

Your Complete Cooking Guide to a Stress-Free Christmas!

Roast Beef and Lamb Cooked To Your Liking*:

The internal temperature*: (**meat thermometers available at Torre and Mordini Artisan Butchery*)

Rare	50-55°C
Medium rare	55-60°C
Medium	60-65°C
Medium well	65-70°C
Well done	...why bother!

Oven Temperature: 180° - 200°C

Rare	Cooking time 15-20 min
Medium	Cooking time 20-25 min
Well done	Cooking time 25-30 min

- Rest for 30 mins before carving.
- Suggested Roasting Times – per 500g

Roast Pork*

- Preheat oven to 220°C
- Roast for 30 minutes at 220°C
- Reduce oven temperature to 160°C and continue to roast for 50 minutes per Kg.
- Remove from the oven and check that juices run clear.
- Rest pork for 20-30 minutes before carving.

Rolled Poultry Roasts*

- Preheat oven to 180°C
- Cook for approx 50 mins per kg.
- Remove from the oven and check that juices run clear.
- Rest for 20 minutes before carving.

Roast Turkey*

The general rule for cooking a turkey based on kilo weight, is 20 mins per kilo, then add additional 90 mins to total cooking time.

For example, 5kg turkey would be 20mins x 5kg = 100 mins + 90 mins = estimated total is 190 mins

Tips for Cooking the Perfect Turkey*:

- Preheat oven to 180°C.
- Wash the turkey and pat dry with paper towels to get rid of all water inside and out of turkey.
- Stuff and prepare.
- Add a little water to a roasting pan and place at the base of the oven (this will help keep the turkey moist).
- Place the turkey, breast-side up, on a wire rack in the pan.
- Brush with melted butter then cover with non-stick baking paper.
- Finally, cover the pan with foil to seal. Baste the turkey every half hour with pan juices for perfect tender meat and a golden glaze.
- To test if cooked, pierce the thickest part of the thigh with a skewer. If the juices run clear, the turkey is ready.
- Transfer to a carving tray and cover loosely with foil. Set aside for 10 minutes to rest before carving.

*** Please note, this cooking guide may vary slightly on temperature depending on oven.
Please ask our friendly staff if you require more information.**

***We would like to wish you a Merry Christmas
and Happy and safe New Year!***