

ROAST GAMMON



INGREDIENTS:

- 1 ham joint – 3.5-4 kg
- 1 onion
- 1 carrot
- 2 sticks celery
- 2 tbsp soft brown sugar
- 8-10 peppercorns
- 2 blades mace
- 2 bay leaves
- Sprigs of thyme

- To glaze:
- 2 tbsp demerara sugar
- 1 tbsp dry mustard
- Cloves

DIRECTIONS

- 01 Cover the ham with cold water and soak overnight in a preserving pan.
- 02 After soaking, replace the liquid with clean and cold water ready to begin cooking.
- 03 Add to the water your roughly chopped onion, carrot and celery, two bay leaves, some sprigs of thyme, a small handful of black peppercorns, and a pinch of mace.
- 04 If the joint has a bone, pour the soft brown sugar around this.
- 05 Place your pan on the top of the Aga to bring to the boil. Simmer for 30 mins per kilo plus 20 mins.
- 06 Aga: cook for 15 minutes on the floor of the roasting oven or at 220c and then transfer to the simmering oven or at 100c for the rest of the cooking time.
- 07 Remove for the heat and allow the gammon to cool in the water. Do not pour this away! It is packed full of flavour and incredibly tasty when used with soups and sauces etc.
- 08 Once the gammon is cold, remove from the water, remove the skin and mix together 2 tbsp of demerara, to 1 tbsp dry mustard. Cover the fat with the mixture, and press in firmly. I like to score the fat in a criss-cross pattern and finally stud with cloves.
- 09 Place in the roasting tin and add 200ml of the cooled gammon water.
- 10 Place in the roasting oven of the Aga or at 200c for approximately 20-30 minutes, until the mustard has glazed the ham and it's thoroughly heated through.
- 11 Allow to rest for 15-20 minutes before carving or allow to cool completely and serve cold with chutney and salads.

Goes fantastically with plum sauce, cranberry sauce or a Cumberland sauce.