

PERFECT CHRISTMAS HAM

INGREDIENTS

1	Boneless gammon joint, about 2kg
1 tsp	Cloves
1	Bay leaf
1 tsp.	Allspice
1	Cinnamon Stick
1 tbsp.	Black peppercorns
	Peel of ½ an orange, cut into thin strips

FOR THE GLAZE:

5 tbsp.	Dark brown sugar, plus extra to sprinkle
1½ tbsp.	Mustard powder
	Finely grated zest of ½ orange
20ml	Gin

METHOD

1. Put the ham in a large stock pot, and cover with cold water.
2. Add spices and orange peel and bring slowly to a boil. Simmer very gently for about an hour and a half, until the internal temperature of the ham reaches 75C.
3. Heat the oven to 220C. Lift the ham out of the liquid, allow to cool slightly,
4. Put the ham in a roasting tray.
5. Mix together the glaze ingredients into a thick paste, and brush this all over the cooked ham.
6. Put into the hot oven for about 25 minutes, basting twice during this time, and adding a sprinkle more sugar as you go, until the glaze is caramelised and bubbling. Allow to cool completely before serving.

VIDEO

Prefer step by step video? No problem, just click below.

