



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. 2½ 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

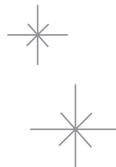
To prepare loin roast (bone-less), roast at 180°C for approx. 40 minutes /kg (depending on the size of the loin)

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
- Please bring along your order confirmation when collecting your Christmas order.
- Last day for Christmas order: Friday 15th December, 8pm.
We want to make sure that we have sufficient time and stocks to prepare your order.
- No amendments to orders after Friday 15th December, 8pm.
- A deposit of \$50 has to be made online.
- No home delivery from 21st December to 3rd 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

