

COOKING & STORAGE SUGGESTIONS

These are general guidelines and are based on our experience.

With the variety of electrical & gas oven's available, cooking time can vary. Please always preheat your oven. Remove items from the refrigerator well before cooking. Let roasts rest 15 to 30 minutes before carving. How much meat to prepare always depends on many factors like adult vs kids, male vs female, how much other food there is and whether the meat is boneless or bone-in. A general rule of thumb is 200 - 300g of boneless meat per person (boneless ham, beef), 400 - 500g of bone-in meat per person (turkey, prime rib, bone-in ham). We recommend that all meat purchased at Huber's are stored in the fridge and they will have a shelf life of at least 2 - 3 days in the fridge. If you wish to keep it raw for longer than 3 days, we recommend that you freeze it. Once cooked, meat can typically be kept in the fridge for 3 days.

TURKEY



We recommend roasting the turkey at 160°C from start to finish. If the colour gets too brown, in particular for the larger turkeys, simply cover with aluminium foil. The turkeys have a tender timer. When the centre pops up, the turkey is perfectly cooked.

For turkeys that are stuffed, roast for 15 minutes more after the tender timer has popped up. Once cooked, let the turkey rest for approx. 20 minutes before carving.

DUCK & GOOSE



Roast at 160°C for about 2 ½ to 3 hours or until the liquid inside the goose is clear in appearance.

CHIPOLATA



Pan fry until nice and brown on both sides. For something different, try wrapping a slice of streaky bacon around it and then pan fry.

STUFFING & HAGGIS



All stuffing come in a plastic casing. To cook, place the stuffing in 75°C water and poach for about 45 minutes. Remove plastic casing before slicing.

To stuff the raw birds, cut the plastic casing on one end and push the raw stuffing out. Sew up the cavity before cooking.

HAM



Bone-in hams of 6.5 to 7.5kg size should be reheated in the oven at about 150°C for about 2 to 2½ hours.

Semi-bone hams of 4.5 to 5.5kg size should be reheated for about 1½ to 2 hours.

Bone-less hams of 2.5 to 3kg size should be reheated for about 1¼ to 1½ hours

Bone-less hams of 1.3 to 1.5kg size should be reheated for about an hour.

COOKED HAM HOCK



Wrap with foil and roast at 180°C for 30 minutes. Remove foil, brush with honey and let it roast for another 5 to 10 minutes until it is nicely browned.

SALTED GAMMON HAM



Cooking time required is approx. 40 minutes per kg. If you have a temperature probe, the core should read 72°C when fully cooked.

BEEF



To prepare a medium rare rib roast (2 to 2.5kg), roast at 180°C for approx. 1¼ to 2¼ hours.

For a medium rare ribeye roast (2 to 3kg), roast at 180°C for approx. 1 to 1½ hours.

For a medium rare sirloin roast (2 to 3 kg), roast at 180°C for approx. 45 minutes to 1¼ hours.

For a medium whole tenderloin (2 kg), roast at 180°C for approx. 45 minutes to 1 hour.

If you have a temperature probe, for medium-rare doneness, aim for 54°C. For medium – 60°C, medium-well – 66°C, and well-done – 72°C.

LAMB



To prepare a medium-well whole lamb leg, roast at 180°C for approx. 1½ hours.

For a medium rack roast, roast at 180°C for approx. 20 minutes.

If you have a temperature probe, it should read about 72°C. Let all your roasted meat rest for about 10 minutes before serving.

PORK



To prepare loin roast (bone-less), roast at 180°C for approx. 40 minutes per kg, depending on the size of the loin.

If you have a temperature probe, it should read about 72°C. Let all your roasted meat rest for about 10 minutes before serving.

SUCKLING PIG



To help with the crackling, it is best to salt the pig's skin and dry it overnight, if possible, in a fridge uncovered. Rub the skin with olive oil before roasting.

For suckling pig, roast for approx. 3½ hours at 150°C until internal temperature is 75°C. Turn up the oven to 220°C to crackle the skin for approx. 25 minutes.

For suckling pig loin & belly rolled, and bone-in shoulder, roast for approx. 1 hour at 180°C. Turn up the oven to 220°C to crackle the skin for approx. 10 to 15 minutes.

READY-TO-ROAST PORK KNUCKLE



Roast the knuckle at 200°C for 45 minutes. Turn up the oven to 220°C and roast further for 5 to 10 minutes to achieve that perfect crackling.

QUAIL



Season defrosted quail with salt and pepper. Melt some butter on a frying pan on medium-high heat and allow it to brown. Quickly add quail, breast side down. Let it brown, then transfer to oven, pre-heated at 220°C, for 8 to 10 minutes. Its skin colour should be nice and golden brown. The juice coming out should be clear and not bloody. If not cooked, return to the oven for another few minutes. Serve immediately or rest it on a rack, uncovered. Serve with a sprig of rosemary on the quail. Goes with a hot Port and Black Trumpet Mushroom sauce.

CHICKEN



2kg size chickens are best roasted for 1½ hours at 160°C or until the liquid inside the chicken is clear in appearance.

1 to 1.2 kg size chickens are best roasted for 50 minutes at 160°C or until the liquid inside the chicken is clear in appearance.