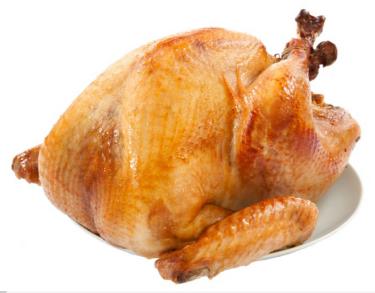


# **Roast Turkey**





## This recipe is available for:

Convotherm maxx

#### Accessories:

1/1 GN Granite enamelled tray, 60 mm deep, 3013030

Chilled 4°C

I Full Tray

From Scratch

Combi-steam

Oil 00:00 | 82 °C

2

Convection

Oil 0 | 
3
3
3

Stage 1 145 °C

**Stage 2** 180 °C

### Ingredients

whole Turkey ( size is up to 1 pcs your demand) 10.41 I water 1.02 kg sugar 1.02 kg salt 28.35 g cinnamon 28.35 pimento g 28.35 g cloves 28.35 g nutmeg 25 g black pepper

#### 1. Food Preparation

cook a stock out of the ingredients, after cooldown, put in the turkey and let it rest overnight on the following day, preheat the Convotherm to 150°c In the meantime, take the turkey out of the stock and place it on a stainless-steel griddle. When preheating is done, place the whole turkey inside the Convotherm, and place the core probe correctly. After closing the door cook it like the following steps. step 1: 145°C combi steam, core temperature 82°C, fan speed 3 step 2: 180°C convection, 10 minutes, C&T 5, fan speed 5 When the cooking is over, take the Turkey out, and serve it directly, or blass chill it for later.

#### 2. Cooking Instruction

You can also use out LT cooking feature for this dish. Just select combi mode and choose LT well done.

## 3. Food Serving Instruction

You should serve it as a whole turkey to have a nice eyecatcher on the table. Serve it together with gravy, mash potatoes and some cabbage.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to