

INGREDIENTS

16-20 lb	Free-range young turkey
Bunch	Fresh sage
Bunch	Fresh thyme
2	lemons, halved
2	onions, quartered
1	whole garlic, skin on
6	slices bacon
3	carrots, sliced lengthwise
2 tbs	kosher salt



PREPARATION

Set oven to combination steam, Surround, 425 degrees, 100% humidity, 35 minutes, another stage, convection plus, 325 degrees, 80% humidity, 1 hour 40 minutes.

Cut carrots and place in the roasting tray, about the circumference of the turkey.

Stuff the cavity with 1 onion, 2 lemons, half the garlic and some whole sage and thyme sprigs.

Chop thyme and sage and set aside.

Rub salt into skin of turkey and sprinkle with herbs.

Place bacon on top of the turkey.

Put remaining onion, garlic buds and herbs around the turkey and place in oven.

Remove bacon from the top and place in the pan when it is time to rest the bird.

Check that the internal temperature at breast and thigh is between 160 and 170 degrees.

Wrap the turkey with an old bath towel or aluminium foil and rest for at least ½ an hour to 45 minutes. The final temperature should be 185 degrees.

Get all the pan juices and make a gravy from this, leaving the bits in until straining.