

More than 1 hour

Serves 6 - 8

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Ingredients:

- Salt and milled pepper
- 1 medium (about 3kg) turkey (defrosted overnight if frozen)
- ½ cup (80g) butter
- 8 sage leaves
- 4 sprigs rosemary
- 4 oranges, quartered
- 2 onions, quartered
- 4 bay leaves
- 2 bulbs garlic, tops sliced off to expose cloves

Basting:

- 2-3 tsp (10ml) miso paste
- 2 Tbsp (30ml) honey
- ¼ cup (60ml) chicken stock
- Juice (80ml) of 1 orange
- 1 star anise

Quick gravy:

- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) flour
- 1 tsp (5ml) Worcestershire sauce
- 1 cup (250ml) chicken stock

GOOD IDEA

Ditch the miso if you can't find any and add a teaspoon of Bovril or Marmite instead.

Method:

1. Preheat oven to 180°C.
2. Season turkey all over, including inside the cavity.
3. Rub softened butter under and all over skin.
4. Place in a roasting pan.
5. Scatter with sage and rosemary.
6. Fill cavity with 4 orange quarters, 4 onion quarters and bay leaves.
7. Place remaining oranges, onions and garlic around turkey.
8. Roast for about 2 hours (about 20 minutes for every 500g).
9. Combine basting ingredients.
10. Baste well after the first hour. Thereafter, baste every 20 minutes.
11. Remove, keep warm and reserve ½ cup (125ml) cooking juices.
12. Heat butter in a pan until melted and sizzling.
13. Add flour and cook for 30 seconds, then whisk in cooking juices.
14. Add Worcestershire sauce and stock and bring to the boil, whisking for 3 minutes until thickened.
15. Serve turkey on a platter with oranges, onions and garlic from the roasting pan and gravy on the side.