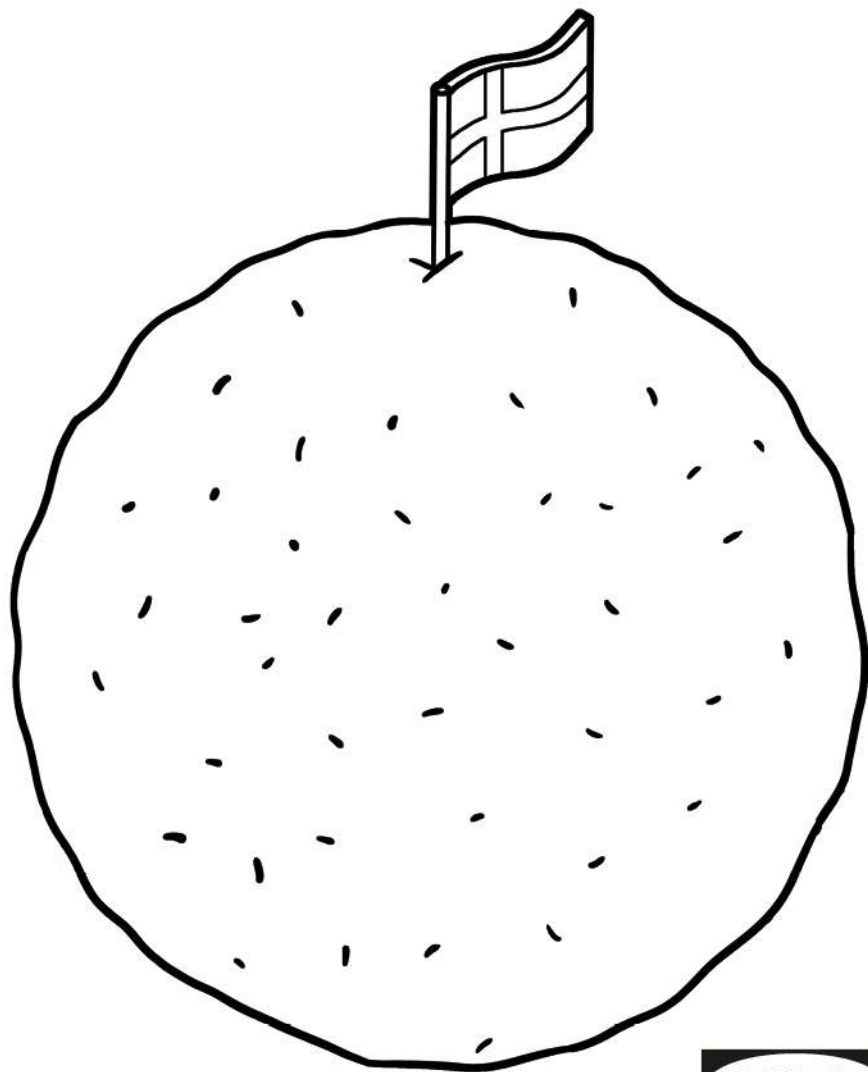


# TURKEY-SIZED MEATBALL



# Tis' the season of the meatball.

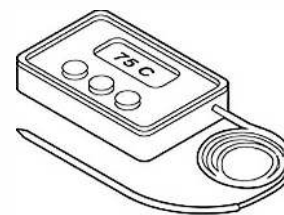
The **Turkey-Sized Meatball** has returned for another year of festive fun. This time it's bigger, and you are one of the lucky few that get to make it your Christmas centrepiece!

## Congratulations!

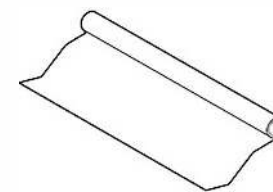
We hope you love your delicious Turkey-Sized Meatball as much as we do.

Please share all your thoughts, snaps, reviews and cooking antics online, tag @IKEAIE for the chance to get featured. We hope you have a ball this Christmas.

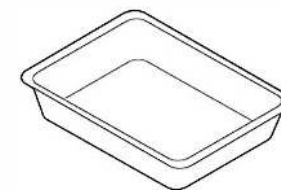
# What's in the bag?



