

## Roast Turkey



**49:41**

**This recipe is available for:**

- Convotherm maxx

**Accessories:**

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

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Combi-steam

00:00 | 82 °C

2

**Stage 1**  
145 °C

Convection

00:10 | -

3

3

**Stage 2**  
180 °C

RECIPE

**Ingredients**

1	pcs	whole Turkey ( size is up to your demand)
10.41	l	water
1.02	kg	sugar
1.02	kg	salt
28.35	g	cinnamon
28.35	g	pimento
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 blanch 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 service.