

# Blackwells Three Bird Roast Cooking Instructions

**Preheat oven to 190°C / 375°F or gas mark 5  
(180°C for fan assisted ovens)**

**Calculate cooking time allowing 50 minutes per kg  
(e.g. a 2.5kg joint would take approximately 2 hours  
and 5 minutes. A 4.5 kg joint would take approximately  
3 hours and 45 minutes)**

**Remove all packaging, place in a large roasting tin.  
Season with salt & pepper.**

**Loosely cover with silver foil and place in the middle  
of the preheated oven.**

**Roast the joint for the calculated time, basting  
occasionally with the pan juices.**

**20 minutes before the end, remove the silver foil and  
continue to cook until the skin becomes crispy.**

**Ensure that the centre of the bird is piping hot and  
that the juices run clear.**

**A minimum core temperature of 72°C is  
recommended.**

**Allow the bird to rest for 15 minutes before carving.**