



# How To Cook a Turkey Roll:

## *The Simplest, Easiest Method*

### Instructions

1. **Prepare the turkey roll for roasting:** Thirty minutes to an hour before roasting, take the turkey roll out of the fridge. Remove the plastic packaging but leave the netting as is.
2. **Using a paper towel**, pat the turkey roll dry of juices.
3. **Transfer the turkey roll to a baking tray** and season to your liking. A simple mix of salt, black pepper and olive oil would also do the trick.
4. **Preheat the oven to 180C:**
5. **Cover the roll loosely with foil and place into your oven.**
6. A turkey fillet roll needs to **cook for an 1hr for the first kilo then 40mins per kilo thereafter**. For example a 2kg turkey roll will take approximately 1hr and 40mins to cook.
7. **Remove the foil completely from your turkey roll for the final 30 mins to brown it.**
8. If unsure, your turkey roll is cooked **when juices run clear** after being pierced in the thickest part of the roll with a skewer.
9. Allow your turkey roll to rest in a warm place **for approximately 15minutes** before carving. This will ensure that the juices have settled and will make the meat very succulent.
10. While your turkey roll is resting, strain the juices from the baking tray. You can use these to **make a delicious gravy**.
11. Remove the netting and slice approx 1 – 1.5 centimeters thick to serve.

