



Reheating Guide

Porchetta

Stove Top & Oven

- Leave in cryovac bag and place into a pot of cold water. Make sure there is sufficient water for the bag to float, keeping the bag away from the bottom of the pot.
- Heat on the stove until boiling, then gently simmer for 20-30 minutes.
- For crackling preheat oven to 220°C and oil the skin. Place on a tray in the oven for 10 minutes.

Oven

- Preheat oven to 160°C fan-forced.
- Remove from cryovac bag.
- Place the unwrapped pork belly on a rack in a baking tray.
- Put 1-2 cups of water in the baking tray (depending on size of baking dish) to cover the bottom by 1-2cm of water – this will create steam to keep the pork belly moist.
- Place a piece of 'glad bake' over the pork belly, then cover well with cooking foil.
- Place in a preheated oven for 35-40 minutes. Check with metal skewer – the centre should be just warm to the lip.
- Remove the foil and increase the oven temperature to 180°C to crackle the skin for 20 minutes.

Glazed Ham

- Preheat oven to 160°C fan-forced.
- Place the unwrapped ham on a rack in a baking tray.
- Put 1-2 cups of water in the baking tray (depending on size of baking dish) to cover the bottom by 1-2cm of water – this will create steam to keep the ham moist.
- Put in the oven for 10 minutes to warm the ham. At this stage brush the ham with the glaze. Repeat after another 5 minutes.
- The ham shouldn't be in the oven for longer than 30-40 minutes.

Turkey Breast & Rolled Lamb

Stove Top

- Leave in cryovac bag and place into a pot of cold water. Make sure there is sufficient water for the bag to float, keeping the bag away from the bottom of the pot.
- Heat on the stove until boiling, then gently simmer for 20-30 minutes for approx. 1.5kg, then 30-40 minutes for larger weights.
- The product will be hot, so carefully remove the meat from the cryovac bag. The product is now ready to serve.
- The recommended temperature for serving your meat is over 65°C.

Oven

- Preheat oven to 160°C fan-forced.
- Remove the meat from the cryovac bag.
- Place the unwrapped meat on a rack in a baking tray.
- Put 1-2 cups of water in the baking tray (depending on size of baking dish) to cover the bottom by 1-2cm of water – this will create steam to keep the meat moist.
- Place a piece of 'glad bake' over the meat, then cover well with cooking foil.
- Place in a preheated oven and reheat for the approximate lengths of time:
 - 1.5-2kg for 35-40 minutes;
 - 2-3kg for 45-60 minutes.
- The recommended temperature for serving your meat is over 65°C.

Merry Christmas!



Cooking Guide

Turkey Breast, Duck Ballotine & Rolled Lamb

**Times based on 2-2.5kg Turkey Breast,
1.3kg Duck Ballotine, 2.5-3kg Rolled Lamb*

- Preheat fan-forced oven to 180°C.
- Remove from cryovac bag.
- Place the unwrapped meat on a rack in a baking tray.
- Put 1-2 cups of water in the baking tray (depending on size of baking dish) to cover the bottom by 1-2cm of water – this will create steam to keep the meat moist.
- Turkey breast: Smear with softened butter, season with salt and pepper.
- Lamb leg: Drizzle with olive oil, season with salt and pepper.
- Cooking time is dependent on the weight of the meat. Allow 40 minutes per kilogram plus an additional 15 minutes.
- Cover with baking paper and foil for the first 20 minutes of cooking.
- Check with a meat thermometer to ensure your protein is cooked correctly:
 - Poultry is cooked at 75°C
 - Lamb served rare 60°C, medium-rare 60-65°C, medium 70°C, well done 75°C and above.

Stuffed Quail

- Preheat oven to 180°C fan-forced.
- Remove from cryovac bag.
- Place stuffed quail onto tray lined with baking paper.
- Lightly brush quail with extra virgin olive oil and season with salt and pepper.
- Bake quail for approx 25-30 minutes in oven. Alternatively quail can be cooked on hot BBQ for 15-20 minutes.
- Poultry is cooked at 75°C.

Porchetta

- Preheat oven to 200-220°C fan-forced.
- Remove from cryovac bag.
- Place the unwrapped pork belly on a rack in a baking tray.
- Put 1-2 cups of water in the baking tray (depending on size of baking dish) to cover the bottom by 1-2cm of water – this will create steam to keep the pork belly moist.
- Rub the pork skin with extra virgin olive oil and salt well.
- Place in a preheated oven for 15-20 minutes until the pork skin has crackled.
- Turn the oven down to 180°C and cook for a further 90 minutes. Check with metal skewer – when cooked the juice will run clear and the centre should be just warm to the lip.
*If using a meat thermometer pork is cooked at 65°C.

How to Glaze a Ham

- Preheat oven to 160°C fan-forced.
- Remove the skin of ham by gently easing fingers between fat and skin from the butt end to hock end (start from the widest part of the pig), careful not to remove too much fat. When at the hock end, cut through the skin with a zig-zag pattern.
- Score the fat in a diamond pattern and place a clove in the centre of each diamond.
- Place ham in oven for 10 minutes to warm through fat. After 10 minutes generously brush ham with glaze. Repeat 4 times. The ham should take approx 1 hour to glaze.
- Ham is ready when glaze is dark golden and thickly covering the ham. Enjoy!

Merry Christmas!