



ROAST TURKEY

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 120 MINS

INGREDIENTS

1 whole turkey
(4.5-4.5kg for 8 people,
thawed if previously frozen)

Salt & pepper

1 onion, quartered

Sprigs of fresh herbs
(thyme, rosemary & sage)

2 tbsp onion powder

1 tbsp garlic powder

1 tbsp smoked paprika

2 sticks of unsalted
butter, softened

6 garlic cloves, minced

1 tsp salt

½ tsp fresh rosemary,
finely chopped

1 tbsp fresh thyme,
finely chopped

DIRECTIONS

1. Preheat BBQ to 260°C. Pat the Turkey dry with paper towels. Season the cavity with salt and pepper. Stuff it with the onion quarters and sprigs of herbs.
2. Season the turkey with garlic powder, onion powder and smoked paprika. Loosen the skin of the turkey. Then rub some of the herb butter between the skin and turkey breasts. Rub the outside of the turkey with the remaining herb butter.
3. Place the turkey breast-side up in a roasting rack with a pan.
4. Roast the turkey for about 120 minutes (4.5-5.5kg turkey) or until the internal temperature reaches 74°C in the thickest part of the thigh.
5. Once done, remove the turkey and let it rest for at least 15 minutes. This allows the juices to redistribute.
6. Carve the turkey and serve.