

PREP 20 min | COOK 2-3 hrs | REST 15-20 min | SERVES 10-12

Roast Turkey
with Cranberry Orange Glaze

INGREDIENTS

1 Festive Selection Whole Australian Turkey

150 g Pure Valley unsalted butter, softened

3 cloves garlic, minced

2 tbsp fresh thyme leaves

2 tbsp fresh rosemary leaves

Zest of 1 orange

Stonemill Salt & Pepper

½ cup cranberry sauce

¼ cup orange juice

2 tbsp honey

DIRECTIONS

1. Preheat oven to **180°C (fan-forced)**. Pat turkey dry with paper towel. Remove giblets if present.
2. In a small bowl, combine softened butter, garlic, thyme, rosemary, orange zest, salt, and pepper.
3. Gently loosen the skin over the breast meat with your fingers. Spread half the butter mixture under the skin. Rub the remaining mixture all over the turkey.
4. Place turkey breast-side up on a rack in a large roasting tray. Cover loosely with foil.
5. Roast for **2–2 ½ hours** (for a 4–5 kg bird), basting every 30 minutes with pan juices. Remove foil in the last 45 minutes to brown the skin.

Glaze: Meanwhile, make glaze: in a saucepan, combine cranberry sauce, orange juice, and honey. Simmer until smooth and slightly thickened.

6. Brush glaze over turkey during the final 20 minutes of cooking. Ensure the thickest part of the thigh reaches an internal temperature of **75°C** (juices should run clear).
7. Remove from oven, rest under foil for 20 minutes before carving. Garnish platter with orange slices, cranberries, and rosemary sprigs. Serve with extra cranberry glaze on the side.

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Good Different

Tip If cooking a large turkey, cover the breast meat with foil halfway through cooking to prevent it from drying out, then remove for the final browning.