

Christmas Gammon Joint

Ingredients

- Unsmoked, boneless gammon joint, approx. 2kg, soaked
 - 1ltr cider
 - 2 bay leaves
 - 1 tsp black peppercorns
- For the glaze**
- Runny honey
 - Demerara sugar
 - English mustard powder



Method

1. Drain the gammon and place in a large stockpot or saucepan. Add the cider and then top up with cold water to cover the gammon joint.
2. Bring to the boil, skimming off any froth and scum that rises to the surface with a large metal spoon.
3. Lower the heat and simmer for 2-2½ hours over a gentle heat. Continue to skim off any scum during cooking and top up with boiling water if necessary.
4. Remove the gammon from the pot and place it on a board. Remove the skin leaving an even layer of fat about 5mm thick.
5. Using a sharp knife, score the fat in a criss-cross diamond pattern at approx. 1.5cm intervals. Rub a little of the glaze mixture into fat and sprinkle with a little extra sugar.
6. Transfer the gammon to a roasting tray and roast for 15 minutes, then pour the rest of the glaze over the gammon and continue to roast for another 10-15 minutes, basting every 5 minutes.
7. Remove from the oven and give a final basting before leaving the meat to rest before carving into thin slices.

Notes

A mixture of Gordon Ramsay, Hamlyn Cookbook and experience