

pineapple & mustard glazed ham

by Darren Purchesse

Adapted from Darren's new book 'Chefs Host Christmas Too'

Makes: **1 large impressive glazed ham**

Prep Time: **15 minutes**

Cook Time: **1hr 35 minutes**

Ingredients

8-9kg	Andrew's Choice Traditional Bone In Leg Ham
200g	Burch & Purchesse Pineapple jam, with lime, vanilla & star anise
100g	Soft light brown sugar
2 Tbl	Dijon mustard Whole cloves

Method

1. Prepare your ham for glazing by first removing the outer rind. Use a sharp knife to cut around the shank of the ham about 10cm from the end. Run the knife around the rind and underneath the skin and remove it in one piece by running your fingers between the rind and the fat. Trim some of the excess fat on the surface of the ham if it is too thick but ensure you leave a layer of it to protect the meat during glazing. Score the fat in an even diamond pattern carefully, using a sharp knife, about 2mm deep. Stud the centres of each of the diamonds with a clove. Place the ham onto a large baking tray lined with baking paper.
2. Preheat an oven to 180°C and remove all of the shelves except one in the lowest possible position.
3. Stir the pineapple jam, sugar and mustard together in a bowl and brush $\frac{1}{2}$ of the mix onto the scored side of the ham.
4. Place the ham into the oven and leave to glaze for 35 minutes before removing and brushing the remaining glaze onto the ham.
5. Return the ham to the oven for a further 15 minutes and then baste the ham using a spoon, with the juices and melted glaze.
6. Return to the oven for a further 15 minutes and repeat the basting.
7. Repeat this step 2 more times for further 30 minutes total cooking time and remove from the heat.
8. Let the ham rest and cool down in the tray for 30 minutes before lifting the ham to the presenting board. At the last minute before presenting just brush some of the excess juices onto the exterior of the ham.
9. Grip the shank end like a handle and use a long thin and very sharp knife to carve. Start by cutting a wedge of meat half way into the ham and reserve, then cut thin slices to expand the cavity ensuring each slice has some of the glaze.

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