



DENHAY



Blackcurrant Compote Glazed Ham

Our gammon joints need not be the reserve of chilly winters nights. Paired with a cabbage and beetroot salad, this Blackcurrant compote glazed gammon joint makes for a delicious supper even in warmer weather.

Ingredients

3 lbs Denhay smoked gammon joint
2 bay leaves
1 medium onion or 3 small shallots, quartered
1 tsp black peppercorns
125 ml/1/2 cup blackcurrant compote/preserves
extra blackcurrant compote for serving (optional)

Preparation time 10 minutes

Cooking time 50 minutes

Serves 6-8 people

Method

Preheat the oven to 180C/350F. Place a smoked gammon joint in a roasting pan. To the pan add bay leaves, peppercorns and quartered onion, then add water, it should come halfway up the walls of a roasting pan. Cover with a double layer of tin foil and cook for 30 minutes.

Take out of the oven, uncover and paint the gammon joint with a blackcurrant compote using a pastry brush, cook for additional 10 minutes or until the internal temperature of ham registers at 68C/150F.

Let it rest for 20 minutes, then slice and serve.