

Miele

Christmas turkey

By Miele

20 minutes plus resting time

Preparation time

Up to 3 hours

Cooking time

10-15 servings

Serves



INGREDIENTS

4 kg turkey

Fine sea salt and pepper, to taste

Bunch of mixed herbs, such as rosemary, sage, parsley and thyme

1 lemon, cut into wedges

Olive oil, to spray

Miele Accessories

Grilling and roasting insert

Universal tray

Gourmet oven dish

METHOD

1. Discard the neck from the turkey. Place the turkey onto the grilling and roasting insert in the universal tray, or in a gourmet oven dish.
2. Season the turkey with salt and pepper inside the cavity and on the skin.
3. Stuff the herbs and lemon inside of the turkey cavity.
4. Tie legs together with kitchen string, then tuck wing tips under body.
5. Insert a food probe, if using, into the thickest part of the breast.
6. Follow the steps for your appliance:

Combi steam Pro oven

1. Place tray on shelf level 1 (level 2 in 60cm ovens)
2. Select user programmes and create the following:

Stage 1: Select Combi mode: Fan Plus at 220°C + 0% moisture + 20 minutes.

Stage 2: Select Combi mode: Fan Plus at 160°C + 60% moisture + Core temperature 70°C .

Save and start programme. Once cooked rest the turkey for at least 20 minutes before carving.

Oven

1. Place the turkey on shelf level 1 and select Fan Plus at 170°C.
2. Cook turkey for Fan Plus and cook for 20 minutes per 500 g of weight, with the 4 kg turkey in this recipe cook for 2 hours and 40 minutes. For turkeys over 4 kg in weight, allow 15 minutes per 500 g.
3. Rest turkey for at least 20 minutes before carving.

Oven with Moisture Plus

1. Place the turkey on shelf level 1 and select Fan Plus at 170°C with 3 manual bursts of steam, releasing the first at 5 minutes, second at 35 minutes and the third at 1 hour.
2. Cook turkey for Fan Plus and cook for 20 minutes per 500 g of weight, with the 4 kg turkey in this recipe cook for 2 hours and 40 minutes. For turkeys over 4 kg in weight, allow 15 minutes per 500 g.
3. Rest turkey for at least 20 minutes before carving.

Accompaniments

Serve the turkey with some or all of the following

[Traditional gravy](#)

[Roasted potatoes, confit garlic, rosemary](#)

[Brussels sprouts with pancetta and parmesan](#)

[Roasted carrots, sherry vinegar](#)

[Green beans, green tahini](#)