STOCKED

Christmas Cooking Guide

Please use the guide below to ensure your Christmas meats are heated perfectly at home.

COOKED TURKEY ROLL WITH STUFFING

1. Preheat oven to **170–180°C**.
2. For best results, **slice the turkey roll** before reheating — this helps keep the meat moist and prevents over-drying.
3. Place slices in an oven-safe dish and add a **splash of water or chicken stock** to the base to create gentle steam.
4. Cover tightly with foil and heat for **20–25 minutes**, or until warmed through.
5. Rest for 5 minutes before serving.

UNCOOKED TURKEY ROLL WITH STUFFING

1. Preheat oven to **170–180°C**. (160°C in fan forced oven)
2. Place in baking dish, drizzle with olive oil. Season with salt & pepper.
3. Place in oven and cook for approx. 2 hours. As a general guide allow 40-50 mins of cooking time per kilo to avoid the turkey from drying out.
4. Remove from oven, cover loosely with foil and let it rest whilst you get the rest of your festive treats organised for your table..
5. Arrange on platter and serve with our famous Stocked Turkey Gravy!

PORK

1. Preheat oven to **150°C.**
2. Place the **pork** on a rack inside a roasting tray *(this prevents the base from burning and helps even reheating).*
3. Cover tightly with foil and heat for **40–50 minutes**, or until warmed through.
4. Remove foil, increase oven temperature to **200°C**, and cook for **around 20 minutes** to re-crisp the crackling.
5. Rest for **10–15 minutes** before carving to keep the juices in.

TIPS FOR TURKEY

If using a conventional oven (no fan), increase temperatures to 180°C.

After removing the turkey from the oven, you can increase the oven temperature to 180°C (or 200°C conventional) to finish roasting vegetables.

A turkey breast without stuffing may require slightly less time.

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GLAZED HAM

1. Preheat oven to **170°C.**
2. Place ham in a roasting dish and cover with foil.
3. Warm until the centre reaches **65–70°C** (or feels hot through the middle).
4. Remove foil, spoon or brush over **extra glaze,** increase temperature slightly, and return to the oven for **around 10 minutes** or until the glaze caramelises and becomes glossy.
5. Slice to serve.

LAMB

1. Preheat oven to **170°C.**
2. Place lamb in a roasting dish and cover with foil.
3. Heat for **25 minutes** to keep the meat tender.
4. Remove foil and cook for a further **20 minutes** to brown the outside and warm through fully.
5. Rest before slicing to retain its juices.

(This timing consistently delivers a beautifully reheated lamb.)

EYE FILLET

For best results, bring the fillet to **room temperature** *before cooking.*

1. Preheat oven to **170°C.**
2. Place fillet on a tray lined with baking paper or a light oil.
3. Cook to your preferred choice:
   Medium-rare: 15–16 minutes
   Medium: 18–20 minutes
   Well done: 25–30 minutes
4. Rest for **5 minutes** before slicing — this keeps the meat tender and juicy.