British wheat to grace your dinner table at Christmas. With producers listed from across England and Wales it's the ideal way to order a quality turkey for the big day.

Mike Bailey,
NFU Poultry Board

