

Cooking your Cockerel

Before cooking allow your cockerel to stand within an ambient temperature for minimum of 30 minutes.

Remove all packaging and the neck from in the cavity of the bird.

We do not recommend stuffing your bird as this alters the cooking time.

Smear the breast of your cockerel with a little butter and season with salt and pepper to your taste.

Cover gently with foil but do not seal the bird within the foil upon your tray.

Cook in a preheated oven 190/375F/Gas 5 for 20 mins per 450g/1lb.

30 – 40 minutes before the end of your cooking time remove the foil, baste the cockerel with cooking juices (now is the time to drain off excess fat from the tin to use when cooking your stuffing and roast potatoes) and return to the oven. Turn the temperature up to 220/425F/Gas 7 for the remainder of the cooking time.

To test if your Cockerel is cooked, juices from the thigh should run clear. If these are still pink continue cooking checking for clear juices at 15 minute intervals.

Once cooked allow to stand for a minimum of 15 minutes.

Aga owners please consult your Aga cookbook for options of cooking methodology.

Tried and Tested Heart of England Farms method..!

Try cooking your cockerel upside down! This allows the breast meat to cook whilst sat in all the delicious cooking juices. Turn over 30-40 minutes before the end of the cooking time and then follow instructions as above.

Please remember all appliances vary and these are guidelines only.