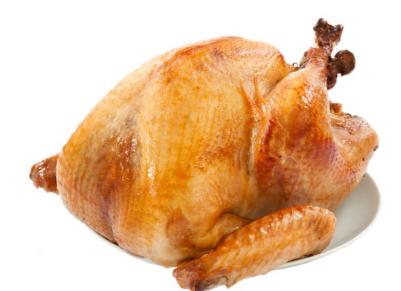


Roast Turkey



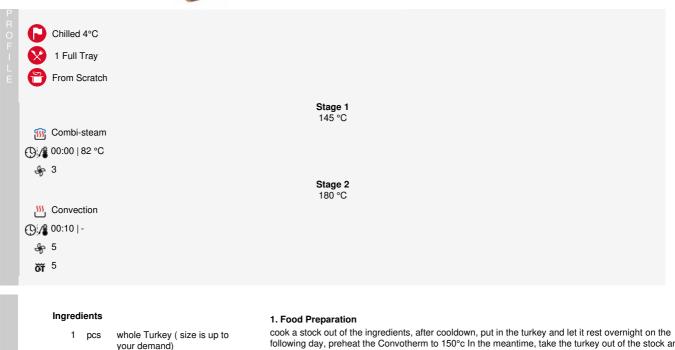


This recipe is available for:

Convotherm 4Convotherm maxx pro

Accessories:

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



	pco	your demand)	following day, preheat the Convotherm to 150°c In the meantime, take the turkey out of the stock and
9.99	1	water	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.
1	kg	sugar	
1	kg	salt	
24.95	g	cinnamon	
24.95	g	pimento	
24.95	g	cloves	
24.95	g	nutmeg	
25	g	black pepper	
			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.
	1 24.95 24.95 24.95 24.95 24.95	9.99 I 1 kg 24.95 g 24.95 g 24.95 g 24.95 g 24.95 g	your demand) 9.99 I water 1 kg sugar 1 kg salt 24.95 g cinnamon 24.95 g pimento 24.95 g cloves 24.95 g nutmeg

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.