

Roast Turkey

Ingredients:

- 1 whole turkey (6kg to 8kg)
- 2 tablespoons black pepper, crushed
- Salt as needed
- 10g dried rosemary herb
- 10g dried thyme herb
- 20g parsley
- 3 tablespoons olive oil
- 2 oranges
- 1 tablespoon paprika powder
- 1 carrot, cubed
- 3 ribs celery, cut into around 1 inch
- 2 onions, cubed
- 2 potatoes, cubed

Steps:

- Preheat oven to 200°C degrees.
- Slice oranges into half and rub the cut end over the turkey, squeezing out the juice over the entire bird. Rub salt, black pepper and paprika inside and out of the turkey.
- Put the thyme, rosemary and parsley inside the cavity. Also stuff the celery, onions, potatoes, carrots into the turkey.
- Rub the turkey all over with olive oil. Place the turkey in a roasting pan, breast side up.
- Bake for 1 hour. Then cover the turkey loosely with a sheet of aluminum foil. Lower the temperature to about 175°C and continue baking, basting at 15-minute intervals, for about 1 1/2 hours longer.
- Transfer the turkey to a platter, rest for around 20 minutes and serve it with your families.