



Christmas

HAM

INGREDIENTS

- 200 ml honey
- 3 oranges, julienne rind and juice only
- 2 tsp powdered mustard
- 1 tsp cloves, plus extra for studding
- 7 kg ham leg
- To serve: watercress
- To serve: mustard fruits (see note)

DIRECTIONS

1. Heat honey in a saucepan over medium heat for 5 minutes or until dark golden, then add orange juice and rind, mustard and cloves and simmer for 10 minutes or until reduced by half. Cool to room temperature.
2. Preheat oven to 180C. Remove skin from ham and discard. Score fat in a crisscross pattern, stud with remaining cloves in the centre of each diamond.
3. Place ham on a rack in a large roasting pan. Half fill roasting pan with water and brush ham liberally with glaze. Roast, basting frequently with remaining glaze, for 1 hour, or until golden.

NOTES: Mustard fruit, also called mostarda di Cremona, is candied fruit preserved with mustard oil, available from gourmet food stores.

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