



# COOKING SUGGESTIONS

These are general guidelines and are based on our experience. With the variety of electrical & gas ovens available, cooking time can vary. Please always pre-heat your oven. Remove items from the refrigerator well before cooking.



## TURKEY

We recommend roasting the turkey at 160°C from start to finish. If the colour gets too brown, in particular for the larger turkeys, simply cover with aluminium foil. The turkeys have a tender timer. When the centre pops up, the turkey is perfectly cooked.

8 - 10 lbs – approx. 2 hours	16 - 18 lbs – approx. 3 hours
10 - 12 lbs – approx. 2¼ hours	18 - 20 lbs – approx. 3¼ hours
12 - 14 lbs – approx. 2½ hours	20 - 22 lbs – approx. 3½ hours
14 - 16 lbs – approx. 2¾ hours	

For turkeys that are stuffed, roast for 15 minutes more after the tender timer has popped up. Once cooked, let the turkey rest for approx. 20 minutes before carving.



## UNCOOKED TURKEY STUFFING

Defrost and place the stuffing in simmering water for approx. 30 minutes. Remove casing and cut into slices.



## GOOSE

Roast at 160°C for about 2½ to 3 hours or until the liquid inside the goose is clear in appearance.



## DUCK

Roast at 160°C for about 1½ hours or until the liquid inside the duck is clear in appearance.



## CHICKEN

2 kg sizes are best roasted for 1½ hours at 160°C or until the liquid inside the chicken is clear in appearance.



## CHIPOLATA

Pan fry until nice and brown on both sides. For something different, try wrapping a slice of streaky bacon around it and then pan fry.



## SALTED GAMMON HAM

Cooking time in simmering water:

1½ - 2 kg size – 1½ hours	4 - 5 kg size – 2¼ hours
2 - 3 kg size – 1¾ hours	5 - 6 kg size – 2½ hours
3 - 4 kg size – 2 hours	

If you have a temperature probe, the core should read 72°C.

Download cooking instructions to the Gammon ham from our website or pick up a copy from our shop.



## HAM

- Bone-in hams of 6.5 to 8 kg size should be re-heated in the oven at about 150°C for about 2 to 2½ hours.
- Semi-bone hams of 4.5 to 5.5 kg size should be re-heated for about 1½ to 2 hours.
- Bone-less hams of 3 to 3.5 kg size to be re-heated for about 1¼ to 1½ hours
- Bone-less hams of 1.5 kg size to be reheated for about an hour



## COOKED HAM HOCK

- Wrap with foil and roast at 180°C for 30 minutes. Remove foil, brush with honey and let it roast for another 5 to 10 minutes until you it is nicely browned.



## BEEF

- To prepare a medium rare rib roast, (2 - 2.5 kg), roast at 180°C for approx. 1¾ to 2¼ hours.
- For a medium rare sirloin roast/ ribeye (2 - 3 kg), roast at 180°C for approx. 1¼ to 1¾ hours.
- For a medium done whole tenderloin (2 kg), roast at 180°C for approx. ¾ to 1 hour.

If you have a temperature probe, for medium-rare doneness, aim for 54°C. For medium, aim for 60°C. For medium-well, aim for 66°C. For well-done, aim for 72°C.



## LAMB

- To prepare a medium-well whole lamb leg, roast at 180°C for approx. 1½ hours.
- For a medium done rack roast, roast at 180°C for approx. 20 minutes.

If you have a temperature probe, it should read 66°C for medium-well doneness.



## PORK

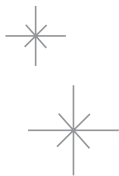
To prepare loin roast (bone-less), roast at 180°C for approx. 40 minutes /kg (depending on the size of the loin)

If you have a temperature probe, it should read about 72°C. Let all your roasted meat rest for about 10 minutes before serving.



## READY TO ROAST PORK KNUCKLE

Roast the knuckle for 45 minutes at 200°C. Increase temperature to 220°C and roast further for 5 to 10 minutes to achieve that perfect crackling.



### Terms & conditions

- \$25 and \$50 vouchers are available for sale in the store.
- Place your orders online at [www.hubers.com.sg/christmas](http://www.hubers.com.sg/christmas)
- Please bring along your order confirmation when collecting your Christmas order.
- Last day for Christmas order: Friday 15<sup>th</sup> December, 8pm.  
We want to make sure that we have sufficient time and stocks to prepare your order.
- No amendments to orders after Friday 15<sup>th</sup> December, 8pm.
- A deposit of \$50 has to be made online.
- No home delivery from 21<sup>st</sup> December to 3<sup>rd</sup> January 2018.
- No cooking services available. We believe no pre-cooked turkey or roast can beat the wonderful aroma of freshly roasted meat going around the house – yes, it is more work but once a year. So let us do the defrosting, marinating and stuffing. All you need to do is pre-heat your oven and follow our cooking suggestions.
- For opening hours, see last page.

NO ORDERS BY PHONE OR EMAIL

