

Turkey Breast Joint



Serves: 12 | Prep: 5 min | Cook: 2 hr 20 min | Source: #ParlezPantry

Turkey Breast Joint (Wrapped in Streaky Bacon)

Ingredients

- 400 ml Soave
- 150 g Seasoned Butter (black pepper, dried sage, dried mixed herbs)

Notes

General rule of thumb.

If the joint is less than 4kg then cook at circa 180c if fan assisted, 190c if not. 20 minutes per kg plus 70 minutes for the bird.

If over 4kg then 20 minutes per kg plus 90 minutes for the bird.



Method

1. Firstly take a large roasting pan and add 400ml of Soave and seasoned butter.
2. Baste the joint after 30 minutes, re-use the foil then return to the oven.
3. 1 hr in, baste a second time, re-tent with foil and back in the oven.
4. 90 minutes in, 3rd baste 40c, nowhere near, we're aiming for 62c then rising to 67c as it rests, now, back in the oven.
5. 2hrs in, 50c, nearly time to remove the foil to crisp the bacon and reach 62c.
6. Set aside to rest with the foil loosely on for a minimum of 20 minutes. My work here is done.