

## [Maple-Mustard Ham Glaze](#)

Gammon is the perfect meat to serve hot on Christmas Eve, then cold on Boxing Day. A gammon isn't just for Christmas although Christmas isn't complete without one. This wonderfully succulent joint of meat makes a great alternative to a roast. A definite crowd pleaser. We have supplied a wonderful recipe for gammon with a maple mustard glaze for you to try this holiday.



### *Ingredients*

- 4kg boneless gammon
- sprigs of parsley and thyme
- 2 bay leaves
- 2 onions
- 2 carrots
- 3 celery stalks
- whole cloves
- cake flour, to sprinkle
- **Maple-Mustard Ham Glaze**
  - 2 Tablespoons Dijon-style prepared mustard or other strong mustard
  - 2 Tablespoons lemon juice
  - 1 garlic clove, crushed through a press
  - 1 teaspoon cracked black pepper
  - ½ teaspoon dried thyme leaves, crushed
  - 1/3 cup maple syrup
  - 2 Tablespoons grated lemon rind

## Method

Place the gammon in a large saucepan and cover with water.

Bring to the boil slowly and allow the heat to penetrate to the centre of the meat.

Simmer for five minutes, then taste the water. If it is too salty, discard it and repeat the process.

If you do this, subtract five minutes from the cooking time.

Add the herbs, onions, carrots and celery to the saucepan and simmer very slowly for three hours.

If you plan to bake a glaze on the ham, subtract an hour from the boiling time.

Once cooked, and if you plan to serve it hot, leave it to cool for about an hour in the cooking liquid.

If you are serving it cold, leave it in its liquid overnight to prevent it from drying out.

Lift it out of the saucepan carefully and peel off the skin, leaving behind a layer of fat.

With a sharp knife, score the fat in a series of diamond shapes, taking care not to cut into the meat.

Press a clove into the centre of each diamond and sprinkle the gammon with cake flour, patting it down loosely.

Put the ham, fat side up, into a large baking dish containing 2 cm of water.

While your ham is baking, make the glaze. In a medium bowl, combine mustard, lemon juice, garlic, pepper, thyme, maple syrup, and grated lemon rind. Whisk until smooth.

Bake at 180 °C, basting with the glaze every 10 minutes during the cooking time.

Continue baking until ham reaches 135° and glaze is well-browned.

Serve hot or cold.