

MEAT



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CHRISTMAS
COOKING GUIDE

We've put together a few simple cooking instructions for each of our main Christmas items. You'll notice a few helpful tips to keep things simple or to amp up the fancy along the way.



Whole Turkey

Preparation: Pre-heat your oven to 180°C. Allow the Turkey to stand at room temperature for 1 hour. Drizzle with Sunflower or Vegetable Oil. Season with freshly cracked Sea Salt & Black Pepper.

Cooking: Roast in a baking tray for: 5kg: 2 hours, 7kg: 3 hours. Check the centre of one breast with a meat probe or cocktail stick, the meat should be 70°C or juices should run clear when fully cooked. Roast for longer wherever necessary. Ensure product is piping hot throughout.

Resting: Once cooked, place on a large plate or tray and wrap in aluminum foil (shiny side in) and cover in several layers of tea towels. Allow to rest for 30 mins to 1hr.

Amp It Up: *Pop a bunch of your favourite herbs (rosemary & thyme) in the cavity along with a halved orange for fragrance.*



Amp It Up: *Brush the bacon with maple syrup near the end of cooking for a tasty twist.*

Turkey Breast or Cushion

Preparation: Pre-heat your oven to 180°C. Allow the Turkey Breast to stand at room temperature for 1 hour. Drizzle with Sunflower or Vegetable Oil. Season with freshly cracked Sea Salt & Black Pepper.

Cooking: Roast in a baking tray for: 1.1kg: 1hr 15mins, 1.2kg: 1hr 20mins, 1.8kg: 1hr 30 mins, 2kg: 1hr 40mins, 4kg: 2hrs 15mins. Check the centre of the breast with a meat probe or cocktail stick, the meat should be 70°C or juices should run clear at the thickest part once cooked. Roast for longer wherever necessary. Ensure product is piping hot throughout.

Resting: Once cooked, place on a large plate or tray and wrap in aluminum foil (shiny side in) and cover in several layers of tea towels. Allow to rest for 30 mins.



Topside, Silverside & Rib of Beef

Preparation: Pre-heat your oven to 180°C. Allow the Beef to stand at room temperature for 1 hour. Drizzle with Sunflower or Vegetable Oil. Season with freshly cracked Sea Salt & Black Pepper.

Cooking: Add 1/2 inch of water to a roasting tray, add the beef and roast. 800g: 1hr, 1.2kg: 1hr 15mins, 1.5kg: 1hr 25mins, 1.9kg: 1hr 45mins, 2kg: 1hr 50mins, 2.5kg: 2hr 10mins. Check the centre with a meat probe: rare 50°C, medium 60°C, well done: 70°C.

Resting: Once cooked place on a large plate or tray and wrap in aluminum foil (shiny side in) and cover in several layers of tea towels. Allow to rest for 30 mins.

Amp It Up: Coat the beef with dijon mustard before roasting for extra taste



Beef Wellington

Preparation: Pre-heat your oven to 180°C. Whisk 1 egg and brush the pastry with the egg mixture. Season with freshly cracked Sea Salt & Black Pepper.

Cooking: Place onto a baking tray and roast 40 minutes. Check the centre with a meat probe. rare: rare 50°C, medium 60°C, well done: 70°C.

Resting: Once cooked, place on cooling wire rack to avoid a soggy bottom. Allow to rest for 5-10 minutes before serving.



Rack of Lamb

Preparation: Pre-heat your oven to 180°C. Season with Salt & Pepper.

Cooking: Place a frying pan over a medium/high heat. Once hot, place the lamb into the pan fat side down (the bones should be curving upwards). Fry until golden brown. Sear the opposite side for 1 minute. Transfer to a wire rack over a baking tray and roast in the oven for 8 minutes. Check the centre with a meat probe: rare 50°C, medium 60°C, well done: 70°C.

Resting: Set aside on a plate and cover with foil for 5 minutes before serving.

Amp It Up: Baste with Butter & chopped Rosemary during frying.



Gammon

Cooking: Add the gammon to a large lidded pot. Cover with cold water, add the lid and bring to the boil. Once bubbling, empty the water from the pan and add fresh water (this helps to remove any excess saltiness).

Bring to the boil and gently simmer for 1kg: 40mins, 1.7kg: 1hr 10mins, 1.8kg: 1hr 15mins, 2kg: 1hr 20mins. Remove from the pot and set aside to cool. Pre-heat your oven to 180°C. Once cool enough to touch, remove the rind (hard, shiny skin) from the gammon with a small knife, leaving the soft fat in place.

Amp It Up: At this point you can get fancy if you wish. Score the fat with a knife in a criss cross pattern, creating 2cm squares over the fat. Pop a clove (the Christmas kind and NOT Garlic) at each X across the fat. Then brush the entire thing with honey.

Roast on a roasting tray for 25 minutes (if glazing re-glaze at 10 mins).

Resting: Remove from the oven and rest for 15 before serving or allow to cool completely.

Top Tip: If you want a sweeter taste to your gammon, you can substitute the second lot of water for Cola or Sweet Cider.



Pigs in Blankets

Preparation: Pre-heat your oven to 180°C.

Cooking: Roast on a wire rack on a roasting tray for 10 minutes or until golden brown. Ensure centre is piping hot before serving.

Serving: Once cooked, serve immediately.

Amp It Up: Brush with warm Marmalade or Apricot Jam for a fruity, sweet & sticky treat.



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