

FESTIVE HAM GLAZE

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INGREDIENTS

280g – Demerara Sugar
300ml – Madeira
300g – Matakana Honey
100g – Apricot Jam
40ml – Sherry Vinegar
40ml – Daily Organics Cider Vinegar

METHOD

Pre Heat Oven to 190c

Place your prepared and scored Free-Range ham into the oven for 10 minutes to warm the fat.

Put the Sugar, Madeira, Apricot, Vinegars, and Honey into a pan and stir over low heat to make the glaze. Bring to a boil, stirring with a spatula, reduce to a simmer for 10 minutes until you have a glossy dark syrup. Do not leave unattended, as it can boil over!

Once the Glaze is reduced and sticky, gently pour half the glaze over the ham, taking your time to ensure the glaze sticks to the ham. Roast for 15 minutes.

Turn oven down to 170c

Slowly pour the rest of the glaze over the ham and return it to the oven for another 40 minutes, or until it is golden brown.

Remember to baste the ham with the pan juices every 10 minutes. It also helps to rotate the pan in the oven as you baste to ensure that the ham colours evenly.

Once you are happy with the colour of the ham, remove from the oven and rest for 30 minutes.

Slice and Enjoy !