



Turkey breast tenders roast- raw

Olymel product code: **820-8384**

Case Weight: 5.5- 7.5 kg

Piece Count: 8 roasts

Piece Weight: ± 800 g



Applications: Restaurants, catering, hospitals

Features	Benefits
<ul style="list-style-type: none">○ 23 % protein○ Low sodium 222 mg / 100g○ Individually packed○ IQF	<ul style="list-style-type: none">○ Tender○ Very versatile: neutral flavour so it can apply to any sauce or rubbing○ No waste○ Quick and easy to cook

Cooking Instructions

Convection oven or combi oven:

Cook at 190 °C (375° F.) Fan at low. Humidity 100 %. Internal temperature 76C

Cooking time: 45 min and cooling time 10 min

Thawing method: Fridge : 48 hours if kept in the box. 24 hours out of the box. Under cold water for 1 hour .

Our chef ideas-

Rubbing : Cajun spices, Dijon mustard and fine herbs / Dijon Mustard and fine herbs
Paprika, Cayenne pepper, fine herbs, salt and pepper

Sauces: 5 peppers / Port and blueberries / Maple and balsamic