

Overnight Turkey

Cuisine: **English**
Food category: **Poultry**



Author: **Phil Smith**

Company: **Retigo**



Program steps									
1	Hot air	0 %	Termination by time	00:15 hh:mm	220 °C	100 %			
2	Combination	100 %	Termination by time	00:00 hh:mm	75 °C	40 %			

Ingredients - number of portions - 0		
Name	Value	Unit
Whole Turkey	1	pcs
freshly ground black pepper, ground	5	g
olive oil	30	ml
carrot	500	g
Celery	750	g
white onion	500	g
Bread stuffing	500	g
Garlic cloves	4	pcs
	5	pcs

Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Ph, Se, Zn Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Stuff the front of the bird with bread stuffing, then the rear cavity fill with onion, garlic and citrus fruits and tie up the turkey.

Rub the olive oil over the turkey, then the black pepper. (not salt as this will dry out the meat)

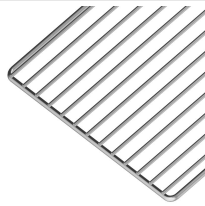
Set the oven to run, after the pre-heat, place the turkey onto an oven grid with a solid container underneath with the vegetables.

The following day, either leave the turkey in the oven until needed, or place in a Holdomat at 75oC, until needed

Recommended accessories



Enameled GN
container



Stainless wire shelving