

A Christmas Day time-plan from The Recovering Line Cook

Here is what my Christmas meal looks like (notice how everything has been prepped to some degree ahead of time):

Roast turkey crown (Dry-brined)
Confit turkey legs (Confited ahead)
Roast potatoes (Cut ahead)
Roast parsnips/carrots (Cut ahead)
Sprouts with bacon and chestnuts (Sprouts trimmed ahead)
Gravy (stock made ahead)
Cranberry sauce (Made ahead)
Bread sauce (Made ahead)
Stuffing (Made ahead)
Pigs in blankets (Made ahead)

And here's my time-plan for getting it served at 2pm

10am

Take the turkey crown and confit legs from the fridge so it can start approaching room temp

10:30

Turkey crown in oven at 220°C/425°F (Assuming a 4kg turkey crown. If you have a bigger turkey, simply put it in earlier)

Par-boil parsnips and carrots (then set aside in their roasting tray, covered with foil)

11:00

Drop oven heat to 160°C/320°F (cover crown with foil if browned enough)

Fry chestnuts with bacon for sprouts later

11:30

Mix stuffing with egg (as per my recipe in previous PDF) and put in baking tray

11:45

Put the confited turkey legs in oven to slowly warm through and butter to melt

12:15

Par-boil potatoes for 15 minutes at a gentle simmer until starting to become tender.

12:30

Remove the turkey legs from the oven and then carefully take them out of the fat. If you have room, roast them in the oven to crisp up with the crown. If you are pushed for space, you can crisp them up in a frying pan slowly.

Pour some of the confit fat into a clean roasting tray to roast your potatoes in. Return the tray of fat to the oven.

Once out of the water, let your potatoes steam dry.

12:45

Put your potatoes into the tray with hot fat and put in oven to start roasting.

13:00

Remove Turkey crown/legs from oven when crown reaches 68°C/155°F. Wrap in foil and cover this with a clean tea towel. Place somewhere warm or at least not cold.

Turn up oven to 220°C/425°F, dress par-boiled carrots and parsnips with salt and honey and put in the oven. You should now have only potatoes/carrots/parsnips roasting in the oven. Put potatoes at top of oven so they get the most direct heat.

Make your gravy with your stock being sure to use any drippings from the roasting tray and resting turkey.

13:20

Start roasting your stuffing and pigs in blankets

Boil sprouts until tender

Your oven should be at its fullest point: carrots/parsnips, potatoes, stuffing, and pigs in blankets. Make space if needed by roasting the pigs on top of the stuffing.

13:30

Warm the bread sauce

Finish gravy

13:45

Heat through sprouts in a pan to get some colour and the chestnuts and bacon prepped earlier

14:00

Begin serving