

Curtis Stone's the ultimate roast turkey

- **9 Ingredients**
 - **7 Method Steps**
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- ☐
4.2kg Coles Medium RSPCA Approved Australian [Whole Turkey](#)
 - ☐
2 carrots, peeled, coarsely chopped
 - ☐
2 brown onions, coarsely chopped
 - ☐
3 celery sticks, coarsely chopped
 - ☐
100g butter
 - ☐
2 tsp Worcestershire sauce Gravy
 - ☐
3 cups (750ml) salt-reduced chicken stock
 - ☐
60g butter
 - ☐
1/3 cup (50g) plain flour
 - ☐
 - **Step 1**
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Preheat oven to 180°C (160°C fan-forced). Thoroughly pat **turkey** dry. Stuff turkey cavity with half the **carrots**, **onions** and **celery**. Tie turkey legs together with kitchen string. Place remaining carrots, onions and celery in a large flameproof roasting pan. Place turkey on a rack in the pan.

- **Step 2**

In a small saucepan over low heat, melt **butter** with **Worcestershire sauce**. Remove from heat. Brush some butter mixture all over turkey. Cover pan with foil. Roast turkey for 1 1/4 hours. Uncover and baste turkey with more butter mixture. Roast, uncovered, basting with butter mixture every 20 mins, for 1 1/4 to 1 1/2 hours or until an instant-read thermometer reads 75°C when inserted into thickest part of breast.

- **Step 3**

Transfer turkey to a carving board (don't clean out roasting pan) and rest for 20 mins before carving.

- **Step 4**

Meanwhile, to make gravy, carefully pour liquid from the roasting pan into a small measuring cup. Set aside for 5 mins to allow fat to rise above juices. Spoon off fat, reserving pan juices.

- **Step 5**

Heat roasting pan over medium-high heat. Add reserved pan juices and **stock**. Bring to a simmer, stirring to scrape up brown bits. Strain and discard solids.

- **Step 6**

In a medium heavy saucepan over medium-high heat, swirl **butter** to melt. Add **flour**. Cook, stirring, for 2 mins. Whisk in stock mixture. Bring to a simmer. Simmer for 5 mins or until gravy thickens slightly. Season.

- **Step 7**

Carve turkey and serve with gravy.