Thermometer



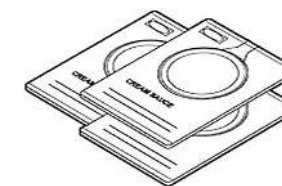
Foil



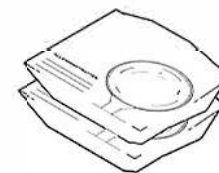
Roasting Dish



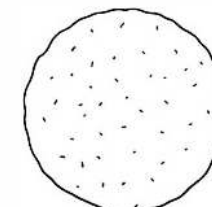
Lingonberry Jam



3 x Sachets cream sauce



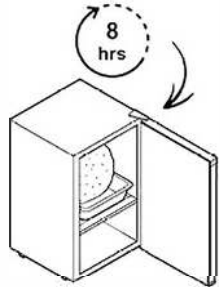
2 x Bags Mashed Potatoes



Turkey-sized Meatball

# Turkey-Sized Meatball cooking instructions:

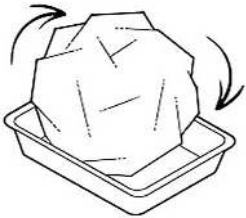
1



## THE GREAT THAW:

Once you arrive home from picking up your meatball, immediately place it into your freezer until it's time to defrost for cooking. To defrost your Turkey-Sized Meatball, remove it from the freezer and defrost for 48 hours. Once fully defrosted please cook within 24hrs and do not refreeze. If you decide not to consume this delicious meatball over the Christmas period, see the pack for details on best before date.

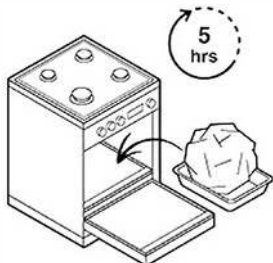
2



## PRE HEAT & PREP:

Preheat your oven to a cozy 160°C-150°C fan/gas mark 2. Place a litre of water in an oven tray and put it on the bottom shelf of your oven. While your oven is getting toasty, remove the meatball from its plastic packaging and rub it with oil. Once oiled, wrap your meatball in tinfoil and place it on the baking tray provided. This will help it retain moisture.

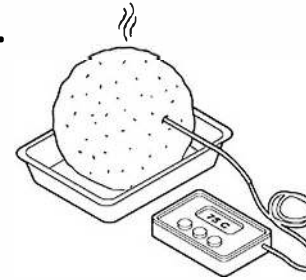
3



## THE EPIC ROAST:

Once you've checked everything is nice and hot, pop the Turkey-Sized Meatball into the oven on a shelf above the water tray. Top up the water in the bottom tray if required through the cooking process. This will help keep your meatball juicy!

4



## CHECKUP:

At the 5 hour mark, take the meatball out of the oven and push the meat thermometer probe into the centre of the meatball to check the core temperature. If you haven't hit a core temp of 75°C (UK & ROI) or 82°C (Scotland), pop it back in the oven and cook until it reaches a core temp of 75° (UK&ROI) & 82°(Scotland). It must hold this temperature for at least 30 seconds.

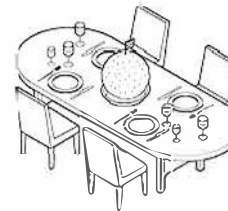
5



## REST & RELAX:

Once the core temperature has been met, turn off the oven and leave the meatball to rest for 15 minutes. Use this time to make the cream sauce and mash potato.

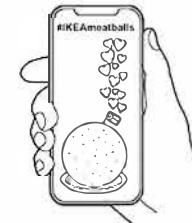
6



## THE GRAND UNVEILING:

Carefully remove the meatball from the tray and then remove the foil, taking care as steam from the meatball will be present. Serve your meatball with classic Christmas sides, IKEA lingonberry jam, mash, and cream sauce.

7



## SHARE THE LOVE:

Snap a pic of your festive meatball banquet and share it on Instagram or TikTok. Tag @IKEAIE to spread the holiday cheer!

## THE IMPORTANT BIT:

Remember, **never** reheat your Turkey-Sized Meatball, it's just as delicious cold so there's still plenty you can do with the leftovers.

# Nutritional guidelines

Ingredients:

Beef Mince (51%), Pork Belly (34%), Onions, Breadcrumbs (**WHEAT** flour, salt, yeast, enzyme, **SOY** oil), **MILK**, **EGG**, Salt, Black Pepper, Onion Powder (dehydrated white onion (**SULPHITES**), anti-caking agent: calcium stearate (E470a)), All Spice.

Allergen advice. For allergens, See ingredients in **bold**.

Test	Result (g/100g)
Energy kJ	1301.4
Energy kcal	313.1
<b>Total Fat</b>	21.8
<b>Of which saturates</b>	8.7
<b>Carbohydrate</b>	5.4
<b>Of which sugars</b>	0.8
<b>Fibre</b>	0.4
<b>Protein</b>	24.6
<b>Salt</b>	1.1
<b>Sodium mg</b>	433